

SIT DOWN PACKAGE 4

## 3Course Menu | \$108 per guest

### ON ARRIVAL

House baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, extra virgin olive oil

### ENTRÉE *to choose*

Sydney rock oysters, lemon, eschallot, spring onion, green apple, cracked pepper, white balsamic dressing

Tiger prawn salad, fennel, cabbage, white peach, pecorino

Yellowfin tuna, sweet & sour dressing, compressed cucumber, black sesame, lavosh

Baked Abrolhos Island (W.A) half shell scallops, lemon bottarga butter, crispy pancetta

Fried zucchini flowers, buffalo ricotta, lemon zest, parmesan

### MAIN *to choose*

House focaccia crumbed snapper, kipfler potatoes, herb salad, tartare

Oven roasted Barramundi, confit dutch cream potatoes, rosemary, currant grapes  
Port Stephens Market fillet, Seasonal garnish

Char-grilled grass fed 220g eye fillet (Riverina, NSW), mushroom cream, caramelised baby onion, thyme, fried enoki

Spaghetti, broccolini, truffle, parmesan

*accompanied with*

Manta's 'Angel' chips and green salad

### DESSERT *to share*

Summer peach trifle, mascarpone & vanilla cream, almond crumb, passionfruit

White Chocolate Tart, mango, yuzu cream, macadamia

Summer pavlova, lychee, rose water chantilly, raspberry

Selection of local cheese



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