



OYSTER & SEAFOOD FESTIVAL SATURDAY 17TH OCTOBER, 2009



It's an idyllic setting for a Spring afternoon: Sydney's spectacular harbour lapping at the edge of a sun-drenched deck; a plate of hand-picked oysters, freshly shucked before your eyes; and the gentle swoosh of a crisp Mountadam Eden Valley Pinot Gris to complement the seafood flavours. Could there be a more perfect way to wile away a Saturday afternoon?

Manta's much-anticipated Oyster & Seafood Festival is a highlight in Sydney's culinary calendar: oyster lovers jump at the chance to taste Australia's best oysters prepared fresh to order on site by celebrated growers, such as Tim Dumbrell, of Moreton Bay Oysters fame; locals relish the opportunity to relax with friends in the festive outdoor atmosphere; foodies stay on past sunset



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to savour a sumptuous seafood meal prepared by talented head chef Daniel Hughes; and everyone is here to soak up the glorious views of Sydney harbour from Manta's open-dining waterside deck.

"Freshly shucked oysters and top quality seafood is what Manta has built its enviable reputation on," says owner Rob Rubis. "The Oyster & Seafood Festival offers Sydney-siders the chance to sample the best Australian seafood right here on Woolloomooloo's dazzling wharf. It's become so popular that we're holding the Festival several times a year."

At Manta, the world really is your oyster. Crowds flock to the Festival for the fresh seafood delicacies and renowned international and Australian wines, but guests also relish the opportunity to linger over a classic cocktail or two on the deck as the sparkling harbour is transformed by a twinkle of city lights at twilight.

Cocktails at Manta are gathering a cult following thanks to their uniquely sophisticated twist on the traditional: try the Manta Martini (freshly crushed lychees and lemongrass shaken with Belvedere vodka and apple juice); Luxury Pomegranate Cosmopolitan (Belvedere Citrus vodka shaken with Grand Marnier, organic pomegranate juice and fresh pomegranate) or the Manta Bellini, (Chambord shaken with freshly pressed raspberries and topped with champagne or sparkling wine).

Join us at the Manta Oyster & Seafood Festival on October 17 from 1pm until sunset

For more information, call 9332 3822 or email reservations@mantarestaurant.com.au

www.mantarestaurant.com.au



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www.mantarestaurant.com.au Open for lunch & dinner 7 days a week

For complimentary media reviews, further information, high resolution images or to arrange an interview with Rob Rubis or Daniel Hughes please contact Sara Langham at THE PEOPLE Agency on **(02) 9362 4983** or email sara@thepeople.com.au