



Mantaray's

Bar & Brasserie

To Share

Garlic bread (serves 3) (V) 14.0
Balsamic reduction, extra virgin olive oil, mixed nuts & spice

250g whole Exmouth prawns (GF) 24.0
Cocktail sauce, lemon

Entrée & Small Plates

Carpaccio of Fremantle octopus (GF) 22.0
Citrus gremolata, semi candied lemon

Shark Bay scallops 20.0
Citrus beurre blanc, leek, enoki mushrooms

Tempura soft shell crab 18.0
Tomato, chilli & lime jam

Salt & Szechuan pepper calamari 16.0
Nam jim sauce, kaffir lime aioli

Coffin Bay oysters (4) (8) (12)

Natural	(GF)	16.0	32.0	48.0
Bloody Mary	(GF)	16.0	32.0	48.0
Tempura		16.0	32.0	48.0

Pork belly (GF) 21.0
Beetroot & apple puree, pickled salad

Wild mushroom arancini (V) 17.0
Napoli sauce, truffle oil

Bruschetta (V) 16.0
Garlic ciabatta, tomatoes, onion, pesto, goat's cheese

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Main

Seafood plate for two **129.0**

Natural oysters (2), bloody mary oysters (2), carpaccio of Fremantle octopus, Exmouth prawns, salt & szechuan pepper calamari, tempura soft shell crab battered, scallops (2), bug, red emperor, Tasmanian salmon, rocket salad, chips, tartare, nam jim

Exmouth garlic prawns **39.0** **(GF)**

Garlic, cream, white wine, steamed rice

Red emperor **42.0**

Garlic mash, avocado salsa, citrus beurre blanc

Confit duck leg **39.0**

Braised red cabbage, fondant potato, orange & vanilla reduction

Lamb rack **39.0** **(GF)**

Garlic mash, snow peas, rosemary & honey jus

250g eye fillet **42.0**

Rocket, chips, béarnaise, red wine jus

300g beef sirloin **45.0**

Garlic prawns, rocket salad, chips

Chicken ballotine **38.0**

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

Beer battered or grilled goldband snapper & chips **32.0**

Salad, tartare, lemon

Hand cut butternut gnocchi **30.0** **(V)**

Pepitas, oven dried tomato, sage, goats cheese

Tasmanian salmon **37.0**

Broccolini, new potatoes, béarnaise sauce



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Dessert

Chocolate fondant 15.0

Strawberry compote, praline crumb, vanilla bean ice cream

Strawberry & vanilla bavarois 15.0

Strawberry & vanilla shortcake ice-cream

Chai, orange & almond cake (GF) 15.0

Cardamom ice-cream

Honey & lavender panna cotta (GF) 15.0

Caramelised peaches, honeycomb

Dulce de leche cheesecake 15.0

Ice-cream & sorbet trio with biscotti 15.0

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

Sorbet: raspberry, lemon, mango or passionfruit

Cheese plate 24.0

Australian & French farmhouse cheese, dried fruit, fruit chutney, assorted biscuits

Liqueur Coffee 10.0

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

Affogato 8.5

Espresso, vanilla ice-cream

Limoncello 13.0

Limoncello, lemon sorbet