

# Mantaray's

Bar & Brasserie

LIGHT MEALS 12.00am - 5.00pm

## Small Plates

<b>Chips (V)</b>	14.0
Tomato sauce, aioli	
<b>Wedges (V)</b>	14.0
Sweet chili sauce, sour cream	
<b>Garlic Bread (V)</b>	14.5
Balsamic, mixed nuts & spice	
<b>Salt &amp; Szechuan Pepper Calamari</b>	16.5
Nam jim sauce, kaffir lime aioli	
<b>Chicken wings</b>	16.0
Blue cheese sauce	
<b>250g Whole Exmouth Prawns (GF)</b>	24.5
Cocktail sauce, lemon	
<b>Prawn Spring Rolls</b>	14.0
Sweet chili sauce	
<b>Oysters (4)</b>	16.5
Natural, bloody mary or tempura	
<b>Butter Chicken Skewers (GF)</b>	16.0
Raita	

## To Share

<b>Seafood Board</b>	40.0
Octopus carpaccio, Exmouth prawns, bloody mary oysters, natural oysters, smoked fish pâté, grilled bread	
<b>Meat Board</b>	25.0
Prosciutto, chorizo, salami, marinated olives, pickles, grilled bread, olive oil, balsamic	
<b>Cheese Board (V)</b>	24.5
Selection of farmhouse cheese, dried fruit and nuts, fruit chutney, assorted biscuits	

## Dessert

<b>Chocolate Fondant (V)</b>	15.5
Strawberry compote, praline crumb, vanilla bean ice cream	
<b>Bailey's and Kahlua Tiramisu (V)</b>	15.5
<b>Crème Fraiche Pannacotta (GF,V)</b>	15.5
Mixed berries and red wine syrup	
<b>Baked Blueberry Cheesecake (V)</b>	15.5
Blueberry compote with Chantilly cream	
<b>Ice Cream or Sorbet Trio with Biscotti</b>	15.5
Ice Cream: chocolate, vanilla, strawberry or salted caramel Sorbet: raspberry, lemon, mango or passionfruit	