

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, sriracha, cos, bun 14  
Soft shell taco, curtido, baja crema, charred pineapple, lime onion, coriander 13ea  
Choice: Battered fish or pulled pork GF

## SMALL PLATES

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

## LARGER PLATES

Mantarays beef burger, cheddar, pickles, onion, tomato relish, aioli, chips 31  
Beer battered fish & chips, salad, tartare, lemon 35  
Chicken Caesar salad, parmesan, croutons, bacon, anchovy, poached egg 30  
Sashimi salad, avocado, tomato, cucumber, carrot, ginger, soy GF 32  
Linguine, tomato sugo, stracciatella, parmesan V 32  
Tofu salad, broccolini, edamame, avocado, pickled daikon, yuzu dressing VG GF 27

## SIDES

Leaf salad GF VG 12  
Chips, aioli GF VG 14  
  
Sweet Gelato, two scoops, assorted flavours 13