



SHARED MENU

98 per person

2 Guests Minimum (for the whole table)

TO START

Manta House Made Focaccia
Oliveto olive oil
add whipped trout roe \$6pp

Yellowfin Tuna Crudo (Port Stephens)
kohlrabi salad, crispy barley, wafu dressing

Hiramasa Kingfish (Port Stephens)
crème fraîche, agretti, white peach

add Sydney rock oysters with ponzu and lemon \$21pp

ENTRÉE

Crispy Calamari (Ulladulla)
kale, lemon, black garlic aioli

Blue Swimmer Crab Lasagna
crustacean bisque, garlic chives

Buffalo Burrata
fennel, zucchini ribbons,
spiced tomato marmalade, basil dressing

MAIN

Grilled Jumbo King Prawns (Ballina)
yuzu aioli, XO

Riverina Angus 120-Day Grain Fed Sirloin
veal jus

Mixed seasonal leaves, chardonnay dressing

upgrade to 500g Ribeye on the bone, Black Angus, Riverina NSW grain fed, MSA MBS2 + \$12.50pp
add Manta 'Angel' chips, truffle, parmesan \$11pp

DESSERT

House Petit Fours

Please inform your waiter if you have any food allergies.
10% surcharge applies to Sundays and 15% for Public Holidays.
10% service charge applies to groups of 10 and more.