

# 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  
smoked ocean trout, pickled fennel, capers  
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 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  
smoked ocean trout, pickled fennel, capers  
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 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*



*Chef: Daniel Hughes*

*menus are subject to change due to availability of seasonal produce*

Email: [reservations@mantarestaurant.com.au](mailto: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, garlic 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*



*Chef: Daniel Hughes*

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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*