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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*

Mark Williamson, *Senior Head Chef*

Henry Eastwood, *Head Chef*

Jordan Lee, *Sous Chef*



@mantarestaurantandbar

SHARE MENU

\$79

House focaccia, WA olive oil & Mount Zero olives



Port Stephens Sydney rock oysters, sunrise lime dressing, lemon

* Caviar supplement 10pp

Yellow tail tuna tartare, soy, chilli, nori

Salmon rilette, smoked salmon roe, crostini



WA calamari fritto, aioli, lemon

Chilli & garlic prawns, confit tomato

* Additional XO Moreton Bay bugs 12.5pp



Grilled Port Stephens swordfish, romesco, salsa verde

Charred bavette NSW MB4+, red chilli butter

Served with

Rocket, parmesan, house dressing

Chips, Murray River salt or Manta angel chips (supplement 5pp)



* Additional chocolate hazelnut profiterole 5pp

TASTING MENU

\$149

Snacks

Rice cake, yellowfin tuna, lemon kochu, mint

Scallop ceviche, avocado, pomegranate, puffed rice

Caviar tartlet, crème fraîche, chive



Kingfish Crudo

Buffalo curd, blood orange, finger lime dressing



Scallops

Truffled celeriac, edamame, pea, mint



Glacier 51 Toothfish

Caramelised apple, miso, white cabbage, hazelnut

Wild rocket, grilled peach, pecorino, almond, champagne vinaigrette



Additional Selection of 5 Cheeses 37.5pp

Optional Flight of 5 Wine Pairing

*Regular 34pp or Premium 92pp



Watermelon

Pepita seeds, mint, raspberry, pistachio

Paris Brest


Piedmont hazelnut, Belgian chocolate, almond, choux, lemon balm




Optional wine pairing 79

Optional premium wine pairing 145


SMALL

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- House baked focaccia, WA olive oil 5
 - Oysters, sunrise lime mignonette MP (3 min)
 - Caviar supplement 5 ea
 - Roasted oysters, seaweed butter 8 ea
 - Tuna tartare, rice cake, lemon koshu, mint 10 ea

CAVIAR

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- Oscietra caviar bump 17
 - Add Belvedere Vodka 13
 - Oscietra caviar tartlet, crème fraîche, chive 28
 - Black River oscietra caviar 20g/30g 135/210
 - Iranian beluga caviar 10g/30g 140/320
 - Caviar service - crème fraîche, blinis, chive

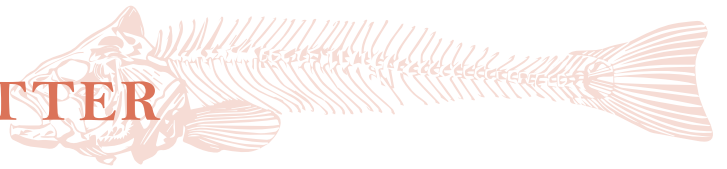
RAW

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- Port Stephens tuna tartare, avocado, nori, soy, chilli 28
 - Abrolhos Island scallop ceviche, avocado, pomegranate, puffed rice (3pc) 28
 - Port Stephens kingfish crudo, buffalo curd, blood orange, finger lime dressing 30
 - Raw tasting plate - selection of tuna, scallop, kingfish 54

ENTRÉES

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- Buffalo burrata, fig, San Danielle prosciutto, vincotto, mint 28
 - Hand picked spanner crab, cucumber, sunrise lime, aioli, crostini 38
 - Fried southern calamari, tarragon, romesco 28
 - Seared scallops, truffled celeriac, edamame, pea, mint 28
 - Steamed Port Stephens pippies, green garlic butter or prawn xo sauce 32/56
 - Blue swimmer crab lasagne, crustacean bisque 34
 - Port Stephens lobster spaghettini, sugar plum tomato, tarragon 38/65

MANTA SEAFOOD PLATTER



Our Signature Seafood Platter 230

Sydney rock oysters, tiger prawns, pickled mussels, Moreton Bay bug, hand-picked spanner crab, tuna crudo, pickled octopus, scallop crudo, condiments

Additional half Eastern rock lobster 120

Additional 30g Oscietra Caviar 210

Additional 30g Beluga Caviar 320

LIVE/ CRUSTACEAN

Ballina king prawns 12.5 ea

200g Moreton Bay bugs 25 ea

Port Stephens Eastern rock lobster 26/100g

Mud Crab MP

Served with a choice of green garlic butter, black pepper sauce or prawn xo



MAINS

Port Stephens swordfish fillet, roasted pepper, corn, shallot, chimichurri 46

Cone Bay barramundi, sprouting cauliflower, Piemonte hazelnuts, grapes 48

Port Stephens whole baby snapper, vine tomatoes, oregano, balsamic, lemon 48

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

200g pasture raised Riverine eye fillet, spring mushrooms, red wine jus 58

SIDES

Mixed leaves salad, champagne vinaigrette 14

Sicilian spiced roasted pumpkin, tahini dressing 16

Kipfler potatoes, preserved lemon & caper butter 16

Green Beans, almond beurre noisette 16

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 15% for Public Holidays.