

Spring Shared Menu

\$89 per person
(2 guests minimum)

House baked focaccia & country bread, Copper tree farms butter
with confit garlic & SA olive oil

Yellow Fin Tuna crudo (Port Stephens), sugar plum tomato, Sicilian
green olive, pickled eschalots

Kingfish crudo (Port Stephens), sesame, ponzu, chilli, shallots

add Sydney rock oysters with cabernet sauvignon mignonette \$21pp

Fried southern calamari, confit garlic & chilli, fermented chilli aioli

Blue swimmer crab lasagna, crustacean bisque

Buffalo burrata, asparagus, zucchini, snap peas, mint, chimichurri rojo

add Moreton Bay bug, prawn XO sauce \$12.5pp

Riverina angus 120-day grain fed sirloin, port & red wine jus

Grilled Yamba king prawns, red miso butter

Darling Mills farm mixed leaf salad, lemon

House petit fours

DAYS AT MANTA



G. P.

Starters, Shares, Caviar

House baked focaccia & country bread Copper tree farms butter with confit garlic & SA olive oil 6

House smoked Petuna ocean trout taramasalata dip, trout roe, prawn crackers 12

Yellow fin tuna tartare (Port Stephens), rice cake, ginger, soy, lemon grass 12ea

Mini lobster roll, house brioche, baby gem 14ea *with Oscietra caviar 24ea*

Spanner crab cake (Fraser Island), rouille, parsley 14ea

Fried zucchini flower Caprese, ricotta, lemon 10ea

Snack tasting plate 48

Oyster, Caviar & Raw

Manta oysters, Cabernet Sauvignon mignonette -*Add Oscietra caviar 5ea*

Baked oysters, beurre blanc, pickled cucumber, lumpfish caviar (min 3) 10ea

Black River Oscietra caviar bump 17

Petuna ocean trout roe 30g/60 50g/98

Black River Oscietra imperial caviar (Uruguay) 20g/140 30g/210

Beluga caviar (Iran) 10g/125 30g/370 add Belvedere vodka 13

Yellow fin tuna crudo (Port Stephens), sugar plum tomato, Sicilian green olives, pickled eschallot 28

Scallop ceviche (Abrolhos Island), avocado, pomegranate, puffed rice (3pcs) 30

Kingfish crudo (Port Stephens), sesame, ponzu, chilli, shallots 28

Raw tasting plate, selection of tuna, scallop, & Kingfish 56

Entrees

Fried calamari (Ulladulla), confit garlic & fermented chili aioli 28

Seared deep sea scallops, butternut pumpkin, nduja butter, karkalla 28

'Signature' blue swimmer crab lasagna (QLD), crustacean bisque 32

Buffalo burrata, asparagus, zucchini, snap peas, mint, chimichurri rojo 28

Aged Acquerello carnaroli risotto, cauliflower, Monte Rosso, spinach 28/46

Strozzapretti, king prawn (Ballina), john dory (NZ), mussels (Spring Bay),

grape tomato, chilli 36/54

Please inform your waiter if you have any food allergies.

10% surcharge applies to Sundays and 15% for Public Holidays.

Seafood Platter 249

Rock lobster (Port Stephens) 350g, preserved lemon & caper

King prawn (Port Stephens), red miso butter

Baked Sydney rock oysters, beurre blanc, pickled cucumber, lumpfish caviar

Baked scallops (Abrohos Island), nduja butter

Natural Sydney rock oysters, cooked tiger prawns (Clarence River), Balmain bugs, tuna sashimi (Port Stephens), kingfish crudo (Port Stephens)

Live Crustacean

King prawns (Ballina), red miso butter 17.5ea

Bugs (Moreton Bay), prawn xo sauce (200g) 25ea

Eastern rock lobster (Port Stephens), preserved lemon & caper butter 17.5/100g

Mud crab (Port Stephens), Singapore chilli sauce 14/100g

Main Plates

Oven baked prawn, scallop & fish pie, topped with Paris mash & Gruyere cheese 48

Crispy skin Barramundi (Humpty Doo, NT), asparagus, Grenobloise butter 46

Grilled king prawns (Ballina), chimichurri rojo, chives, lemon (3) 48

Pan fried crumbed John Dory (NZ), house tartare dressing, herb salad 48

Whole sand whiting (NSW), de-boned & grilled, lemon emulsion, fennel, orange 48

250g New York strip, short horn, riverine NSW grass fed MSA MBS2+ 46

200g eye fillet, black angus, riverine NSW, grain fed, MSA MBS2+ 58

400g scotch fillet, Pinnacle NSW, grassfed MSA MBS2+ 88

700g sirloin bone in, Little Joe NSW, Great Southern, grass fed, MSA MBS4+ 138

All steaks served with potato galette, lemon & mustard service

Choice of Sauce: Port & red wine jus, green peppercorn, chimichurri rojo 3ea

Sides

Darling Mills farm leaves dressed with
Champagne vinaigrette 14

Twice cooked Kipfler potatoes,
preserved lemon & caper butter 16

Romarro Farms dressed tomatoes, red
onions, pesto rosso, wild oregano 16

Steamed spring asparagus, sugar
snaps, spring pea, zucchini, lemon 16

Braised peas & lettuce, chicken stock,
thyme 14

Chips, Murray River salt 12

Manta Angel truffle chips, parmesean,
parsley 20