

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  
Marinated olives, sherry, chilli, myrtle, orange GF VG 9  
Shark Bay scallop, xo butter, yuzu, chilli GF 10ea  
Exmouth prawn bucket, cos, lemon, cocktail sauce GF 28  
Exmouth bug roll, bun, sriracha, cos 12

## SMALL PLATES

Local fish crudo, coconut, nam jim, kaffir, finger lime, thai basil GF 24  
Calamari fritti, rocket, lemon 25  
Gascoyne sashimi, tuna, amberjack crudo, ponzu, pickled ginger, wasabi GF 26  
Stracciatella, marinated tomatoes, olive oil, basil GF V 24  
Grilled Exmouth prawns (2), garlic butter, fried capers, lemon GF 32

## LARGER PLATE

Eggplant involtini, cashew cream, quinoa, capers, olives, tomato sugo VG 28  
Linguine, tomato sugo, stracciatella, parmesan V 30  
Shark Bay spanner crab linguine, chilli, tomato, herbs 38  
Market fish, saute green beans, yuzu butter GF 46

## GRILL

Mantarays beef burger, cheddar, milk bun, pickles, onion, relish, chips, aioli 29  
250g Stirling Ranges Black Angus scotch, miso butter, chips GF 50  
Amelia Park lamb rump, butter beans, miso salsa verde GF 52  
1.2kg Stirling Ranges Tomahawk, miso butter GF 150

## SIDES & SALADS

Chargrilled broccolini, edamame, tofu, avocado, daikon, yuzu dressing VG 24  
Leaf salad GF VG 12  
Charred broccolini, lemon GF V 12  
Chips, aioli GF V 12  
Duck fat potatoes, rosemary salt GF 14

## SWEETS

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