

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, sriracha, cos, bun 12
Soft shell taco, curtido, baja crema, charred pineapple, lime onion, coriander 12ea
Choice: Battered fish or pulled pork GF

SMALL PLATES

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

LARGER PLATES

Mantarays beef burger, cheddar, pickles, onion, tomato relish, aioli, chips 29
Beer battered fish & chips, salad, tartare, lemon 33
Chicken Caesar salad, parmesan, croutons, bacon, anchovy, poached egg 28
Sashimi salad, avocado, tomato, cucumber, carrot, ginger, soy GF 30
Linguine, tomato sugo, stracciatella, parmesan V 30
Tofu salad, broccolini, edamame, avocado, pickled daikon, yuzu dressing VG GF 24

SIDES

Leaf salad GF VG 12
Chips, aioli GF VG 12

Sweet Gelato, two scoops, assorted flavours 12