

At Manta Restaurant, our goal is to source 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.

Rob Rubis, *Owner*

Henry Eastwood, *Head Chef*



@mantarestaurantandbar

# TASTING MENU

\$149

## Snacks

rice cake, yellowfin tuna, lemon kochu, mint  
scallop ceviche, avocado, pomegranate, puffed rice  
caviar tartlet, crème fraîche, chive



## Daily Crudo

smoked yoghurt, cucumber, jalapeño, curry leaf



## Scallops

butternut, chorizo, sage



## Glacier 51 Toothfish

caramelised apple, miso, white cabbage, hazelnut  
rocket, radicchio, pine nut, preserved lemon



Additional Selection of 5 Cheeses \$37.5pp

Optional Flight of 5 Wine Pairing



## Mandarin

tapioca, coconut, sunflower seed



## Pistachio Cheesecake

berries, yuzu, rhubarb



Optional wine pairing \$79

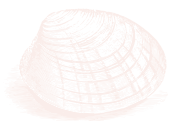
Optional premium wine pairing \$139



## SMALL



- House baked focaccia, WA olive oil 5
- Oysters, sunrise lime mignonette 6 ea (3 min)
- Caviar supplement 5 ea
- Roasted oysters, seaweed butter 7 ea
- Tuna tartare, rice cake, lemon koshu, mint 10 ea



## RAW

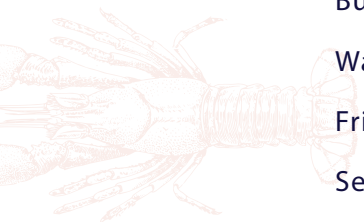
- Port Stephens daily crudo, smoked yoghurt, cucumber, MP  
jalapeño, curry leaf
- Abrolhos Island scallop ceviche, avocado, pomegranate, 28  
puffed rice (3pc)
- Port Stephens tuna tartare, grapefruit, mandarin, fennel 28
- Raw tasting plate 54

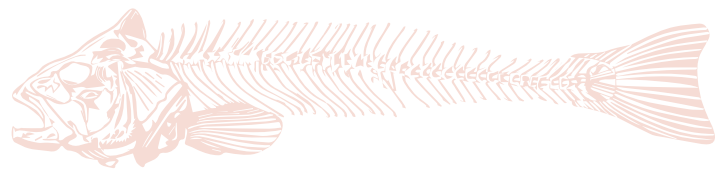
## CAVIAR

- Oscietra caviar bump 17
- Add Beluga Vodka 13
- Oscietra caviar tartlet, crème fraîche, chive 28
- Yarra Valley smoked salmon caviar 50g 74
- Black River oscietra caviar 20g/30g 135/210
- Iranian beluga caviar 10g/30g 140/320
- Caviar service - crème fraîche, blinis, chive

## ENTRÉE

- Buffalo burrata, pickled mushroom, beetroot, sunflower 28
- Wagyu bresaola, tuna taramasalata, caper, parmesan, mint 28
- Fried southern calamari, chilli, saffron aioli 28
- Seared scallops, butternut, chorizo, sage 28
- Blue swimmer crab lasagne, crustacean bisque 34
- Paccheri pasta, moreton bay bug, tomato, zucchini 32/52





## LIVE/ CRUSTACEAN

Ballina king prawns 15 ea

Port Stephens pippies MP

Eastern rock lobster MP

Mud Crab MP

Served with a choice of preserved lemon and caper butter or prawn xo

## MAINS

Cone Bay barramundi, radicchio, raisin, pine nut 48

Port Stephens daily fillet, jerusalem artichoke, cavolo nero, mint MP

Port Stephens daily whole fish, roasted grapes, sage, MP  
beurre noisette

Glacier 51 toothfish, caramelised apple, miso, white cabbage, 78  
hazelnut (150g)

Riverine eye fillet, cauliflower, dutch carrot, scallion, horseradish 59

Lamb rump, charred broccolini, white onion, native riberry 51

## SIDES

Rocket, radicchio, pine nut, preserved lemon 16

Potato pavé 18

Green beans, miso butter, eschallots 18

Pickled beetroot, buffalo curd, charred mandarin 18

Chips, Murray river salt 12

Manta angel chips, truffle, parmesan, parsley 20

Please inform your waiter if you have any food allergies.

A 10% surcharge applies to Sundays and Public Holidays.