

LUNCH

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

LARGER PLATES

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

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

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

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

Sandwich of the week MP

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

Chips, aioli GF V VG 11

SWEET

Sweet Exmouth assorted ice cream & gelato POA

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