

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, pear, pecorino

Yellowfin tuna, sweet & sour dressing, cucumber, avocado, squid ink cracker  
Baked Abrolhos Island (W.A) half shell scallops, celeriac, pancetta, celery cress  
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*

Warm Walnut Cake, Poached Pear, Ginger Streusel, pain d'épices Anglaise

Chocolate & Hazelnut Flourless Cake, Calamansi whipped cream, coffee crunch, Dulce de leche

Winter pavlova, Strawberries, Vanilla Chantilly, Kiwi, Bergamot

Selection of cheese



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