

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 asparagus, chives, lumpfish caviar

Blue swimmer crab lasagne, Shark Bay, WA, 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*

Summer pavlova, fresh berries, passion fruit 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

Please inform your waiter if you have any food allergies

A 10% surcharge applies to Sundays and Public Holiday

Our bread is baked twice daily and served with compliments

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 each

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

Caviar

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

Beluga – 25yr Iranian – 10g / \$125

Beluga – 25yr Iranian – 30g / \$275

Oscetra – Farmed 18yr Uruguay – 20g/\$100

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

Brioche, crème fraîche, horseradish

Raw + Cured + Smoked

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

Petuna ocean trout tartare, Tas, toasted sesame seeds, soy & yuzu dressing \$21

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

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

House hot-smoked Alpine salmon, Mt. Cook, NZ, yuzu aioli, baby herbs \$21

Tasting plate 3 of above (\$35)

Starters + Sharing

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

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 (\$34)

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

Seared ‘St. Jacques’ Canadian Atlantic scallops, scampi tortellini, cauliflower, green asparagus, \$28
chives, lumpfish caviar

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

Seafood risotto, Aquarello aged organic rice, scampi, king prawn, fish, crustacean stock, chilli, garlic, \$34/48
dried grape tomato, parsley

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

Manta cold seafood platter

Sydney rock oysters - Alaskan king crab - Moreton bay bugs - whole tiger prawns \$170
black mussels - Hiramasa kingfish carpaccio - house hot smoked alpine salmon - condiments

Fish

Sourdough crumbed King George whiting, Kangaroo Island, SA \$45
kipfler potatoes, preserved lemon, honey dill mustard dressing

Pan fried ‘Petuna’ ocean trout, Tas, \$42
red curry & coconut sauce, fragrant herbs, broccolini, kaffir lime

Beer battered pink snapper, SA, potato scallop, house pickles, green peas & mint, tartare, lemon \$36

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)

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

Heirloom tomatoes, buffalo mozzarella (Italy), capers, basil \$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 hand cut ‘angel’ chips, truffle, parmesan \$19.5