

Manta Experience

Organic flat and sourdough bread
Seasoned with black pepper, fennel seed, oregano, sea salt
Served with Manta's extra virgin olive oil and chickpea, pumpkin, sumac spread



Selection of Oysters

Served with lemon and green apple, spring onion & Italian white balsamic dressing

Raw tasting plate

NV Veuve Clicquot Ponsardin, Brut, Champagne, France \$26
2017 Maverick 'Trial Hill', Biodynamic, Riesling, Eden Valley, SA \$17



Seared 'St. Jacques' Canadian Atlantic scallops, braised nameko mushrooms, cauliflower, cress leaves

Blue swimmer crab lasagne, Shark Bay, W.A, Moreton Bay bug & crab bisque

2016 Cantina Diomede 'History', Fiano, Apulia, Italy \$15
2016 Domaine William Fevre, Chardonnay, Chablis, France \$22



Sourdough crumbed King George whiting, Kangaroo Island, SA,
Kipfler potatoes, preserved lemon, honey dill mustard dressing

Whole split King Prawns

Manta hand cut 'angel' chips, truffle, parmesan

2016 Manta 'By Farr', Chardonnay, Geelong, VIC \$18



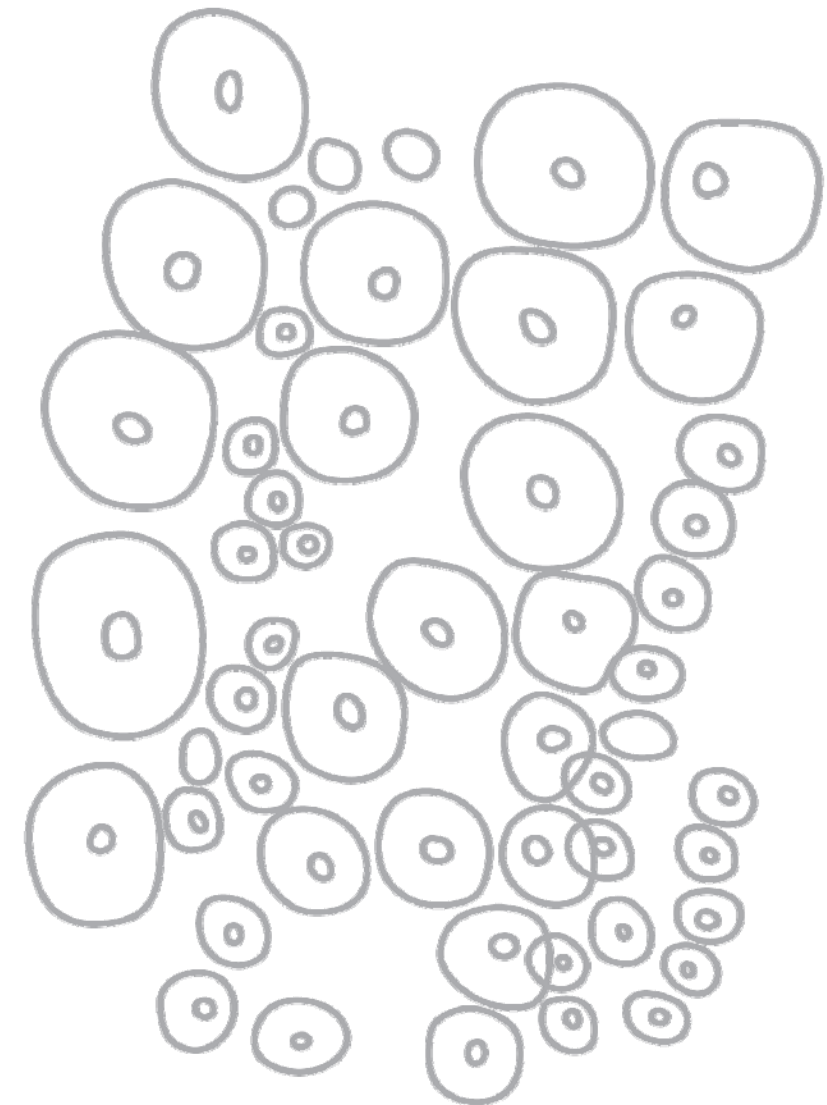
Coconut pavlova
Seasonal fruits, blood orange sorbet

2015 Cascinetta Vietti, Muscat à Petis Grains, Moscato D'Asti, Italy \$15

\$98pp

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

Supplement main course for Australian grass fed meats, 1kg+ Rib off the bone
Grass fed yearling, HGP free, MSA licenced, Severn Fields, Rubis family property, Texas Qld



Week Ending 18th November



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 Holiday

Oysters

All our oysters are freshly shucked to order and served with lemon and eschallot, spring onion, green apple, cracked pepper, white balsamic dressing

Please ask for our daily selection \$5

Roasted Sydney rock oysters, smoked tomato, chilli, Worcestershire, jamón, goats milk feta 9min (minimum 3) \$6.5

