



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

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BREAD

Daily House-baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, served with WA extra virgin Oil 4

OYSTERS + CAVIAR

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

Black River' Siberian caviar supplement 5 per oyster

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)
blinis, crème fraîche, horseradish

'Caviar Bump' 'Black River' Siberian caviar 17
Add Beluga Vodka 13

RAW

Yellowfin Tuna Port Stephens, NSW 24
sweet & sour dressing, compressed cucumber, black sesame, lavosh

Half Shell Scallop Abrolhos Island, WA 24
mirin & japanese soy dressing, fried enoki mushroom

Hiramasa Kingfish Spencer Gulf, SA 24
buttermilk, finger lime, fermented chilli

Tasting plate of above 38

ENTREE

Char-grilled Octopus Fremantle, WA 34
fava bean puree, caramelised onion, mint, olive oil

De Palma MBS9+ Wagyu Bresaola Bathurst, NSW 29
yellowfin tuna mayonnaise, baby rocket, balsamic, lavosh

Tiger Prawn Salad Qld 29
fennel, cabbage, pear, pecorino

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

Fried Southern Calamari Port Stephens, NSW 26
chilli, garlic, lemon, lemon aioli

Tropical Lobster Rigatoni Qld 32 / 48
chilli, garlic, grape tomato, butter, parsley

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 24

Grilled Eastern Rock Lobster Port Stephens, NSW MP

XL Pipis Port Stephens, NSW 10 / 100g

Moreton Bay Bugs QLD 20 / 100g

GRILLED SHELLFISH TASTING PLATE

Sydney Rock Oysters, Ballina King prawns, Moreton Bay Bug, Port Stephens Pipis, Tasmanian Black Mussels, Abrolhos Island Scallops 58P/P

Served with fermented chilli & herb sauce

FISH

Port Stephens Fisherman's Wharf Daily Catch

Market Fish Fillet Line Caught MP

Whole Market Fish Line Caught MP

Oven Roasted 'Glacier 51' Toothfish Heard Island, Aus 58

baby leeks, caramelised onion & champagne velouté
Black River' Siberian caviar supplement 15

Pan Fried Crumbed Pink Snapper NZ 45
house focaccia, kipfler potatoes, tartare, honey mustard

Oven roasted Barramundi Cone Bay, WA 45
confit dutch cream potatoes, rosemary, black sapphire grapes

BEEF

220g Eye Fillet, Grass Fed Riverina, NSW 54
mushroom cream, caramelised baby onion, thyme, fried enoki

300g Rangers Valley Sirloin, Grain Fed Glenn Innes, NSW 55
smoked eggplant, mustard leaves

SIDES

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

Buffalo milk mozzarella, heirloom tomato, basil 18

Rocket, pear, 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