



Our bread is baked twice daily and served with compliments

Oysters

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

Please ask for our daily selection - \$5.5 each (minimum 6)

Roasted Sydney rock oysters - \$6.5 each (minimum 3)

smoked tomato, chilli, Worcestershire, jamón, goats milk feta

Caviar

Trout roe 'Pyrenees Mountains' – \$35 (30g) / \$55 (50g)

Beluga – 25yr Iranian – 30g / \$298

'Black River' Oscetra – Farmed 18yr Uruguay – 20g/\$120

'Black River' Oscetra – Farmed 18yr Uruguay – 30g/\$180

Brioche, crème fraîche, horseradish

Raw + Cured + Smoked

Hiramasa kingfish carpaccio, (Spencer Gulf, SA), green apple, spring onion, black pepper vinaigrette, sorrel - \$24

Petuna ocean trout tartare, (Tas), toasted sesame seeds, soy & yuzu dressing - \$24

'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 - \$23

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 Southern calamari, (SA), yuzu aioli, spiced chilli salt, pickled fennel - \$28

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

Italian buffalo milk burrata, confit cherry truss tomato, Spanish chorizo, chives, pedro ximinez vinegar - \$24

Seared 'St. Jacques' Canadian Atlantic scallops, scampi tortellini, broccolini, - \$28

roasted butternut pumpkin purée, sage, pine nuts, brown butter

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

Seafood risotto, Aquarello aged organic rice (Italy), scampi, king prawn, fish, crustacean stock - \$34/49
chilli, garlic, dried grape tomato, parsley

Crustaceans & Live

Whole split king prawns, (Ballina, NSW) - \$55

Grilled Eastern rock lobster, (Qld) - \$35/100g

Steamed Blue swimmer crab, (Wallis Lake, NSW) - \$14/100g

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, black mussels, - \$170
Hiramasa kingfish carpaccio - house hot-smoked alpine salmon - condiments

Fish

Sourdough crumbed King George whiting, (Kangaroo Island, SA) – \$29/49
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 gold band snapper, (SA), - \$37
potato scallop, house pickles, green peas & mint, tartare, lemon

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

Oven roasted 'Cone Bay' barramundi, (WA) - \$42
Yarra valley heirloom tomatoes, pickled spanish onion, caperberries, green olive, sourdough

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

Our daily sustainable market fish is line caught by Chris Bolton (@chrisboltonfishing) in the waters surrounding the Great Barrier Reef, QLD

Land

350g Pinnacle dry-aged sirloin on the bone, seeded mustard & rosemary butter, rocket, eschallot - \$52
(Free range, grass fed, MBS2+, dry-aged 7 weeks, North West corner, Tas)

200g Pinnacle eye fillet, roasted butternut pumpkin purée, pickled mushrooms, pink peppercorns - \$52
(Free range, grass fed, MBS2+, North West corner, Tas)

300g Greenham scotch fillet, grilled oxheart tomato, parsley, garlic, 'Frantoi Cutrera' extra virgin olive oil - \$56
(Grass fed, MBS 2+, Smithton, Tas)

1kg+ Rib eye on the bone - \$12/100g
(Grass fed, MSA approved, Rubis Family Property, Texas, Qld) - Ideal to share

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

Sides

Broccolini, chilli, garlic, pine nuts, our extra virgin olive oil, lemon, ricotta salata - \$14

Oxheart tomato, char-grilled zucchini, buffalo mozzarella (Italy), dried wild oregano, green olive, mint - \$19

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

Please inform your waiter if you have any food allergies

A 10% surcharge applies to Sundays and Public Holiday



MANTA