

# Mantaray's

Bar & Brasserie

**S N A C K S    1 2 . 0 0 P M   -   5 . 0 0 P M**

<b>Grilled Pita Bread;</b> evoo (VV)	<b>6.0</b>
<b>WA skin on Chips;</b> tomato sauce or aioli (VV)	<b>15.0</b>
<b>Hummus;</b> coriander   lemon   flatbread (V)	<b>17.0</b>
<b>Marinated Olives;</b> xeres   myrtle   orange   chilli (VV,GF)	<b>15.0</b>
<b>Coffin Bay Oysters with choice of dressing</b> Soy lime & Wakame   Pandanus Mignonette	
<b>(4) Oysters</b>	<b>17.5</b>
<b>(8) Oysters</b>	<b>34.5</b>
<b>(12) Oysters</b>	<b>50.5</b>
<b>Prosciutto;</b> pickled chilli   salsa verde   fennel   nduja (GF)	<b>23.0</b>
<b>Panisse Chickpea Fritter;</b> rouille   tapenade (VV,GF)	<b>18.0</b>
<b>Fried Halloumi;</b> grape   honey   almonds   zaatar (V,GF)	<b>19.0</b>
<b>Tuna Tartare;</b> gremolata   nduja oil   toast	<b>25.0</b>
<b>Mushroom &amp; Truffle Arancini;</b> aioli   salsa verde (VV,GF)	<b>20.0</b>
<b>Fremantle Octopus;</b> fennel   chilli oil   gremolata (GF)	<b>21.0</b>
<b>Tempura Crab;</b> chilli   lime   palm sugar dressing	<b>24.0</b>
<b>Duck Rilette;</b> fig   pickled cabbage   citrus oil   lavosh	<b>23.0</b>
<b>Burrata;</b> nduja   myrtle salt   gremolata   micro herbs (V)	<b>25.0</b>
<b>Exmouth Prawns;</b> finger lime aioli   lemon (GF)	<b>26.0</b>
<b>Salt &amp; Pepper Chicken Drumettes;</b> sriracha aioli   lime	<b>18.0</b>
<b>Australian artisan Cheese board;</b> fig jam   pickled grapes blue   cheddar   brie   lavosh   candied nuts (V)	<b>29.0</b>
<b>Handmade Cannoli (2) with your choice of filling</b>	<b>23.0</b>
- Ricotta   almond praline   citrus mascarpone   lemon curd	
- Hazelnut chocolate mousse   river mint syrup   mascarpone	

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

**Dietary**

(VV) - Vegan    (V) - Vegetarian    (GF) - Gluten Free    (DF) - Dairy Free  
(GFO) - Gluten Free Option available

# Mantaray's

Bar & Brasserie

LUNCH 12.00pm - 3.00pm

## JUNIORS—14yrs under

<b>Beef Slider</b>	<b>16.0</b>
Brioche   beef patty   cheese   lettuce   chips	
<b>Crumbed Chicken Tenders</b>	<b>18.0</b>
Chips   tomato sauce	
<b>Battered Snapper</b>	<b>19.0</b>
chips   salad	
<b>Toasty</b>	<b>14.0</b>
Ham & cheese   chips	
<b>Childrens Super Green Salad</b>	<b>17.0</b>
Cauliflower   broccoli   edamame   avocado   quinoa	

## LIGHT

### Half Shell Shark Bay Baked Scallops *(GF)*

Nduja butter | gremolata crumble | ink alioli | finger lime citrus & fennel salad | fries

<b>(3) Scallops</b>	<b>27.0</b>
<b>(6) Scallops</b>	<b>50.0</b>
<b>(12) Scallops</b>	<b>97.0</b>

### Tuna Nicoise **33.0**

Charred tuna | kipfler potato | green beans | olives heirloom tomatoes | caper berries | tobiko

### Vietnamese Chicken Coleslaw **29.0**

Charred corn | slaw | edamame | pickled vegetables mint | coriander peanuts | coconut poached chicken fried shallots | lime

### Beetroot & Goat Cheese Salad *(GF, V)* **28.0**

Chickpeas | cos | heirloom beetroot | pickled carrot almond | mint | zoodles | salsa verde

### Super Green Salad *(GF, VV)* **26.0**

Pickled purple cauliflower | kale | edamame | avocado broccoli | quinoa almonds | lemon aspen dressing

**Add Halloumi 8.0**

**Add Vegan Feta 7.0**

**Add Exmouth Prawns 13.0**

**Add Coconut Chicken 10.0**

**Add Crispy Tofu 9.0**

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

# Mantaray's

Bar & Brasserie

LUNCH 12.00pm - 3.00pm

## SUBSTANTIAL

### **Coral Coast (GF) 45.0**

Local wild caught Red Emperor | Geraldton wax nage | Peas | Shark Bay venus clams | lemon thyme

### **Steak Frites (GF) 55.0**

Chargrilled 300g Stirling ranges Sirloin | Wa skin on chips | tarragon bearnaise

### **Cheese Burger 30.0**

180g chuck & brisket patty | American cheese | brioche bun | tomato relish | pickles | mustard | cos | aioli | chips

### **Prawn Roll 31.0**

Exmouth prawns | celeriac & apple remoulade | dill | cos | fries

### **Fish & Chips (GFO) 37.0**

Tempura battered Gold Band Snapper (or grilled) chips | coleslaw | tartar

### **Taco's (2) (GFO) 29.0**

Tempura battered Gold Band Snapper (or grilled) slaw | jalapeno | pico de gallo | coriander | baja cream  
- sub for crispy tofu and vegan chipotle mayo (VV)

### **Mantarays Reuben 27.0**

Rye bread | pastrami | Swiss cheese | sauerkraut | dill pickle | Russian sauce | fries

## DESSERT

### **Ice Cream or Sorbet Trio with Biscotti 16.0**

**Ice Cream:** chocolate | vanilla | strawberry | salted caramel

**Sorbet:** raspberry | lemon | mango | passionfruit

#### Dietary

(VV) - Vegan (V) - Vegetarian (GF) - Gluten Free (DF) - Dairy Free  
(GFO) - Gluten Free Option available

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