



3 COURSE

\$98 per guest

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

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

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

MAINS *to choose*

Sourdough crumbed King George whiting, kipfler potatoes, preserved lemon, honey dill mustard dressing

Oven roasted 'Cone Bay' barramundi, WA, heirloom tomatoes, caperberries, Spanish onion, 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

Spaghettoni of swiss brown mushrooms, broccolini, parmesan, truffle

accompanied with

A mixed leaf salad and chips

TO FINISH

Autumn Pavlova, rhubarb compote, double cream, fresh strawberries & apple

Chocolate & Cookies, Valrhona dark chocolate mousse, white chocolate & hazelnut cream, triple chocolate cookie, white chocolate snow

Crème Caramel, Brandy & Vanilla crème caramel, apple & raisin compote, almond crumble, crème fraîche ice-cream

Cheese tasting plate, served with lavosh, fruit and muscatels

