

## 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*

Hiramasa kingfish carpaccio, (Spencer Gulf, SA), green apple, spring onion, black pepper vinaigrette, sorrel

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

Seared Abrolhos Island scallops (WA), foie gras, pickled beetroot, cauliflower, almond, orange

Heirloom tomato, buffalo mozzarella, basil, balsamic, extra virgin olive oil

## MAINS *to choose*

Sourdough crumbed King George whiting, (Kangaroo Island, SA), Kipfler potatoes, preserved lemon, honey dill mustard dressing

Oven roasted 'Cone Bay' barramundi, (WA) Yarra valley heirloom tomatoes, pickled Spanish onion, caper berries, green olive, sourdough

Pan fried 'Petuna' ocean trout, (Tas), red curry & coconut sauce, fragrant herbs, broccolini, kaffir lime

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

*accompanied with*

A mixed leaf salad and chips

## TO FINISH

Dessert sharing plates

