

Our bread is baked twice daily and served with compliments

Oysters & Caviar

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 each

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

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

Beluga – 25yr Iranian – 10g / \$125

Beluga – 25yr Iranian – 30g / \$275

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

Oscetra – Farmed 18yr Uruguay – 30g/\$150

Albino – Adamas exclusive Sturgeon – Italian - 20g / \$250

Brioche, crème fraîche, horseradish

Starters & Sharing

Hiramasa kingfish carpaccio, Spencer Gulf, SA, green apple, spring onion, black pepper vinaigrette, sorrel \$21

Alpine salmon tartare, Mt. Cook, NZ, toasted sesame seeds, soy & yuzu dressing \$21

'St. Jacques' Canadian Atlantic scallop ceviche, chilli, garlic, finger lime, fennel \$21

Tasting plate of above (\$30)

Tiger prawns, Qld, hot-smoked Alpine salmon, yellow peach, fennel, Spanish onion, black pepper vinaigrette \$27

Pickled Nardin Spanish white anchovies, smoked tomato, goats cheese, chives, brioche \$22

Fried Loligo calamari, yuzu aioli, spiced chilli salt, pickled fennel \$26

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

Tasting plate of above (\$39)

Rock lobster slider, SA, milk bun, Spanish onion, iceberg lettuce, chipotle mayo \$18

Char-grilled 'Pallidus' octopus, Streaky Bay, SA, chilli, fregola, oregano, Pedro Ximénez vinegar \$29

Blue swimmer crab, SA, handpicked & dressed crab meat, herb salad, Pepe Saya butter, brioche \$36

Seared 'St. Jacques' Canadian Atlantic scallops, cauliflower, green peas, macadamia \$26

Blue swimmer crab lasagne, Shark Bay, WA, Moreton Bay bug & crab bisque \$34

Scampi Spaghetti, crustacean stock, chilli, garlic, dried grape tomato, parsley \$29/42

Manta's cold seafood platter

Freshly shucked Sydney rock oysters, blue swimmer crab, Morten Bay bugs, whole tiger prawns, marinated black mussels, Hiramasa kingfish carpaccio, house hot-smoked alpine salmon \$170

Preserved lemon & dill tartare, chipotle aioli, salsa verde, house pickled vegetables

Crustaceans & Live

Whole split king prawns, Ballina, NSW \$55

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

Steamed Gladstone mud crab, Qld \$22/100g

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

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

Fish

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

Pan fried 'Petuna' ocean trout, Tas, \$42
steamed broccolini, cauliflower purée, 'Piedmonte' hazelnuts, rose vinaigrette

Miso Glacier 51 Patagonian toothfish, Heard Island, Southern Ocean \$36, (100g)
shaved savoy cabbage, coriander, palm sugar vinaigrette

Oven roasted 'Cone Bay' barramundi, WA, roasted sweet potato purée, asparagus, brown butter,
sage, pine nuts \$42

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

200g Shiro Kin wagyu top sirloin, seeded mustard & rosemary butter, rocket, eschallot \$49
(500 days grain fed, MBS 9+, Darling Downs, Qld)

200g Pinnacle eye fillet, sweet potato purée, mushroom & pink peppercorn sauce \$49
(Free range, grass fed, MBS2+, North West corner, Tas)

300g Greenham scotch fillet, char-grilled baby peppers, parsley, garlic, 'Frantoi Cutrera' extra virgin
olive oil \$55
(Grass fed, MBS 2+, Smithton Tas)

400g Slow braised lamb shoulder, spiced yoghurt, garlic, lemon, wild oregano \$45
(Riverina, NSW)

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

Meats cooked on our stone char-grill served with tableside condiments

Sides

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

Charred green asparagus, buffalo mozzarella, capers, mint \$18

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

Large leaf rocket, shaved fennel, yellow peach, 24 month parmesan, white balsamic \$14

Sautéed mushrooms, Piedmont hazelnuts, butter, thyme \$15

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

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, cauliflower purée, green peas, macadamia

Blue swimmer crab lasagne, Shark Bay, WA, Moreton Bay bug & crab bisque

2016 Cantina Diomedea '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 on the bon