

Menu One

\$70 per Guest

(Available January to October Only, Not Available on Public Holidays)

entrée

a share plate consisting of:

san daniele prosciutto, truffle dwarf peach, grissini
manta's house smoked ocean trout, pickled fennel
fried clarence river calamari, rocket, garlic aioli
pumpkin, pine nut and goats cheese arancini

main

pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons
oven roasted snapper, cannellini beans, chorizo, parsnip puree, spring onion and lemon oil
crispy skin ocean trout, baby king brown mushrooms, celeriac cream, crystal bay prawns, green pea
and mâche salad
char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic
spaghetti of heirloom tomatoes, broccolini, olives and basil
all mains served with a mixed leaf salad and hand cut chips



Chef: Daniel Hughes

menus are subject to change due to availability of seasonal produce

Menu Two

\$80 per Guest

(Available Monday to Thursday Only, Not Available on Public Holidays)

entrée

a share plate consisting of:

san danielle prosciutto, truffle dwarf peach, grissini
manta's house smoked ocean trout, pickled fennel
fried clarence river calamari, rocket, garlic aioli
pumpkin, pine nut and goats cheese arancini

main

pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons
oven roasted snapper, cannellini beans, chorizo, parsnip puree, spring onion and lemon oil
crispy skin ocean trout, baby king brown mushrooms, celeriac cream, crystal bay prawns, green pea
and mâche salad
char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic
spaghetti of heirloom tomatoes, broccolini, olives and basil
all mains served with a mixed leaf salad and hand cut chips

dessert

dessert tasting platter



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Menu Three

\$90 per Guest

entrée

a share plate consisting of:

san daniele prosciutto, truffle dwarf peach, grissini
manta's house smoked ocean trout, pickled fennel
fried clarence river calamari, rocket, garlic aioli
pumpkin, pine nut and goats cheese arancini

main

pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons
oven roasted snapper, cannellini beans, chorizo, parsnip puree, spring onion and lemon oil
crispy skin ocean trout, baby king brown mushrooms, celeriac cream, crystal bay prawns, green pea
and mâche salad

char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic
spaghetti of heirloom tomatoes, broccolini, olives and basil

all mains served with a mixed leaf salad and hand cut chips

dessert

vanilla crème brûlée, citrus and cinnamon poached corella pear compote
caramelised white chocolate and green apple trifle, salted caramel, cinnamon doughnuts
amedei milk chocolate parfait, amarena cherries, vanilla bean and cherry ice cream
a selection of local and imported cheeses



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Menu Four

\$98 per Guest

entrée

a selection of sydney rock and pacific oysters natural
fried clarence river calamari, rocket, aioli and lemon
baby red and golden beetroot salad, goats cheese and hazelnuts
seared atlantic scallops, jerusalem artichoke, crispy pork belly, oyster mushrooms and chestnuts
spaghetti of hand picked alaskan king crab meat, garlic, chilli, white wine and grape tomato

main

pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons
oven roasted snapper, cannellini beans, chorizo, parsnip puree, spring onion and lemon oil
crispy skin ocean trout, baby king brown mushrooms, celeriac cream, crystal bay prawns, green pea
and mâche salad
char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic
spaghetti of heirloom tomatoes, broccolini, olives and basil
all mains served with a mixed leaf salad and hand cut chips

dessert

vanilla crème brûlée, citrus and cinnamon poached corella pear compote
caramelised white chocolate and green apple trifle, salted caramel, cinnamon doughnuts
amedei milk chocolate parfait, amarena cherries, vanilla bean and cherry ice cream
a selection of local and imported cheeses



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Supplements

Supplements can be added to the menu options above. Please speak with the events manager if you have any questions about these options.

grilled tasmanian rock lobster, tomato, garlic, chilli and basil
\$70 per guest

steamed n.t mud crab, garlic, bottarga and lemon butter
\$50 per guest

manta 'angel' chips with truffle oil and parmesan
\$15.50 per serving

grilled whole yamba king prawns, parsley, garlic and olive oil
\$49 per half kilo or \$98 per kilo

freshly shucked sydney rock and pacific oysters
\$24 per half dozen or \$48 per dozen

raw tasting plate
\$38 per serving



Chef: Daniel Hughes