

ON ARRIVAL

Organic sourdough & flat bread

Seasoned with black pepper, fennel seed, oregano, sea salt

Served with Manta's extra virgin olive oil & chickpea, pumpkin, sumac spread

ENTRÉE *to share*

Prosciutto, lemon, grissini

Fried southern calamari, (Streaky Bay, SA), yuzu aioli, spiced chilli salt, pickled fennel

House tea smoked Alpine salmon, pickled fennel, black pepper vinaigrette

Reef fish, potato & truffle croquettes, parmesan, lemon & chive aioli

MAINS *to choose*

Oven roasted 'Cone Bay' barramundi, (WA), shaved savoy cabbage, coriander, palm sugar vinaigrette

Sourdough crumbed King George Whiting (kangaroo Island, SA) kipfler potatoes, preserved lemon, honey dill mustard dressing

12 hour slow cooked grass fed beef cheek, horseradish & potato puree, roasted parsnips, gremolata

Spaghettini of Swiss brown mushrooms, broccolini, parmesan, truffle

accompanied with

A mixed leaf salad and chips

TO FINISH

Petit fours

