



MANTA

SEAFOOD. GRILL. BAR.

*Manta works with local farmers and artisans to ensure the finest Australia produce is sourced for our customers. From 100% grass fed beef grown on the Rubis' farm in Qld to the sustainable caught local seafood; Manta is committed to showcasing the best Australia has to offer.*

Owner, Rob Rubis

Executive Chef, Daniel Hughes

Head Chef, Steve Hetherington

**Please inform your waiter if you have any food allergies**  
A 10% surcharge applies to Sundays and Public Holidays

# Seafood Experience

Organic flat and sourdough bread  
*Seasoned with black pepper, fennel seed, oregano, sea salt*  
*Served with Manta's extra virgin olive oil, white bean, paprika, roast garlic & walnut spread*

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Selection of **Oysters**  
(Eschallot & red wine vinegar / Green apple, spring onion, white balsamic)

**Raw** tasting plate

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Seared Atlantic **Scallops**  
Jerusalem artichoke, crème fraîche, lentils, celery cress

Blue swimmer **Crab** lasagne  
Moreton Bay bug & crab bisque 'A Manta Classic'  
(St. Vincent & Spencer Gulf, SA)

**Lobster** slider  
'Bread Top' milk bun, chipotle mayo

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Whole baked **market fish**

Whole split **King Prawns**

Manta hand cut '**angel**' chips  
truffle, parmesan

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**Pavlova**  
Lemon curd, strawberry sorbet, summer berries

**98pp**

*(minimum 2 people- must be ordered by the whole table)*

*(only available Monday – Thursday Lunch & Dinner)*

Additions - Whole live grilled **lobster** or whole live steamed mud **crab** MP

Supplement whole market fish for Australian Grass Fed Meats, **Rib off the bone** \$20pp  
*Grass fed yearling, HGP free, MSA licenced, Severn Fields, Rubis family property, Texas Qld*

**Our sommelier can arrange matched wines on request**

# Oysters

All our oysters are freshly shucked to order and served with lemon and two classic dressings, eschallot & red wine vinegar and green apple, spring onion & white balsamic

Greenwell Point Rock, South Coast, NSW	5
Lemon Tree Passage Rock, Mid North Coast, NSW	5.5
Merimbula Lake Rock, South Coast, NSW	5
Pambula Rock, South Coast, NSW	5
Port Stephens Rock, Mid North Coast, NSW	5
Wallis Lake Rock, North Coast, NSW	5
Cape Hawk Rock, North Coast, NSW	5
St Helen's Pacific, North East Coast, TAS	5
Merimbula Angasi, South Coast, NSW	6.5

See our daily additions board for today's selection

# Caviar

<b>Trout Roe</b> 'Pyrenees Mountains'	35(30g)/48(50g)
<b>Osetra</b> 'Karat' (100% pure Russian)	190(30g)

Caviar served with brioche, horseradish, crème fraîche

# Raw & Cured

Hiramasa <b>Kingfish</b> carpaccio Green apple, spring onion, black pepper vinaigrette, sorrel (Spencer Gulf, S.A.)	19
Atlantic <b>Scallop</b> Two minute ceviche, chilli, finger lime, garlic, fennel	19
Yellowfin <b>Tuna</b> tartare Cucumber, radish, Japanese vinaigrette (Mooloolaba, Qld)	19
House smoked <b>Ocean Trout</b> belly Fennel, apple, celeriac, yuzu aioli (Tas)	19
Pickled Spanish white <b>Anchovies</b> Smoked tomato, goats cheese, chives, brioche (Spain)	19
<b>Tasting plate of 3 of above</b>	<b>35</b>

# Starters & Shared

Oven roasted Sydney rock <b>Oysters</b> Smoked tomato, chilli, worcestershire, jamón, goats milk feta	6.5 (minimum 6)
Seared yellowfin <b>Tuna</b> Charred sweet corn, baby herbs, sesame seeds, chilli, soy, wasabi dressing (Mooloolaba)	27
Fried Hawkesbury <b>Calamari</b> Black garlic aioli, pickled fennel, chilli salt, mâche (Hawkesbury, NSW)	26
<b>Lobster</b> slider 'Bread Top' milk bun, chipotle mayo (SA)	17
Pumpkin, pine nut, goats cheese <b>Arancini</b> Brown butter & roasted almond aioli, sage	18
Blue swimmer <b>Crab</b> lasagne Moreton Bay bug & crab bisque 'A Manta Classic' (St. Vincent & Spencer Gulf, SA)	29
Seared Atlantic <b>Scallops</b> Jerusalem artichoke, crème fraîche, lentils, celery cress (Canada)	28
<b>Taglierini</b> Alaskan king crab meat, chilli, garlic, white wine, grape tomato, baby basil (Bering Sea, Alaska)	27/39
Ibérico <b>Jamón</b> (36 months naturally cured) McLaren Vale marinated olives, grissini (Spain)	28
<b>Available for purchase is Manta's own unique blend of extra virgin olive</b> (McLaren Vale, SA)	25

