

# MANTARAYS

## ALFRESCO

### SNACKS

Oysters - Natural - Rice mignonette - Soy, ginger & lime GF 6.5ea

House-made focaccia, Moore River olive oil, balsamic V 6

Olives, sherry, chilli, myrtle, orange GF V VG 9

Croquettes of the day, celeriac remoulade, aioli 16

Shark Bay scallop, XO butter, yuzu, chilli GF 10ea

Exmouth prawn bucket, cos, lemon, cocktail sauce GF 26

### PLATES

Sashimi, coconut, nam jim, kaffir, finger lime, thai basil GF 24

Roast heirloom beetroot, apple, Bookara goat's curd, walnut GF V 19

Bay lobster roll, sriracha, cos 16

Shark bay spanner crab, crème fraîche, herbs, buckwheat pancake GF 23

La Delizia stracciatella, marinated tomatoes, olive oil, basil GF V 22

Chargrilled Exmouth prawns (2), garlic butter, fried capers, lemon GF 30

Calamari fritti, rocket, lemon, aioli 23

Wedge Island octopus, romesco, chilli, lime GF 21

Beef burger, aged cheddar, pickles, onion, tomato relish, aioli 28

Beer batter fish and chips, tartare, lemon, salad 33

Chicken Caesar salad, parmesan, bacon, anchovy, poached egg 28

Sandwich of the week MP

### SIDES

Insalata, verjuice GF V VG 11

Caesar wedge, bacon, nduja pangrattato GF 18

Add anchovies +1

Charred broccolini, citrus ricotta, chilli oil GF V 18

Chips, aioli GF V VG 11

GF Gluten-free DF Dairy-free NF Nut-free V Vegetarian VG Vegan

For external guests, a 15% surcharge applies on public holidays | Card surcharges apply