

DINNER

MANTARAYS

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

SMALL 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

FROM THE GRILL

300g Stirling Ranges Black Angus sirloin steak, Bordelaise, watercress GF 44

400g free range pork chop, sauce Robert, Emu apples GF 45

1.2kg Stirling Ranges Black Angus tomahawk, Bordelaise, watercress GF 155

LARGER PLATES

Market fish, piperade, lemon GF 44

Shark Bay spanner crab linguine, chilli, tomato 38

Eggplant involtini, vegan mozzarella, tomato, olive, capers V VG 25

Handmade fettuccine, tomato sugo, stracciatella V 28

PLATTERS

Seafood - Exmouth prawns, bay lobster, swimmer crab, oysters, scallops, octopus, bread, aioli, lemon, leaves, mignonette, cocktail sauce 170

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

Pickled carrots, goat's cheese, almonds GF V 19

Chips, aioli GF V VG 11

Duck fat roast potatoes, rosemary salt GF 14

SWEET

Sweet Exmouth honey gelato, almond crumble GF 16

Tiramisu, wattle seed 23

Citrus tart, crème Chantilly 18

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