



2 Courses \$75 / 3 Courses \$90

ENTREE

Raw Hiramasa kingfish, Vietnamese dressing, compressed cucumber, black sesame
Tiger prawn (Qld) salad, shaved Jerusalem artichoke, fennel, pecorino, lemon, parsley
Hand picked blue swimmer crab (S.A) lasagne, orange, crustacean bisque
Fried Hawkesbury River calamari, chilli, garlic, lemon, garlic
King prawn (Qld) spaghetti, leek, chive, black truffle butter
Baked Abrolhos Island (W.A) half shell scallops, lemon bottarga butter, crispy pancetta

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
'Celebration bump' Polanco Grand Reserve Oscetra caviar & Beluga Noble vodka \$30

MAIN COURSE

Market fish fillet, char-grilled green asparagus, olive crumb, sauce vierge
Whole daily market fish, capers, pine nuts, beurre noisette, sea blight
Grilled (Qld) king prawn red curry, butternut pumpkin, broccolini, pilaf rice, kaffir lime
Oven roasted Murray cod (Griffith, NSW), wild pepper berry & chive vinaigrette, pickled eschallot, sorrel leaves
House focaccia crumbed pink snapper (NZ), kipfler potatoes, herb salad, tartare
Manta's scallop, scampi, fish, potato, leek & truffle pie
Char-grilled grass fed 220g eye fillet (Riverina, NSW), white onion purée, miso glazed pearl onions, pickled oyster mushroom

ADDITIONS

Whole char-grilled Jumbo prawn (Ballina, NSW) \$16
Grilled Eastern 'Live' Port Stephen's Rock Lobster (New South Wales) \$22 / 100g
Char-grilled 500g pinnacle rib eye, grass fed (Tas) \$30 Supplement
Port Stephen's XL pipis \$10 / 100g

SIDES

Chips, Murray River sea salt \$12
Manta 'angel' chips, truffle, parmesan \$19.5
Young lettuce leaves, orange, fennel, rose vinaigrette \$15
Buffalo milk mozzarella, ox-heart tomato, olive oil \$17
Green beans, garlic, chilli, lemon, Manta olive oil \$15

DESSERT

Deconstructed apple tart, burnt yoghurt, hazelnut
Chocolate delice, hazelnut dacquoise, passionfruit, caramelised popcorn
Spring pavlova, blueberry, blackberry, lemon myrtle
Smoked coconut panacotta, pomelo, mango gel, almond crumb
Selection of local cheese
Additions - petit fours \$15 , affogato \$15



Manta Signature Dry Gin Seatini - West Winds 'Sabre' Gin infused with Australian native succulents \$22

Ginny Gold Digger - Plymouth Sloe gin, Four Pillars bloody Shiraz, egg white, cinnamon \$20

Sea Cucumber - Cucumber & Ginger infused Espolon 100% agave Tequila, melon liquor, lime \$20

Blood Orange Margarita - Espolon Blanco tequila, Triple sec, blood orange puree, lime juice \$21

Captain's Affair - Bacardi carta blanca rum, mango, orgeat, apple, lemon \$20

Tina's Pool - Belvedere vodka, apple, lychee, lime, Tina's strawberry syrup, spritz \$19

Polish Passion - Belvedere vodka, fresh passion fruit and mint, caramel, vanilla liqueur, fresh lime juice, apple juice \$20

Overboard - Makers Mark Bourbon whiskey, pineapple infused white vermouth, Fernet Branca, \$20

Manta Bellini - Raspberries and Chambord black raspberry liqueur \$19

Manta Lychee Mantini - Crushed lychees, lychee water, Belvedere vodka, fresh lime juice, lychee liqueur, apple juice \$20

Fancy a classic cocktail? Just ask.

Manta Draught Lager \$11

Lovedale Lager \$11

Asahi \$11

Peroni \$11

Paddo Pale Ale \$11

White Rabbit Dark Ale \$11

Lord Nelson, 3 Sheets Pale ale \$14

J.Boags light \$9

Sydney Cider \$11

BEER

WINE BY THE GLASS & BOTTLE

SPARKLING & CHAMPAGNE

		GLASS	BOTTLE	MAGNUM
NV	"A" by Arras premium cuvée, Pipers Rivers, Tas	\$16	\$72	
2005	House of Arras EJ Carr Late Disgorged, Pipers Rivers, Tas		\$299	
NV	Veuve Clicquot Yellow label, Reims, Champagne, Fr	\$29	\$169	\$360
NV	Veuve Clicquot Rosé, Reims, Champagne		\$199	

ROSE

2019	Domaine de l'Escarelle 'La Palm' Rosé, Provence, Fr	\$13	\$60	\$120
2019	AIX, Provence, Fr		\$85	

WHITE

2018	Henschke 'Innes' Pinot Gris, Adelaide Hills, SA	\$20	\$85	
2020	Scorpius Sauvignon Blanc, Marlborough, NZ	\$14	\$59	
2017	Pierre Morin, Sancerre, France	\$26(coravin)	\$115	
2019	Mcleish Estate Semillon, Hunter Valley, NSW	\$17	\$69	
2019	Abellio Albariño, Rias Baxas, Spain	\$17	\$69	
2019	Petaluma Hanlin Hill Riesling (Mag.2014), Clare Valley, SA	\$19	\$85	\$165
2018	Dr. H.Thanisch Riesling Kabinett (off-dry), Mosel, Ger	\$19	\$83	
2019	Howard Park Miamup Chardonnay (light oak), Margaret River, WA	\$14	\$68	
2019	Manta 'By Farr' Chardonnay (rich oak), Geelong, VIC	\$21	\$105	
2018	William Fèvre Petit Chablis, Chablis, France	\$20	\$99	
2016	Gautheron Chablis 1er Cru 'Montée de Tonnerre', Chablis, Fr	\$35(coravin)	\$160	

RED

2017	Howard Park, 'Flint Rock' Syrah, Great Southern, WA	\$14	\$68	
2019	Teusner 'The Wark Family' Shiraz (full bodied), Barossa Valley, SA	\$17	\$79	
2015	Henschke 'Keyneton Euphonium' Shiraz blend, Barossa Valley, SA	\$28(coravin)	\$136	
2017	Two Degrees Pinot Noir, Central Otago, NZ	\$19	\$88	
2018	McWilliams Reserve 660 Pinot Noir, Tumbarumba, NSW	\$15	\$62	
2018	Torbreck 'The Steading' GSM, Barossa Valley, SA	\$24		
2017	Terrazas Reserva Malbec, Mendoza, Arg		\$78	
2017	Fraser Gallop 'Parterre' Cabernet Sauvignon, Margaret River, WA	\$20	\$96	
2015	Patrizi Barbaresco, Piedmont, It	\$28(coravin)	\$140	

Request to see our extensive wine list for our full offering