

# Mantaray's

Bar & Brasserie

## ENTRÉE

<b>Coffin Bay Oysters</b>	<b>(4)</b>	<b>(8)</b>	<b>(12)</b>
Natural (GF   DF)	17.5	34.5	50.5
Lemon Aspen Mignonette & Anise Myrtle Oil (GF/DF)	17.5	34.5	50.5
Soy lime & Wakame (GF/DF)	17.5	34.5	50.5
<b>Shark Bay Scallops (4) (GF)</b>			<b>35.0</b>
Nduja butter   gremolata crumble   ink aioli   finger lime mandarin & fennel salad			
<b>Pan-Fried Exmouth Prawns (GF)</b>			<b>32.0</b>
Pastis flambe   tomato & eggplant salsa   crème fraiche   ink tuile   aubergine caviar   pine nuts			
<b>Beef Belly (GF)</b>			<b>28.0</b>
Slow cooked beef belly   celeriac & horseradish puree marsala jus   truffled mushrooms   tarragon oil			
<b>WA Duck (GF)</b>			<b>29.0</b>
Smoked breast   confit leg   liver parfait   rilette croquette apple   redcurrant   celeriac   lavosh			
<b>Beetroot Textures (GF)</b>			<b>26.0</b>
Heirloom beetroot varieties   chevre   Illawarra plum   candied walnuts   apple   caraway			
<b>Tuna Tartar (GF   DF)</b>			<b>30.0</b>
Dill   pickled shallot   smoked aioli   prosciutto crisps gremolata   green oil			
<b>La Delezia Stracciatella (GF   V)</b>			<b>28.0</b>
La delezia stracciatella   marinated heirloom tomatoes   basil chargrilled eggplant   dehydrated olives   freeze dried balsamic			

*\*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) | lemon aspen mignonette oysters (2)  
Exmouth prawns with finger lime aioli | Snapper ceviche

### SECOND

Fremantle octopus | tuna tartar with prosciutto  
crab & curry leaf on pita bread

### THIRD

Shark Bay scallops with nduja butter (2) | Squid and chorizo  
pan roasted wild caught fish of the day & mussels

## MAINS

<b>Seafood Medley (GF)</b>	<b>50.0</b>
Chargrilled Spanish mackerel medallions   Shark Bay prawns black mussels   Shark Bay scallop   marinere broth   peas	
<b>Stirling Ranges Beef Nose to Tail (GF)</b>	<b>65.0</b>
Chargrilled eye fillet   confit belly   braised tongue   knuckle croquette corn puree   roast shallot   fondant potato	
<b>Southwest Australian Lamb (GF)</b>	<b>52.0</b>
Pan-roasted backstrap   confit neck   Pithivier   roast belly peas & carrots   madeira jus	
<b>500g Stirling Ranges T-bone (GF)</b>	<b>80.0</b>
Chargrilled T-bone steak   bearnaise   jus   poutine rocket fennel & pecorino salad	
<b>Fish of the Day Nicoise</b>	<b>49.0</b>
Chargrilled fish   marinated olives   green beans   confit potato marinated tomatoes   fennel   fish roe   caperberry   white anchovy	

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## MAINS

**Free Range Chicken Supreme (GF / DF) 42.0**

Pan roasted chicken supreme | coconut rice puree | laksa gravy  
pickled eggplant | fried potatoes | lime onions

**Shark Bay Spanner Crab Pasta 45.0**

Lemon myrtle roasted spanner crab | maccheroni al ferreto pasta | chilli  
tomato | confit garlic | herbs | shellfish oil | pecorino

**Cauliflower (GF / VV) 36.0**

Roasted cauliflower | cauliflower & truffle puree | sorghum risotto  
grape tomatoes | salsa verdé

**Black Truffle Panisse (VV / GF) 37.0**

Black truffle chickpea fritters | sauté mushroom medley |  
hazelnut | sage | Jerusalem artichoke puree

## 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 / VV) 13.0**

**Poutine; chips, chicken gravy, cheese curds, rosemary salt 20.0**

**Extra sauce (GF) 4.0**

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## DESSERT

<b>Chocolate Textures (GF)</b>	<b>25.0</b>
Chocolate ganache bar   peanut butter mousse   salted caramel gelato dehydrated chocolate mousse   marshmallow   meringue	
<b>Tatin (GF / VV)</b>	<b>25.0</b>
Mango tart tatin, spiced rum   puff pastry   vanilla   coconut sorbet puffed wild rice   kaya syrup   chilli cashews	
<b>Lemon Pave (GF)</b>	<b>25.0</b>
Native Australian lemon sponge   white chocolate cremeux yoghurt gelato   elderflower mousse   raspberry	
<b>Pistachio &amp; Strawberry (GF / VV)</b>	<b>25.0</b>
Pistachio cake   white chocolate mousse   freeze dried strawberries pistachio gelato   strawberry & vanilla gel   pistachio cream	
<b>Australian Artisan Cheeses (GFO)</b>	<b>33.0</b>
Blue   truffle cheddar   brie   fig jam   pickled grapes candied nuts   lavosh	
<b>Liqueur Coffee (GF)</b>	<b>15.0</b>
Jameson   Courvoisier   Amaretto   Grand Marnier   Kahlua   Baileys	
<b>Affogato (GF)</b>	
Espresso   vanilla ice-cream	<b>9.0</b>
Add Frangelico   Amaretto   Grand Marnier   Kahlua   Baileys	<b>15.0</b>
<b>Limoncello (GF)</b>	<b>15.0</b>
Italian lemon liqueur   lemon sorbet	

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