

Manta Tasting Menu

House baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, extra virgin olive oil



Selection of Oysters

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

NV Veuve Clicquot Ponsardin, Brut, Champagne, France \$27

Raw tasting plate

2019 Nick O'Leary, Riesling, Canberra District, ACT \$17



1/2 Shell Scallop (Abrohos Island, WA)

carrot purée, ndjua crumb, chervil

2018 Principe Di Granadey, Grillo, Sicily Italy \$16



Seafood Linguini

Black mussels, scallop, king prawn, market fish, chilli, garlic, dried grape tomato, crustacean stock, olive oil

2018 Tiefenbruner Pinot Grigio, Alto Adige, Italy \$15



Miso 'Glacier 51' Patagonian Toothfish (Heard Island, Southern Ocean)

grilled sweet corn, black barley, coriander, roasted corn dashi, popcorn shoots

Baby cos, radicchio, mizuna, spanish onion, smoked almonds, red wine vinegar, buttermilk dressing

2018 Manta 'By Farr', Chardonnay, Geelong, VIC \$18



Autumn Pavlova

Orange & passion fruit curd, macadamia

2018 Cascinetta Vietti, Muscat à Petis Grains, Moscato D'Asti, Italy \$15

\$110pp

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

Please inform your waiter if you have any food allergies

A 10% surcharge applies to Sundays and Public Holiday



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Bread

House baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, extra virgin olive oil \$4

Oysters

Oysters Natural - please ask for our daily selection - (minimum 3) \$5.5ea
lemon + eschallot, spring onion, green apple, cracked pepper, white balsamic dressing

Oven-baked Sydney Rock Oysters - (minimum 3) \$7ea
smoked tomato, chilli, Worcestershire, local prosciutto, goat milk feta

Caviar

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

'Black River' Oscetra Caviar - Farmed 18yr Uruguay 20g / \$120 | 30g / \$180
blinis, crème fraîche, horseradish

Entrée

Raw tasting plate - Ocean trout, King prawn, Hiramasa Kingfish \$32
Shiso vinegar, green apple, spring onion, black pepper

1/2 Shell Scallop (Abrohlos Island, WA) \$9 each
carrot purée, ndjua crumb, chervil

Crumbed King Prawn (Ballina, NSW) \$12 each
Confit garlic & yoghurt tartare sauce

Char-grilled Octopus (Fremantle, WA) \$28
kipfler potatoes, green beans, black barley, pepperoncino, mint, rose vinegar

Black Fig Carpaccio (Northern Territory) \$26
gorgonzola dolce cannelloni, shaved local prosciutto, mizuna, aged balsamic

Seafood Linguine \$32
Black mussels, scallop, fish, king prawn, chilli, garlic, dried grape tomato, crustacean stock, olive oil

Spanner Crab Lasagne (Fraser Island, Qld) \$29
finger fennel, orange, Moreton Bay bug & crab bisque

Crustacean + Live

Whole Char-grilled King Prawns (Ballina, NSW) \$36

Grilled Eastern Rock Lobster (New South Wales) MP

Live Mud Crab (Northern Territory) MP

Sauces - Lemon, garlic, black pepper / bottarga / Manta's chilli jam sauce

Sea

Pan-fried Sourdough Crumbed King George Whiting (Port Lincoln, SA) \$29/\$49
kipfler potatoes, preserved lemon, honey dill mustard dressing

Grilled 'Petuna' Ocean Trout (Tasmania) \$42
zucchini flowers, golden beetroot, spanner crab meat, hazelnuts, buttermilk dressing

Miso 'Glacier 51' Patagonian Toothfish (Heard Island, Southern Ocean) \$48
grilled sweet corn, black barley, coriander, roasted corn dashi, popcorn shoots

Oven-roasted Barramundi (Cone Bay, WA) \$45
black mussels, brown butter poached leeks, pancetta, chives

Land

Breaded Veal Tonnato (free range, pasture fed, NSW) \$45
crumbed veal loin, tuna aioli, herb salad

Char-grilled Pinnacle Eye Fillet (free range, grass fed, MBS2+, North West Corner, Tas) \$56
carrot purée, confit kipfler potatoes, mushrooms

Sides

Green beans, sugar snaps, baby broccoli, chilli, garlic, our extra virgin olive oil, lemon \$15

Yarra Valley heirloom tomatoes, marinated goat milk feta, Pantelleria wild oregano \$18

Baby cos, radicchio, mizuna, spanish onion, red wine vinegar, buttermilk dressing \$15

Large leaf rocket, shaved fennel, yellow peach, 24 month parmesan, white balsamic \$15

Roasted mixed seasonal mushrooms, thyme, brown butter, Piedmont hazelnuts \$18

Chips, Murray River sea salt \$12

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