# Seafood

Sourdough crumbed <b>King George Whiting</b> Kipfler potatoes, aioli, preserved lemon, honey dill mustard vinaigrette (Kangaroo Island, SA)	45
Crisp skin <b>Petuna Ocean Trout</b> Cauliflower, broccolini, hazelnuts, white balsamic (Tasmania)	41
Oven roasted <b>Cone Bay Barramundi</b> Sweetcorn, green peas, jamón crumb (Cone Bay, WA)	45
Pan fried <b>Snapper</b> fillet Zucchini flowers, cavolo nero, pearl onions, tomato consommé (Chatham Sounds, NZ)	46
<b>Whole Market fish</b> - 'see our daily additions board for today's selection'	MP

# Live & Crustacean

Whole split <b>King Prawns</b> Garlic, lemon, black pepper, butter (Ballina, NSW)	49
Tropical <b>Lobster</b> (Qld)	Market Price
Gladstone <b>Mud Crab</b> (N.T.)	Market Price
<b>Spanner Crab</b> (NSW)	Market Price
Live <b>King Prawns</b> (NSW)	Market Price

Sauce options-

*Grape tomato, chilli, basil / Bottarga butter / Lemon, garlic, herb & black pepper*

# The Grill

<b>Eye Fillet</b> – Cape Grim Truffled potato galette, watercress, aged balsamic (220g grass fed, MSA, marble score 2+, Tas)	54
<b>Flank</b> – Rangers Valley Caramelised onion purée, king brown mushrooms, watercress (220g grain fed 300 days, Glen Innes, NSW)	45
<b>Sirloin</b> – Thousand Guineas Mushroom, pink peppercorns (300g grain fed, MSA, Australian Shorthorn, marble score 2+, NSW)	45
<b>Lamb Rack</b> Pea & mint purée, charred baby carrots, macadamia (Riverina District, NSW)	46
1kg + <b>Rib Eye</b> – Rangers Valley (suitable for two) (F1 wagyu steer, grain fed 400 days, marble score 5+, Glen Innes, NSW)	Market Price
<b>Baby Octopus</b> Smoked tomato, goats milk feta, chilli, garlic, fregola, oregano, Pedro Ximénez (Clarence River, NSW)	34
<b>Alaskan king crab</b> claws 'mid section' Grape tomato, chilli, basil / Bottarga butter /Lemon, garlic, herb & black pepper (Bering Sea, Alaska)	Market Price

## Sides

Manta hand cut ' <b>angel</b> ' chips, truffle, parmesan	19.5
Roasted swiss brown mushrooms, hazelnuts, butter, thyme	15
Steamed green vegetables, chilli, garlic, our extra virgin olive oil, lemon	12
Seasonal lettuce leaves, spanish onion, basil, mustard, lime, palm sugar vinaigrette	12
Heirloom tomatoes, buffalo mozzarella, capers, baby basil, our extra virgin olive oil	17
Shaved savoy cabbage, grated parmesan, caratello balsamic, parsley	13
Hand cut chips (Sebago, QLD)	12

# Dessert

Lemon meringue <b>tart</b> crème fraîche gelato	18
Milk chocolate <b>panna cotta</b> Cocoa nib & roylaltine crunch, crystallised hazelnuts, raspberry & apple powder, pear sorbet	18
Vanilla <b>crème brûlée</b> Macerated strawberry & raspberry, peach gel, aerated milk chocolate, white chocolate ice-cream	18
<b>Pavlova</b> Lemon curd, passionfruit, strawberry, chantilly cream, strawberry sorbet	18
<b>Dessert sharing plate</b>	<b>39</b>
Little <b>sweet</b> bites	15
House made ice-cream and sorbet selection	15
Affogato - vanilla bean ice-cream, espresso, handmade biscotti	12

# Cheese

<b>Brillat-Savarin</b> – cows milk (France)	50g   17.50
<b>Fleur du Maquis</b> – sheeps milk (France)	50g   17.50
<b>Cashel Blue</b> – cows milk (Ireland)	50g   17.50
<b>Cheese tasting plate</b>	<b>28</b>
cheese served with handmade lavosh, fig paste, fruit and muscatels	

**Pastry Chef – Troy Latta**