



# Menu

## Conversation Starter

Chef's surprise treat especially created to compliment  
Your choice from the Menu

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## Entree Tasting Plate

A selection of our 'In-house Chef's' bite sized favourites.  
Think; Prawn pincho's, Oyster Shots, Bambini bocconcini bruschetta, Pancetta & Fig bites,  
Herbed crème friache puffs, Salt & 5 spice squid, Rice paper rolls, Sesame chicken ternders  
& crisp cos ceasar salad cups ;  
It's the little things that start that tantalize your tastebuds

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## Sorbet & Spritzer

To revitalise the Taste Buds

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Winks

stay@mannumaccommodation.com.au





# Menu

## Main

Sweet Chilli Crab & Lebanese Cucumber salad with fresh mint, coriander leaves, glass noodles & lime quarters

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Kangaroo Kofta's with Bush tomato chutney & a wild rocket Tasmanian feta salad

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Seared Salmon Skewer with minted baby bean, watercress, fresh pea salad drizzled with a creamy horseradish aioli

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Lemon Grass Beef Fillet with Thai style udon noodles tossed in a ginger, star anise & caramel vinegar

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Pappardelle Pasta with King prawns, garlic, sundried tomatoes, birds-eye chilli, sweet basil and a drizzle of cream

.....

Poached Ginger & Tamari (Japanese soy sauce) Chicken Tenderloins with wild rice & a salad of crisp leaves

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Avocado, Ruby Grapefruit & King Prawn Salad with Rose sauce & crisp iceberg lettuce

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SA's Proudly Produced Goats Cheese & Roasted Butternut Pumpkin Tart with A witlof, celery & apple salad

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BBQ'd Choice Cut Lamb with A roasted vegetable & grilled haloumi cheese salad splashed with balsamic vinaigrette

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Salt & Pepper Dusted Squid with A jewelled rice & baby herb salad and a trio of dippers

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To compliment your main course please select either:

Salad Greens with a balsamic vinaigrette

Or Steamed Vegetables

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# Menu

## Dessert

Fresh Mango & Cream Sorbetto Mille Feuille with  
rosewater raspberries and white chocolate pot

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Hazelnut Vacherin (meringue) with  
Wine spiced fig, marsala syrup & fresh dollop of cream

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Brandy Snap Wafer Ice Cream Sandwich with  
Succulent strawberry ice cream centre and a laced berry compote

.....

Petite Profiteroles full of Vanilla Bean Ice Cream  
Drizzled with jersey caramel sauce & scattered with praline

.....

Belgium Chocolate Custard & Black Cherry Trifle with  
Layers of rich chocolate syrup and scattered with chocolate bits

.....

Pineapple Meringue Tart with  
A passionfruit jelly and a pineapple, vodka & mint graita

.....

Or Dessert Trio - Tasting Plate per couple  
Chef's selected Gourmet Delights  
That will make your mouth water

.....

Or A Fine Local Cheese Plate per couple  
Accompanied by Date & Walnut Rolada & Crisp Breads

## Enjoy!

# Winks

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