

Mantaray's

Bar & Brasserie

Entrée

Coffin Bay Oysters	(4)	(8)	(12)
Natural (GF)	16.5	32.5	48.5
Bloody Mary (GF)	16.5	32.5	48.5
Tempura	16.5	32.5	48.5
Garlic Bread (serves 3) (V)			14.5
Balsamic reduction, extra virgin olive oil, mixed nuts & spice			
Bruschetta (V)			16.5
Garlic ciabatta, tomatoes, onion, pesto, goat's cheese			
250g Whole Exmouth Prawns (GF)			24.5
Cocktail sauce, lemon			
Carpaccio of Fremantle Octopus (GF)			22.5
Citrus gremolata, semi candied lemon			
Shark Bay Scallops (GF)			20.5
Citrus beurre blanc, leek, enoki mushrooms			
Tempura Soft Shell Crab			18.5
Tomato, chilli & lime jam			
Salt & Szechuan Pepper Calamari			16.5
Nam jim sauce, kaffir lime aioli			
Pork Belly (GF)			21.5
Beetroot & apple puree, pickled salad			
Wild Mushroom Arancini (V)			17.5
Napoli sauce, truffle oil			

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Main

Mantarays Seafood Platter for two

134.0

Natural oysters (2), bloody mary oysters (2), carpaccio of Fremantle octopus, Exmouth Prawns, salt & szechuan pepper calamari, tempura soft shell crab, scallops (2), Morten bay bug with garlic butter, Grilled Red Emperor, and Tasmanian salmon accompanied by rocket salad, chips, tartare and nam jim

Exmouth Garlic Prawns (GF)

40.0

Garlic, cream, white wine, steamed rice

Red Emperor (GF)

43.0

Garlic mash, avocado salsa, citrus beurre blanc

Confit Duck Leg (GF)

40.0

Braised red cabbage, fondant potato, orange & vanilla reduction

Lamb Rack (GF)

40.0

Garlic mash, snow peas, rosemary & honey jus

250g Eye Fillet

43.0

Rocket, chips, béarnaise, red wine jus

300g Beef Sirloin

46.0

Garlic prawns, rocket salad, chips

Chicken Ballotine

39.0

Prosciutto, goats cheese, red pepper, basil, red pepper coulis, polenta

Goldband Snapper Beer Battered or Grilled

33.0

Salad, tartare, lemon, Fries

Hand Cut Butternut Gnocchi (V)

31.0

Pepitas, oven dried tomato, sage, goats cheese

Tasmanian Salmon (GF)

38.0

Broccolini, new potatoes, béarnaise sauce

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Dessert

Chocolate Fondant 15.5

Strawberry compote, praline crumb, vanilla bean ice cream

Bailey's & Kahlua Tiramisu 15.5

Crème Fraiche Pannacotta (GF) 15.5

Mixed berries and Red wine syrup

Baked Blueberry Cheesecake 15.5

Blueberry compote and Chantilly cream

Ice-Cream & Sorbet Trio with Biscotti 15.5

Ice-cream: chocolate, vanilla, strawberry or salted caramel

Sorbet: raspberry, lemon, mango or passionfruit

Cheese Plate 24.5

A selection of farmhouse cheese, dried fruit, fruit chutney, assorted biscuits

Liqueur Coffee 10.5

Jameson, Courvoisier, Amaretto, Grand Marnier, Kahlua, Baileys

Affogato (GF) 9.0

Espresso, vanilla ice-cream

Limoncello (GF) 13.5

Limoncello, lemon sorbet