



At Manta Restaurant our goal is to source the freshest sustainable seafood for all our menus. Our sister business in Port Stephens enables us to achieve this. A seafood co-op dealing directly with local trawlers on a daily basis helps us bring to you the best the ocean has to offer.

Owner, Rob Rubis

Executive Chef, Daniel Hughes
Head Chef, Steve Hetherington



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

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

BREAD

Daily House-baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, served with extra virgin W.A Olive oil 4

OYSTERS + CAVIAR

Oysters Natural 6 ea (min 3)
Lemon, eschallot, spring onion, green apple, cracked pepper, white balsamic dressing

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

Beluga Caviar 25yr Iranian 130 (10g) 298 (30g)

Black River Oscetra Caviar Farmed 18yr Uruguay 120 (20g) 180 (30g)
bilinis, crème fraîche, horseradish

'Celebration Bump' 35
'Black River' Siberian caviar & Beluga Noble vodka

ENTREE

Raw Yellowfin Tuna Port Stephens, NSW 29
vietnamese dressing, compressed cucumber, black sesame

De Palma MBS9+ Wagyu Bresaola Bathurst, NSW 29
yellowfin tuna mayonnaise, baby rocket, fennel seed house-baked lavosh

Octopus Salad Fremantle, WA 29
fennel, cabbage, white peach, pecorino

Blue Swimmer Crab Lasagne S.A 34
orange, crustacean bisque

Fried Calamari Hawkesbury River 26
chilli, garlic, lemon, lemon aioli

King Prawn Spaghetti Qld 28 / 48
leek, chive, black truffle butter

Baked Half Shell Scallops Abrolhos Island, WA 28
lemon bottarga butter, crispy pancetta, baby parsley

CRUSTACEAN + LIVE

Grilled Whole Split King Prawns Ballina, NSW 2 for 21

Grilled Eastern Rock Lobster Port Stephens, NSW MP

XL Pipis Port Stephens, NSW 10 / 100g

Moreton Bay Bugs Port Stephens, NSW 25 / 100g

FISH

Daily Market Fish Fillet Line Caught MP
semi-dried cherry truss tomato, black olive crumb, basil cress

Whole Daily Market Fish Line Caught MP
capers, pine nuts, sea blight, beurre noisette

Oven Roasted Barramundi Fillet Qld 45
cauliflower, golden beetroot, currants, orange

Focaccia Crumbed Pink Snapper NZ 45
kipfler potatoes, herb salad, tartare

Grilled Split Murray Cod Griffith, NSW 52
native pepperberry vinaigrette, sorrel leaves

BEEF

220g Eye Fillet, Grass Fed Riverina, NSW 54
carrot purée, char-grilled broccolini, almond crumb

500g Pinnacle Rib Eye, Grass Fed Tasmania 78
fresh rocket, eschallot, rose vinaigrette

RANGERS VALLEY Glen Innis, NSW, 300 day grain fed, mbs 4+

600g Sirloin On The Bone 100

1kg+ Rib Eye 18 / 100g

1kg+ T-Bone 18 / 100g

SIDES

Young lettuce leaves, spanish onion, fennel, rose vinaigrette 15

Buffalo milk mozzarella, golden beetroot, cherry truss tomato, sorrel 18

Rocket, white peach, 24 month parmesan, hazelnuts, white balsamic 16

Seasonal greens, garlic, chilli, lemon, Manta olive oil 16

Chips, Murray River salt 12

Manta 'angel' chips, truffle, parmesan 19.5