Freshly shucked Oysters

natural or rice mignonette or soy, ginger & lime GF	6.5ea

SNACKS

House made focaccia, Moore River olive oil, balsamic V	6
Shark Bay scallop, xo butter, yuzu, chilli GF	10ea
Exmouth prawn bucket, cos, lemon, cocktail sauce GF	28
Soft shell taco, curtido, baja crema, charred pineapple, lime onion, coriander Choice: Battered fish or pulled pork GF	12ea

SMALL PLATES

Local sashimi, coconut, nam jim, kaffir, finger lime, thai basil GF	24
Calamari fritti, rocket, lemon	24
Stracciatella, stone fruit, EVOO, shiso, pistachio, sea salt GF V	25
Grilled Exmouth prawns (2), garlic butter, fried capers, lemon GF	32

LARGER PLATES

Market fish, saute green beans, yuzu butter GF	46
Shark Bay spanner crab linguine, chilli, tomato, herbs	38
250g Stirling Ranges Black Angus scotch, miso butter, chips, watercress GF	49
Mantarays beef burger, cheddar, pickles, onion, tomato relish, aioli, chips	28
Amelia Park lamb rump, butter beans, miso salsa verde GF	52
Fettucine, tomato sugo, stracciatella, parmesan V	30

SIDES & SALADS

Chicken Caesar salad, parmesan, croutons, bacon, anchovy, poached egg	28
Sashimi salad, avocado, tomato, cucumber, carrot, ginger, soy GF	30
Leaf salad GF VG	12
Charred broccolini, lemon GF V	12
Chips, aioli GF V	12

SWEETS

Sweet Exmouth honey gelato, almond crumble GF	17
Tiramisu, wattle, hazelnut V	23
Citrus tart, crème Chantilly V	18

GF GLUTEN FREE - V VEGETARIAN - VG VEGAN
FOR EXTERNAL GUESTS, A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS