

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

## SNACKS

Bread of the day, Moore River olive oil, balsamic V 6.5  
Marinated olives, sherry, chilli, myrtle, orange GF VG 11  
Shark Bay scallop, xo butter, yuzu, chilli GF 12ea  
Exmouth prawn bucket, cos, lemon, cocktail sauce GF 30  
Exmouth bug roll, bun, sriracha, cos 14

## SMALL PLATES

Local fish crudo, coconut, nam jim, kaffir, finger lime, thai basil GF 26  
Calamari fritti, rocket, lemon, balsamic 27  
Gascoyne sashimi, tuna, amberjack crudo, ponzu, pickled ginger, wasabi GF 28  
Stracciatella, marinated tomatoes, olive oil, basil GF V 26  
Grilled Exmouth prawns (2), garlic butter, fried capers, lemon GF 34

## LARGER PLATE

Eggplant involtini, cashew cream, quinoa, capers, olives, tomato sugo VG 30  
Linguine, tomato sugo, stracciatella, parmesan V 32  
Shark Bay spanner crab linguine, chilli, tomato, herbs 40  
Market fish, saute green beans, yuzu butter GF 49

## GRILL

Mantarays beef burger, cheddar, milk bun, pickles, onion, relish, chips, aioli 31  
250g Stirling Ranges Black Angus scotch, miso butter, chips GF 54  
Amelia Park lamb rump, butter beans, miso salsa verde GF 55  
1.2kg Stirling Ranges Tomahawk, miso butter GF 155

## SIDES & SALADS

Tofu salad, chargrilled broccolini, edamame, avocado, daikon, yuzu dressing VG 27  
Leaf salad GF VG 12  
Charred broccolini, lemon GF V 14  
Chips, aioli GF V 14  
Duck fat potatoes, rosemary salt GF 15

## SWEETS

Sweet Exmouth honey gelato, almond crumble GF 19  
Tiramisu, wattle, hazelnut V 24  
Citrus tart, crème Chantilly V 20