

Function Menu One

\$70 per guest

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

entrée

a share plate consisting of:

san daniele prosciutto, grissini

locally produced smoked salmon, pickled fennel, capers

fried clarence river calamari, rocket, 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 herb and macadamia crusted blue eye, braised brown lentils, celery heart, spring onion
and lemon oil dressing*

crispy skin ocean trout, cauliflower puree, w.a. red claw yabbie tails, green peas and mint

char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic

spaghetti of braised mushrooms, pencil leeks, parmesan and parsley

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

Function Menu Two

\$90 per guest

entrée

a share plate consisting of:

san daniele prosciutto, grissini

locally produced smoked salmon, pickled fennel, capers

fried clarence river calamari, rocket, 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 herb and macadamia crusted blue eye, braised brown lentils, celery heart, spring onion
and lemon oil dressing*

crispy skin ocean trout, cauliflower puree, w.a. red claw yabbie tails, green peas and mint

char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic

spaghetti of braised mushrooms, pencil leeks, parmesan and parsley

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

dessert

amaretto pannacotta, coffee cream macaroon, orange and date salad

*warm vanilla rice pudding, poached corella pear, prune puree, toasted almonds, shaved amedei
white chocolate*

amedei milk chocolate parfait, strawberries, mandarin sorbet, sesame seed brittle

a selection of local and imported cheeses



Chef: Daniel Hughes

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Email: reservations@mantarestaurant.com.au

Tel: +61 2 9332 3822

Function Menu Three

\$98 per guest

entrée

*a selection of sydney rock and pacific oysters natural
fried clarence river calamari, rocket, aioli and lemon
woodside goats cheese, chive and hazelnut cannelloni, watercress, baby red and golden beetroots
grilled atlantic scallops, celeriac puree, mushrooms and celery cress
spaghetti of hand picked alaskan king crab meat, chilli, garlic, white wine and grape tomato*

main

*pan-fried crumbed king george whiting fillets, kipfler potatoes, aioli, preserved lemon and cornichons
oven roasted herb and macadamia crusted blue eye, braised brown lentils, celery heart, spring onion
and lemon oil dressing*

*crispy skin ocean trout, cauliflower puree, w.a. red claw yabbie tails, green peas and mint
char-grilled coorong angus beef sirloin, field mushroom, watercress and aged balsamic
spaghetti of braised mushrooms, pencil leeks, parmesan and parsley*

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

dessert

*amaretto pannacotta, coffee cream macaroon, orange and date salad
warm vanilla rice pudding, poached corella pear, prune puree, pistachios, shaved amedei
white chocolate*

*amedei milk chocolate parfait, strawberries, mandarin sorbet, sesame seed brittle
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 – (25 per half dozen or 49 per dozen)

raw tasting plate – (38 per serving)



Chef: Daniel Hughes