

ENTRÉE

Coffin Bay Oysters	(4)	(8)	(12)
Natural <i>(GF - DF)</i>	17.5	34.5	50.5
Lemon Aspen Mignonette & Anise Myrtle Oil <i>(GF - DF)</i>	17.5	34.5	50.5
Soy lime & Wakame <i>(GF - DF)</i>	17.5	34.5	50.5
 Citrus Cured Local Reef Fish <i>(GF - DF)</i>			30.0
Local fish coconut green chilli finger lime anise myrtle oil			
 Shark Bay Scallops (4) <i>(GF)</i>			35.0
Nduja butter gremolata crumble ink aioli finger lime nori citrus & fennel salad			
 Pan Fried Exmouth Prawns (5) <i>(GF)</i>			32.0
Pastis flambe tomato & eggplant salsa crème fraiche pine nuts aubergine caviar spring onion oil squid ink tuile			
 Coral Coast Chowder <i>(GF)</i>			30.0
Smoked & fresh fish Shark Bay clams lemon myrtle vegetables cream			
 Beetroot Textures <i>(V - GF - VVO)</i>			27.0
Heirloom beetroot varieties marshmallow meringue Bookara goat cheese candied walnuts apple carraway			
 West Australian Quail <i>(GF)</i>			29.0
Panfried breast confit leg rosti apple puree bacon jam vermouth sauce golden raisin			
 Braised Beef Cheek <i>(GF)</i>			28.0
Parsnip & honey puree Davidson plum fried onions kale spiced jus			
 Tempura Zucchini Flowers <i>(GF - DF - VV)</i>			28.0
Cashew crème & vegan fetta stuffing tomato & eggplant salsa onion oil baba ghanoush chickpeas			

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Mantaray's

Bar & Brasserie

MAIN

Mantaray's Seafood Degustation for Two **190.0**

First: Soy lime & wakame oysters (2) | Lemon aspen mignonette oysters (2)

Exmouth prawns with finger lime aioli | citrus cured reef fish with coconut & lime

Second: marinated Fremantle octopus | tuna tartar on toast | crab & curry leaf on pita bread

Third: Shark Bay scallops with nduja butter (2) | half rock lobster with citrus beurre blanc
pan roasted fish of the day with nage & potato anna

West Australian Rock Lobster (GF) **85.0**

Brandy flambe | potato anna | fennel | finger lime beurre blanc
Geraldton wax oil | baby vegetables

Coral Coast Seafood Medley (GF) **50.0**

Chargrilled swordfish | peas | clams | Exmouth prawn
grilled scallop | marinere broth

Wild Caught Coral Coast Fish (GF) **48.0**

Pan fried locally caught fish | celeriac puree | potato anna | kale
lemon myrtle nage | baby vegetables

West Australian Beef (GF) **65.0**

Pink eye fillet | wagyu tongue & cheek sauce | miso mash | onion crumble
caramelised onion puree | pickled king brown mushroom **Served Pink**

***Upgrade to 500gr chargrilled Aged Ribeye on the bone +\$40**

Southwest Lamb Tasting Plate (GF) **52.0**

Pink lamb cutlet | slow roast belly | braised shoulder cottage pie
peas | carrots | madeira | fondant potato **Served Pink**

Pork (GF) **42.0**

Pork cutlet | apple & onion | potato terrine | sauce Robert
seeded mustard | crackle crumble

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Australian Duck (GF) 49.0

Pan fried breast | chestnut puree | rilette croquette | fondant potato
redcurrant compote | a l'orange sauce

Free Range Chicken (GF - DF) 42.0

Pan roasted chicken supreme | coconut rice puree | laksa gravy
pickled eggplant | fried potatoes | lime onions

Shark Bay Spanner Crab Pasta 45.0

Lemon myrtle roasted spanner crab | maccheroni al ferreto pasta | chilli
tomato | confit garlic | herbs | nduja oil

Cauliflower (DF - GF - VV) 36.0

Roasted cauliflower | cauliflower & truffle velouté | confit potatoes
baby vegetables | pickled purple cauliflower | lemon gum salsa verde

Chickpea Panisse (VV - DF - GF) 35.0

Crispy chickpea fritters | slow roasted eggplant | tahini sauce | tapenade
Heirloom tomatoes | onion oil | pine nuts

SIDES

Chips (GF) 15.0

Grilled Bread with smoked & fermented black garlic and salt bush butter 12.0

Miso mash with fried onions and bordelaise (GF) 10.0

Mixed salad with lemon aspen dressing (VV - DF - GF) 17.0

Seasonal fresh and pickled sauté vegetables bowl (GF - VV) 20.0

Potato terrine (GF - VV) 10.0

Extra sauce (GF) 4.0

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DESSERT

Textures of Chocolate (GF) 25.0

Chocolate ganache bar | peanut butter mousse | Ferrero gelato
dehydrated mousse | marshmallow | meringue

Pineapple Tatin (GFO - VVO) 24.0

Pineapple tart tatin | salted caramel gelato | palm sugar syrup
puffed wild rice | macademias | rum rasins

Lemon Pave (GF) 25.0

Lemon aspen sponge | white chocolate mousse | cheesecake gelato
caramelised white chocolate | raspberry powder

Tropical Fruits (GF - VV - DF) 23.0

Passionfruit cake | coconut sorbet | caramelised pineapple compote
passionfruit curd | sunrise lime syrup

Australian Artisan Cheeses (GFO) 32.0

Blue | house smoked cheddar | brie | fig jam
pickled grapes | candied nuts | lavosh

Liqueur Coffee (GF) 15.0

Jameson | Courvoisier | Amaretto | Grand Marnier | Kahlua | Baileys

Affogato (GF)

Espresso | vanilla ice-cream 9.0

Add Frangelico | Amaretto | Grand Marnier | Kahlua | Baileys 15.0

Limoncello (GF) 15.0

Italian lemon liqueur | lemon sorbet

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