



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

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**
Butternut pumpkin, thyme, pine nuts, brown butter, orange, pencil leeks

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

105pp

(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 Old

Our sommelier can arrange matched wines on request

March 2017

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 for today's selection

Caviar

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

Caviar served with brioche, horseradish, crème fraîche

Raw & Cured

Pink Snapper carpaccio Green apple, spring onion, black pepper vinaigrette, sorrel (Spencer Gulf, S.A.)	19
Atlantic Scallop Two minute ceviche, chilli, finger lime, garlic, fennel (Canada)	19
Yellowfin Tuna tartare Cucumber, radish, Japanese vinaigrette (Mooloolaba, Qld)	19
House smoked Ocean Trout belly Yuzu aioli, baby herbs, lemon (Tas)	19
Pickled Spanish white Anchovies Smoked tomato, goats cheese, chives, brioche (Spain)	19
Tasting plate of 3 of above	35

Starters & Shared

Oven roasted Sydney rock Oysters Smoked tomato, chilli, worcestershire, jamón, goats milk feta	6.5 (minimum 6)
Seared yellowfin Tuna Charred sweet corn, baby herbs, sesame seeds, chilli, soy, wasabi dressing (Mooloolaba)	27
Fried School prawns Black garlic aioli, pickled fennel, chilli salt, mâche (Clarence River, NSW)	26
Lobster slider 'Bread Top' milk bun, chipotle mayo (SA)	17
Pumpkin, pine nut, goats cheese Arancini Brown butter & roasted almond aioli, sage	18
Blue swimmer Crab lasagne Moreton Bay bug & crab bisque 'A Manta Classic' (St. Vincent & Spencer Gulf, SA)	34
Seared Atlantic Scallops Butternut pumpkin, thyme, pine nuts, brown butter, orange, pencil leeks (Canada)	28
Taglierini Alaskan king crab meat, chilli, garlic, white wine, grape tomato, baby basil (Bering Sea, Alaska)	27/39
Ibérico Jamón (36 months naturally cured) McLaren Vale marinated olives, grissini (Spain)	28
Char-grilled Hawkesbury Calamari Smoked tomato, goats milk feta, chilli, garlic, fregola, oregano, Pedro Ximénez vinegar (Hawkesbury, NSW)	29
Available for purchase is Manta's own unique blend of extra virgin olive (Cold pressed, McLaren Vale, SA)	19

Seafood

Sourdough crumbed King George Whiting Kipfler potatoes, aioli, preserved lemon, honey dill mustard vinaigrette (Kangaroo Island, SA)	45
Crisp skin Petuna Ocean Trout Cauliflower, broccolini, hazelnuts, white balsamic (Tasmania)	39
Oven roasted Cone Bay Barramundi Sweetcorn, green peas, jamón crumb (Cone Bay, WA)	45
Pan fried Snapper fillet Zucchini flowers, cavolo nero, pearl onions, tomato consommé (Chatham Sounds, NZ)	46
Miso Toothfish Red cabbage, lime, black sesame, pickled daikon, aonori, palm sugar vinaigrette (Glacier 51, Heard Island)	55
Whole Market fish - 'see our daily additions for today's selection'	MP

Live & Crustacean

Whole split King Prawns Garlic, lemon, black pepper, butter (Ballina, NSW)	49
Alaskan king crab claws 'mid section' Grape tomato, chilli, basil / Bottarga butter /Lemon, garlic, herb & black pepper (Bering Sea, Alaska)	18 / 100g
Tropical Lobster (Qld)	Market Price
Gladstone Mud Crab (N.T.)	Market Price
Spanner Crab (NSW)	Market Price
Live King Prawns (NSW)	Market Price

Sauce options-

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

Stone Char-Grill

Dry Aged Flat Iron – Pinnacle Caramelised onion purée, king brown mushrooms, watercress (220g grass fed, 28 days dry aged, marble score 2+, NSW)	45
Sirloin – Thousand Guineas Mushroom, pink peppercorns (300g grain fed, MSA, Australian Shorthorn, marble score 2+, NSW)	45
Eye Fillet – Cape Grim Truffled potato galette, watercress, aged balsamic (220g grass fed, MSA, marble score 2+, Tas)	54
Lamb Rack - Riverina Pea & mint purée, charred baby carrots, macadamia (Riverina District, NSW)	46
1kg + Rib Eye – Rangers Valley (suitable for two) (F1 wagyu steer, grain fed 400 days, marble score 5+, Glen Innes, NSW)	Market Price

All steaks served with condiments

Sides

Manta hand cut ' angel ' chips, truffle, parmesan	19.5
Roasted swiss brown mushrooms, hazelnuts, butter, thyme	15
Steamed mixed beans, chilli, garlic, our extra virgin olive oil, lemon	12
Seasonal lettuce leaves, spanish onion, cucumber, fennel, red wine vinegar	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 tart crème fraîche gelato	18
Milk chocolate panna cotta Cocoa nib & royaltine crunch, crystallised hazelnuts, raspberry & apple powder, pear sorbet	18
Vanilla crème brûlée Macerated strawberry & raspberry, peach gel, aerated milk chocolate, white chocolate ice-cream	18
Pavlova Lemon curd, passionfruit, strawberry, chantilly cream, strawberry sorbet	18
Dessert sharing plate	39
Little sweet bites	15
House made ice-cream and sorbet selection	15
Affogato - vanilla bean ice-cream, espresso, handmade biscotti	12

Cheese

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

Pastry Chef – Troy Latta

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