

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*

Pear trifle, honey and mascarpone cream, anzac biscuit crumb, almond mousse, yuzu

Dark chocolate mousse, banana sponge, peanut praline, waffle crunch

Autumn pavlova, green apple, jasmine tea chantilly, grape

Selection of cheese

