



Lunch Menu
2 Courses \$70 / 3 Course \$85

Dinner Menu
2 Course \$75 / 3 Course \$90

ENTREE

Daily raw fish, crispy polenta, chilli, lemon, parsley leaves, trout roe
Tiger prawn (Qld) salad, shaved jerusalem artichoke, fennel, pecorino, lemon, parsley
Hand picked blue swimmer crab (S.A) lasagne, orange, crustacean bisque
Twice cooked pork belly, seared Atlantic scallops, celeriac cream, green peas, fried eschallots
Char-grilled NSW octopus (Clarence River) kipfler potato, spanish onion, chilli, Pantelleria oregano
King prawn (Qld) spaghetti, leek, chive, black truffle butter

ADDITIONS

House baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, extra virgin olive oil \$4
1/2 dozen \$27 / 1 dozen oysters \$54, lemon + eschallot, spring onion, green apple, cracked pepper, white balsamic
Oven-baked Sydney Rock Oysters - smoked tomato, chilli, Worcestershire, local prosciutto, goat milk feta \$6.5ea (minimum 3)
Black River' Oscetra Caviar, 18 yr Uruguay 20g \$120 / Beluga Caviar 25yr Iranian 30g \$290
Toothfish 'Glacier 51' taco, fried toothfish, avocado, shaved cabbage, chipotle, lime \$16
'Celebration bump' Polanco Grand Reserve Oscetra caviar & Beluga Noble vodka \$30

MAIN COURSE

Market fish fillet, roasted fennel, spanish onion, grape tomato & green olive dressing
Oven roasted Murray cod (Griffith, NSW) braised king brown mushrooms, sorrel, chives
Grilled (Qld) king prawn red curry, butternut pumpkin, broccolini, pilaf rice, kaffir lime
House focaccia crumbed pink snapper (S.A), kipfler potatoes, herb salad, tartare
Our 'Port Stephens' Seafood Pie - flathead, king prawn, scallop, green peas, potato, honey dill mustard
Char-grilled grass fed 220g eye fillet (Riverina, NSW), red beetroot, herb & garlic yoghurt, salmoriglio

ADDITIONS

Whole char-grilled King Prawns (Ballina, NSW) 2 for \$21
Grilled Eastern 'Live' Port Stephen's Rock Lobster (New South Wales) \$19 / 100g
Char-grilled 500g pinnacle rib eye, grass fed (Tas) \$30 Supplement

SIDES

Chips, Murray River sea salt \$12
Manta 'angel' chips, truffle, parmesan \$19.5
Buffalo milk mozzarella, sauteed broccoli tops, beetroot \$17
Winter leaves, orange, fennel \$15
Broccolini, chilli, garlic, lemon, Manta olive oil \$15

DESSERT

Quince and apple tarte tatin, hazelnut ice cream
Soft centred chocolate pudding, almond, poached pear, caramel jelly
Winter pavlova, kiwi, strawberry, earl grey marshmallow, blood orange gel
Lemon meringue, finger lime syrup, vanilla ice cream
Selection of local cheese
Additions - petit fours \$15 , affogato \$15

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



- Mandarini - mandarin muddled with mint, vodka, elderflower liqueur, fresh lime juice, finished with grapefruit juice \$20*
Ginny Gold Digger- Four Pillars blood Shiraz gin, sloe infused Plymouth gin, lime juice, egg white, cinnamon \$21
Basil Paradise - Belvedere vodka, Malibu coconut liqueur, elderflower syrup, basil, lime juice, pineapple juice \$21
Berry Breeze - Belvedere vodka, fresh strawberries, Chambord and watermelon liqueur, Cranberry juice, fresh lime juice \$20
Polish Passion - Belvedere vodka, fresh passion fruit and mint, caramel, vanilla liqueur, fresh lime juice, apple juice \$20
Manta Bellini - Raspberries and Chambord black raspberry liqueur \$19
Honey Mousse - Wild Turkey American honey bourbon, Aperol, grapefruit liquor, grapefruit, orange & lemon \$19
Manta Lychee Mantini - Crushed lychees, lychee water, Belvedere vodka, fresh lime juice, lychee liqueur, apple juice \$20
Blood Orange Margarita - Espolon Blanco tequila, Triple sec, blood orange puree, lime juice \$21
Fancy a classic cocktail? Just ask.

