

Mantaray's

Bar & Brasserie

ENTRÉE

Coffin Bay Oysters	(4)	(8)	(12)
Natural (GF DF)	19.0	38.0	57.0
Brown rice Mignonette (GF/DF)	19.0	38.0	57.0
Soy lime & Wakame (GF/DF)	19.0	38.0	57.0

Shark Bay Scallops (3) (GF) 35.0
Nduja butter | gremolata crumble | ink aioli | finger lime
mandarin & fennel salad

Pan-Fried Exmouth Prawns (GF) 33.0
Pastis flambe | tomato & eggplant salsa | crème fraiche | ink tuile
aubergine caviar | pine nuts

Beef Belly (GF) 28.0
Slow cooked beef belly | celeriac & horseradish puree
marsala jus | truffled mushrooms | tarragon oil

Beetroot Textures (GF) 27.0
Heirloom beetroot varieties | chevre | Illawarra plum | candied
walnuts | apple | caraway

Tuna Tartar (GF | DF) 30.0
Dill | pickled shallot | smoked aioli | prosciutto crisps
gremolata | onion oil

SIDES

Chips (GF)	15.0
Grilled Bread with smoked & fermented black garlic and salt bush butter	12.0
Mixed salad with creamy lemon & dill dressing (GF)	17.0
Seasonal fresh and pickled sauté vegetables (GF VV)	20.0
Potato fondants (3) (GF V)	13.0
Poutine; chips, chicken gravy, cheese curds, rosemary salt	18.0
Marinated warm olives (GF VV)	10.0
Extra sauce (GF)	4.0

**Public Holidays will incur a 15% surcharge for all Food and Beverage.*

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MANTARAY'S SEAFOOD DEGUSTATION FOR TWO 190.0

FIRST

Soy lime & wakame oysters (2) | brown rice mignonette oysters (2)
Whole Exmouth prawns with finger lime aioli | Snapper ceviche

SECOND

Squid and chorizo | tuna tartar with prosciutto
crab & curry leaf on pita bread

THIRD

Shark Bay scallops with nduja butter (2) | Pan-fried Exmouth prawns
pan roasted wild caught fish of the day

MAINS

Pork Cutlet (GF) Pork cutlet spiced apple puree fondant potato crackle mustard sauce	43.0
500g Stirling Ranges T-bone (GF) Chargrilled T-bone steak bearnaise jus poutine rocket fennel & pecorino salad	85.0
Fish of the Day Nicoise (GF) Pan fried fish marinated olives green beans confit potato marinated tomatoes fennel fish roe caperberry white anchovy	55.0
Free Range Chicken Supreme (GF / DF) Pan roasted chicken supreme coconut rice puree laksa gravy pickled eggplant fried potatoes lime onions	38.0
Shark Bay Spanner Crab Pasta Lemon myrtle roasted spanner crab maccheroni al ferreto pasta chilli tomato confit garlic herbs shellfish oil pecorino	50.0
Black Truffle Panisse (VV / GF) Black truffle chickpea fritters sauté mushroom medley hazelnut sage cauliflower puree	37.0

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DESSERT

Chocolate Pudding (GF) 25.0

Warm chocolate pudding | salted caramel gelato
cookies & hazelnut crumble

Tatin (GF / VV) 25.0

Pineapple tart tatin | spiced rum | puff pastry | vanilla | coconut sorbet
palm sugar caramel

Vanilla Cheese Cake Mousse (GF) 25.0

White chocolate + ginger crumble | strawberry & elderflower compote

Australian Artisan Cheeses (V—GFO) 33.0

Blue | truffle cheddar | brie | fig jam | pickled grapes
candied nuts | lavosh

Liqueur Coffee (GF) 15.0

Jameson | Courvoisier | Amaretto | Grand Marnier | Kahlua | Baileys

Affogato (GF)

Espresso | vanilla ice-cream 9.0

Add Frangelico | Amaretto | Grand Marnier | Kahlua | Baileys 15.0

Limoncello (GF) 15.0

Italian lemon liqueur | lemon sorbet

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