Caviar

Trout roe 'Pyrenees Mountains' – \$35 (30g) / \$48 (50g)

Beluga – 25yr Iranian – 30g / \$250

Oscetra – Farmed 18yr Uruguay – 20g / \$110

Sevruga – Farmed 9yr Iranian – 30g / \$210

Brioche, crème fraiche, horseradish

Raw & Cured

Scampi, Shark Bay, W.A, fennel, celeriac, capers, orange \$22

Carpaccio, green apple, spring onion, black pepper vinaigrette, sorrel \$19

House hickory smoked king trout, Goulburn, VIC, spiced yoghurt, baby herbs, lemon \$19

Pickled Nardin Spanish white anchovies, smoked tomato, goats cheese, chives, brioche \$19

Hiramasa kingfish tartare, Port Lincoln, SA, toasted sesame seeds, soy & yuzu dressing \$21

St. Jacques Atlantic Canadian scallop ceviche, chilli, garlic, finger lime, fennel \$19

Tasting plate of 3 of above (\$35)

Starters & Shared

Rock lobster slider, S.A, milk bun, Spanish onion, iceberg lettuce, chipotle mayo \$18

Fried southern calamari, Streaky Bay, S.A, squid ink aioli, spiced chilli salt, pickled fennel \$26

Blue swimmer crab, SA, handpicked & dressed crab meat, celeriac remoulade, Pepe Saya butter, brioche \$32

Pumpkin, pine nut, goat's cheese arancini, brown butter & roasted almond aioli, sage \$18

Seared 'St. Jacques' Canadian Atlantic scallops, braised nameko mushrooms, cauliflower, cress leaves \$26

Char-grilled 'Pallidus' octopus, Streaky Bay, S.A, baby peppers, chilli, fregola, oregano, Pedro Ximénez vinegar \$34

Blue swimmer crab lasagne, Shark Bay, W.A, Moreton Bay bug & crab bisque \$34

'Shiro Kin' wagyu bresaola MBS 9+, buffalo mozzarella (D.O.P), spring peas, broad beans, lemon, mint \$26

Seafood risotto, fish, strawberry clams, mussels, prawn, scallop, crustacean stock, lemon zest, marjoram \$34/48

Crustaceans & Live

Whole split king prawns, Ballina, NSW \$55

Steamed strawberry clams, Goolwa, SA \$7.50/100g

Char-grilled scampi, Shark Bay W.A (each) \$20

Grilled Eastern rock lobster, Qld \$29/100g

Steamed Gladstone mud crab, Qld \$15/100g

Alaskan king crab claws 'mid section', Bering Sea, Alaska \$25/100g

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

Sea

Sourdough crumbed King George whiting, Kangaroo Island, SA \$46
kipfler potatoes, preserved lemon, honey dill mustard dressing

Pan fried king trout, Goulburn, VIC \$41
steamed green asparagus, target beetroot, crème fraîche, horseradish, hazelnuts

Miso Glacier 51 Patagonian toothfish, Heard Island, Southern Ocean,
shaved celeriac, coriander, palm sugar vinaigrette 34/100g

Beer battered pink snapper, Hauraki Gulf, NZ \$36
royal red potato scallop, minted peas, pickled cipollini's & cues

Oven roasted John dory, Chatham NZ, carrot purée, pancetta, green peas, rose vinaigrette \$46

200g grilled market fish (off the bone) – Andros Island capers, lemon, 'Frantoi Cutrera' Sicilian olive oil MP

Our daily market fish have been line caught by renowned Australian fisherman

Land

220g Shiro Kin wagyu top sirloin, seeded mustard & rosemary butter, rocket, eschallot \$49
(500 days grain fed, MBS 9+, Darling Downs, Qld)

220g Pinnacle eye fillet, parsnip purée, roasted cipollini onions \$54
(Free range, grass fed, MBS2+, North West corner, Tas)

300g Greenham scotch fillet, charred baby peppers, parsley, garlic, Frantoi Cutrera extra virgin olive oil \$54
(Grass fed, MBS 2+, Smithton TAS)

400g Slow braised lamb shoulder, spiced yoghurt, garlic, lemon, wild oregano \$46
(Riverina, NSW)

1kg+ rib eye on the bone \$10/100g
(Grass fed, Rubis Family Property, Texas, Qld) - Ideal share

Meats cooked on our stone grill served with tableside condiments

Sides

Steamed sugar snaps, spring peas, zucchini, chilli, garlic, our extra virgin olive oil, lemon, ricotta salata \$12

Green asparagus, brown butter, almond, orange, herb crumb \$15

Cut cucumber, Spanish onion, iceberg, dill, mint, marinated goats milk fetta, rosé vinegar \$14

Large leaf rocket, shaved fennel, green apple, 24 month parmesan, white balsamic \$14

Roasted Swiss brown, button and king brown mushrooms, Piedmont hazelnuts, butter, thyme \$16

Manta hand cut 'angel' chips, truffle, parmesan \$19.5

Hand cut chips, Murray River sea salt (Sebago, Qld) \$12