- Surry Hills Pilsner (Tap) \$10*
Lovedale Lager \$11
Asahi \$11
Peroni \$11

BEER

- Paddo Pale Ale \$11*
White Rabbit Dark Ale \$11
Lord Nelson, 3 Sheets Pale ale \$14
James Boags light \$9

WINE BY THE GLASS & BOTTLE

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
NV <i>House of Arras 'A Premium Cuvée', Pipers Rivers, Tas</i>	\$16 (by the glass only)	
2009 <i>House of Arras Vintage Blanc de Blancs, Pipers Rivers, Tas</i>		\$131
2009 <i>House of Arras Vintage Rose, Pipers Rivers, Tas</i>		\$131
NV <i>Veuve Clicquot, Reims, Champagne, Fr</i>	\$29	\$169

ROSE

2018 <i>Domaine de l'Escarelle 'La Palm' Rosé, Provence, Fr</i>	\$13	\$60
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WHITE

2018 <i>Terra Sancta 'Mysterious Diggings' Pinot Gris, Central Otago, NZ</i>	\$14	\$57
2019 <i>Mudhouse Woolshed SV Sauvignon Blanc, Marlborough, NZ</i>	\$15	\$58
2019 <i>Mcleish Estate Sémillon, Hunter Valley, NSW</i>	\$17	\$69
2019 <i>Petaluma Hanlin Hill Riesling, Clare Valley, SA</i>	\$19	\$85
2018 <i>Eddystone Point Chardonnay (wooded), East Coast, Tas</i>	\$18	\$72
2016 <i>Petaluma 'Project Malo' Chardonnay (wooded), Adelaide Hills, SA</i>		\$73
2018 <i>William Fèvre Petit Chablis (unwooded), Chablis France</i>	\$20	\$99
2018 <i>Stonier KBS SV Chardonnay (wooded), Mornington Peninsula, VIC</i>		\$103
2018 <i>Stonier Reserve Chardonnay (wooded), Mornington Peninsula, VIC</i>		\$106
2018 <i>Pierro Chardonnay (wooded Chardonnay), Margaret River, WA</i>	\$45(coravin)	\$205

RED

2017 <i>Grant Burge SV Balthasar Shiraz (lighter style), Eden Valley, SA</i>	\$16	\$79
2013 <i>Grant Burge Meshach Shiraz (full bodied), Barossa Valley, SA</i>	\$47(coravin)	\$234
2017 <i>St Hallett Blackwell Shiraz (full bodied), Barossa Valley, SA</i>	\$20	\$98
2016 <i>Hardy 'Eileen' Shiraz, McLaren Vale, SA</i>		\$172
2018 <i>Eddystone Point Pinot Noir, East Coast, Tas</i>		\$73
2018 <i>Stonier Estate Pinot Noir, Mornington Peninsula, Vic</i>	\$19	\$78
2017 <i>Terra Sancta Estate Pinot Noir, Central Otago, NZ</i>	\$19	\$79
2018 <i>Bay of Fires Pinot Noir, Freycinet, Tas</i>		\$103
2013 <i>Terra Sancta Slapjack Pinot Noir, Central Otago, NZ</i>		\$117
2018 <i>Stonier Reserve Pinot Noir, Mornington Peninsula, Vic</i>		\$126
2017 <i>Brookland Valley Reserve Cabernet Sauvignon, Margaret River, WA</i>	\$22 (by the glass only)	

Request to see our extensive wine list for our full offering