

Mantaray's

Bar & Brasserie

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

Dietary

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

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LUNCH 12.00pm - 2.00pm

JUNIORS

Beef Slider	16.0
Brioche beef patty cheese lettuce chips	
Crumbed Chicken Tenders	18.0
Chips tomato sauce	
Battered Snapper	19.0
chips salad	
Toasty	14.0
Ham & cheese chips	
Childrens Super Green Salad	17.0
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	
(3) Scallops	27.0
(6) Scallops	50.0
(12) Scallops	97.0
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

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LUNCH 12.00pm - 2.00pm

SUBSTANTIAL

Coral Coast (GF) 45.0

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

Cheese Burger 30.0

180g Wagyu beef 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

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