

Manta Experience

House baked focaccia, topped with confit tomatoes, fennel seeds, rosemary, Organic sourdough

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 Scallops (Abrolhos Island, WA), cauliflower, pickled beetroot, almond, orange

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, lemon, garlic, herb & black pepper

Manta hand cut 'angel' chips, truffle, parmesan

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



Winter Pavlova, red and yellow poached quince, beurre niolette cream & hazelnut

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 bone

Please inform your waiter if you have any food allergies
A 10% surcharge applies to Sundays and Public Holiday

Small Vegetarian & Vegan

Heirloom tomato, buffalo milk burrata, caper berries, basil, olive oil \$25
(Vegetarian)

Roasted butternut pumpkin soup, hazelnuts, celery cress, crème fraîche \$19
(Vegetarian, GF)

Shaved fennel, orange, radish, rocket, Sicilian green olive salad \$15
(Vegan, GF, DF)

Steamed broccolini, peas, pine nuts, smoked tomato dressing \$17
(Vegan, GF, DF)

Large leaf rocket, shaved fennel, green apple, 24 month parmesan, caratello balsamic \$16
(Vegetarian, GF)



Main Vegetarian & Vegan

Spaghetti of sautéed mushrooms, crème fraîche, truffle oil \$35
(Vegetarian)

Risotto of aquarello organic rice, broccolini, peas, parmesan, truffle \$35
(Vegetarian, GF) 20 minutes cooking time

Spaghetti, Heirloom tomato, broccolini, capers and basil \$29
(Vegan, DF)

Roasted swiss brown mushrooms, broccolini, fried kipfler potato, \$29
peas, cress leaves
(Vegan, GF)

Bread

House baked focaccia, topped with confit tomatoes, fennel seeds, rosemary, Organic sourdough
Served with Manta's extra virgin olive oil and chickpea, pumpkin, sumac spread- \$3 per person

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)
Supplement-'Pyrenees Mountains' trout roe - \$3.5 each**

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

Caviar

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

Beluga – 25yr Iranian – 10g / \$130 | 30g / \$298

'Black River' Oscetra – Farmed 18yr Uruguay – 20g / \$120 | 30g / \$180

Brioche, crème fraîche, horseradish

Raw + Cured + Smoked

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

Albacore Tuna tartare, (Mooloolaba, QLD), Calabrian chilli, capers, soy, fried polenta - \$24

Honey Bug ceviche, (Shark bay, WA), chilli, garlic, finger lime, toasted sesame - \$22

Scallops, (Abrolhos Island, WA), fennel, wild oregano, pickled green olive - \$24

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

Jasmine tea house smoked Alpine Salmon, (Mt. Cook, NZ), yuzu aioli, baby herbs - \$24

Tasting plate 3 of above - \$35

Starters + Sharing

Seared Scallops, (Abrolhos Island, WA), foie gras, cauliflower, pickled beetroot, almond, orange – \$33

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

Reef fish, potato & truffle croquettes, parmesan, lemon & chive aioli - \$21

Tasting plate of above - \$38

Hand Picked Blue Swimmer Crab, (Eyre Peninsula, SA), celeriac, capers, cornichons, preserved lemon aioli, toasted brioche - \$34

Tropical Lobster Slider, (QLD), milk bun, spanish onion, iceberg lettuce, chipotle mayo - \$18

Char-grilled Octopus, (Fremantle, WA), kipfler potato, chilli, wild oregano, toasted focaccia - \$24

Blue Swimmer Crab Lasagne, (Eyre Peninsula, SA), Moreton Bay bug & crab bisque - \$34

Seafood Risotto, Aquarello aged organic rice (Italy), king prawn, fish, black mussels, 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 Mud Crab, (NT) - \$18/100g

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) – \$29/49
kipfler potatoes, preserved lemon, honey dill mustard dressing

Pan fried 'Petuna' Ocean Trout, (Tas), - \$45
House-made red curry & coconut sauce, roasted parsnips, pearl barley, kaffir lime

Winter Bouillabaisse - \$57

King prawn, King George Whiting, Abrolhos Island Scallops, southern Calamari, Goolwa Pipis, black Mussels, blue swimmer crab broth, fregola, char grilled home made focaccia

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

Oven roasted 'Cone Bay' Barramundi, (WA) - \$43
Yarra valley heirloom tomatoes, pickled spanish onion, caper berries, green olive, sourdough

Baked Seafood Pie - \$46

Pink snapper, king prawn, scallops, kipfler potatoes, green peas, tea smoked Alpine salmon, honey dill mustard, bechamel, puff pastry

Whole Market Fish (on the bone) – Pantelleria capers, lemon, 'Frantoi Cutrera' Sicilian olive oil - MP

200g grilled Market Fish (off the bone) - roasted Jerusalem artichokes, sauce vierge - MP

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

Land

12 hour slow cooked 400g Lamb Shoulder, Jerusalem artichoke purée, - \$49
preserved lemon & mint yoghurt, pantelleria wild oregano
(Riverina, NSW)

200g Pinnacle Eye Fillet, roasted butternut pumpkin purée, pickled mushrooms, pink peppercorns - \$53
(Free range, grass fed, MBS2+, North West corner, Tas)

300g Pinnacle Scotch Fillet, grilled oxheart tomato, parsley, garlic, 'Frantoi Cutrera' extra virgin olive oil - \$57
(Free range, grass fed, MBS2+, North West corner, 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
Shaved savoy cabbage, pomegranate, currants, pinenuts, red cow parmesan, balsamic - \$15
Iceberg, cucumber, Spanish onion, dill, mint, marinated goats milk fetta, rosé vinegar - \$14
Large leaf rocket, shaved fennel, green apple, 24 month parmesan, white balsamic - \$15
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