

Mantaray's

Bar & Brasserie

ENTRÉE

| | |
|--|-----------------------|
| Coffin Bay Oysters | (4) (8) (12) |
| Natural <i>(GF)</i> | 17.5 34.5 50.5 |
| Pandanus Mignonette | 17.5 34.5 50.5 |
| Soy lime & Wakame <i>(GF)</i> | 17.5 34.5 50.5 |
| Citrus Cured Local Reef Fish <i>(GF)</i> | 29.0 |
| Local fish coconut green chilli finger lime anise myrtle oil | |
| Shark Bay Scallops (4) <i>(GF)</i> | 35.0 |
| Nduja butter gremolata crumble ink aioli finger lime nori citrus & fennel salad | |
| Pan Fried Exmouth Prawns | 33.0 |
| Pastis flambe tomato & eggplant salsa crème fraiche aubergine caviar spring onion oil squid ink tuile pine nuts | |
| Coral Coast Chowder <i>(GF)</i> | 30.0 |
| Smoked and fresh fish Shark Bay clams lemon myrtle vegetables cream | |
| Beetroot Textures <i>(V - GF - VVO)</i> | 27.0 |
| Heirloom beetroot varieties bookara goat curd Illawarra plum candied walnuts apple carraway | |
| Free Range Chicken Terrine <i>(GF)</i> | 27.0 |
| Cinnamon & orange brine macadamia granola pickled rhubarb tarragon mayo celeriac choucroute five spice tuile | |
| Braised Beef Cheek | 28.0 |
| Parsnip & honey puree davidson plum fried onions kale spiced jus | |
| Tempura Zucchini Flowers <i>(GF - VV)</i> | 28.0 |
| Cashew crème vegan fetta tomato & eggplant salsa onion oil Baba ghanoush chickpeas | |

***Public Holidays will incur a 15% surcharge for all Food and Beverage.**

MAIN

Mantaray's Seafood Degustation for Two **190.0**

First: Soy lime & wakame oysters (2), pandanus mignonette oysters (2), Exmouth prawns, citrus cured reef fish

Second: marinated Fremantle octopus, tuna tartar on toast, crab & curry leaf on pita bread

Third: Shark Bay scallops with nduja butter (2), half rock lobster with beurre blanc, pan roasted fish of the day

West Australian Rock Lobster **85.0**

Brandy flambe | potato anna | fennel | finger lime | beurre blanc | Geraldton wax oil | baby vegetables

Coral Coast Seafood Medley **50.0**

Chargrilled swordfish | peas | clams | grilled prawn | grilled scallop | marinere broth

Wild Caught Coral Coast Fish (GF) **48.0**

Pan fried locally caught fish | celeriac puree | potato anna | kale | lemon myrtle nage | baby vegetables

West Australian Beef (GF) **65.0**

250g eye fillet | smoked mash | carrot puree | sauté king brown mushrooms | bordelaise sauce | onion crumble | Tasmanian pepper berry | **Served Pink**

Lamb (GF) **45.0**

Lamb rump | coconut rice puree | laksa gravy | pickled eggplant | curried potatoes | lime onions | kaffir | **Served Pink**

Pork (GF) **42.0**

Pork cutlet | apple & onion puree | potato terrine | sauce Robert | seeded mustard | crackle | muntries

MAIN

Australian Duck 49.0

Pan fried breast | bunya nut puree | rilette croquette | fondant potato | Redcurrant compote | a l'orange sauce

Free Range Chicken (GF) 42.0

Pan roasted chicken supreme | Jerusalem artichoke textures | confit potato | pickle carrot | herb jus | pickled Illawara plums

Shark Bay Spanner Crab Pasta 45.0

Lemon myrtle roasted spanner crab | maccheroni al ferreto pasta | chilli | tomato | confit garlic | herbs | nduja oil

Cauliflower (GF, VV) 36.0

Roasted cauliflower | lemon gum salsa verde | confit potatoes | almonds | baby vegetables | pickled cauliflower | fried saltbush

Chickpea Panisse (VV, DF, GF) 35.0

Crispy chickpea fritters | slow roasted eggplant | tahini sauce | tapenade | Heirloom tomatoes | onion oil | pine nuts

SIDES

Chips (GF) 15.0

Smoked mash with fried onions (GF) 10.0

Mixed salad with lemon aspen dressing (VV, DF, GF) 17.0

Seasonal fresh and pickled sauté vegetables bowl (GF, VV) 20.0

Potato terrine (GF, VV) 10.0

Extra sauce (GF) 5.0

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DESSERT

| | |
|---|-------------|
| Chocolate Dream | 26.0 |
| Fondant mousse Ferrero gelato truffle Davidson plum | |
| Pistachio (GF) | 24.0 |
| Pistachio cake pistachio sorbet baklava syrup elderflower mousse fairy floss | |
| Profiteroles | 25.0 |
| Bailey's & wattle seed mousse hazelnut gelato coffee praline | |
| Tropical Fruits (GF, VV, DF) | 23.0 |
| Passionfruit cake sunrise lime syrup coconut crumble lychee passionfruit sorbet | |
| Australian Artisan Cheeses | 32.0 |
| Blue house smoked cheddar brie fig jam pickled grapes candied nuts lavosh | |
| Liqueur Coffee (GF) | 15.0 |
| Jameson Courvoisier Amaretto Grand Marnier Kahlua Baileys | |
| Affogato (GF) | 9.0 |
| Espresso vanilla ice-cream | |
| Add Frangelico Amaretto Grand Marnier Kahlua Baileys | 15.0 |
| Limoncello (GF) | 15.0 |
| Italian lemon liqueur lemon sorbet | |

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