



MANTA

SEAFOOD. GRILL. BAR.

Manta works with local farmers and artisans to ensure the finest Australia produce is sourced for our customers. From 100% grass fed beef grown on the Rubis' farm in Qld to the sustainable caught local seafood; Manta is committed to showcasing the best Australia has to offer.

Owner, Rob Rubis
Executive Chef, Daniel Hughes
Head Chef, Steve Hetherington

Please inform your waiter if you have any food allergies
A 10% surcharge applies to Sundays and Public Holidays

Seafood Experience

Organic flat and sourdough bread
Seasoned with black pepper, fennel seed, oregano, sea salt
Served with Manta's extra virgin olive oil, white bean, paprika, roast garlic & walnut spread

~

Selection of **Oysters**
(Eschallot & red wine vinegar / Green apple, spring onion, white balsamic)

Raw tasting plate

~

Seared Atlantic **Scallops**
Jerusalem artichoke, crème fraîche, lentils, celery cress

Blue swimmer **Crab** lasagne
Moreton Bay bug & crab bisque 'A Manta Classic'
(St. Vincent & Spencer Gulf, SA)

Lobster slider
'Bread Top' milk bun, chipotle mayo

~

Whole baked **market fish**

Whole split **King Prawns**

Manta hand cut '**angel**' chips
truffle, parmesan

~

Pavlova
Lemon curd, strawberry sorbet, summer berries

98pp

(minimum 2 people- must be ordered by the whole table)

(only available Monday – Thursday Lunch & Dinner)

~

Additions - Whole live grilled **lobster** or whole live steamed mud **crab** MP

Supplement whole market fish for Australian Grass Fed Meats, **Rib off the bone** \$20pp
Grass fed yearling, HGP free, MSA licenced, Severn Fields, Rubis family property, Texas Qld

Our sommelier can arrange matched wines on request

Oysters

All our oysters are freshly shucked to order and served with lemon and two classic dressings, eschallot & red wine vinegar and green apple, spring onion & white balsamic

Greenwell Point Rock	South Coast, NSW	5
Lemon Tree Passage Rock	Mid North Coast, NSW	5.5
Merimbula Lake Rock	South Coast, NSW	5
Pambula Rock	South Coast, NSW	5
Port Stephens Rock	Mid North Coast, NSW	5
Coffin Bay Pacific	Eyre Peninsula, SA	5
Lemon Tree Passage Pacific	Mid North Coast, NSW	5
St Helen's Pacific	North East Coast, TAS	5
Merimbula Angasi	South Coast, NSW	6.5

See our daily additions board for today's selection

Caviar

Trout Roe	'Kosciuszko Mountains'	49(30g)/79(50g)
Osetra	'Karat' (100% pure Russian)	190(30g)

Caviar served with brioche, horseradish, crème fraîche

Raw & Cured

Hiramasa Kingfish carpaccio	19
Green apple, spring onion, black pepper vinaigrette, sorrel (Spencer Gulf, S.A.)	
Atlantic Scallop	19
Two minute ceviche, chilli, finger lime, garlic, fennel	
Yellowfin Tuna tartare	19
Cucumber, radish, Japanese vinaigrette (Mooloolaba, Qld)	
House smoked king salmon belly	19
Fennel, apple, celeriac, yuzu aioli (Marlborough Sounds, NZ)	
Pickled Spanish white Anchovies	19
Smoked tomato, goats cheese, chives, brioche (Spain)	
Tasting plate of 3 of above	35

Starters & Shared

Oven roasted Sydney rock Oysters Smoked tomato, chilli, worcestershire, jamón, goats milk feta	6.5 (minimum 6)
Searred yellowfin Tuna Charred sweet corn, baby herbs, sesame seeds, chilli, soy, wasabi dressing (Mooloolaba)	27
Fried Southern Calamari Black garlic aioli, pickled fennel, chilli salt, mâche (Port Lincoln, SA)	26
Lobster slider 'Bread Top' milk bun, chipotle mayo (SA)	17
Pumpkin, pine nut, goats cheese Arancini Brown butter & roasted almond aioli, sage	18
Blue swimmer Crab lasagne Moreton Bay bug & crab bisque 'A Manta Classic' (St. Vincent & Spencer Gulf, SA)	29
Searred Atlantic Scallops Jerusalem artichoke, crème fraîche, lentils, celery cress (Canada)	28
Taglierini Alaskan king crab meat, chilli, garlic, white wine, grape tomato, baby basil (Bering Sea, Alaska)	27/39
Ibérico Jamón (36 months naturally cured) McLaren Vale marinated olives, grissini (Spain)	28
Available for purchase is Manta's own unique blend of extra virgin olive oil (McLaren Vale, SA)	25

Seafood

Sourdough crumbed King George Whiting Kipfler potatoes, aioli, preserved lemon, honey dill mustard vinaigrette (Kangaroo Island, SA)	45
Crisp skin ' Ora ' king salmon Cauliflower, sorrel, pine nuts, tomato, capers, Alaskan king crab meat (Marlborough Sounds, NZ)	39
Oven roasted Cone Bay barramundi Carrot & cumin purée, green peas, jamón vinaigrette (Cone Bay, WA)	45
Baby Snapper fillet Strawberry clams, fregolone, seafood broth, herbs (Chatham sounds, NZ)	45
Whole Market fish - 'see our daily additions board for today's selection'	MP

Live & Crustacean

Whole split King Prawns Garlic, lemon, black pepper, butter (Ballina, NSW)	49
Tropical Lobster (Qld)	Market Price
Gladstone Mud Crab (N.T.)	Market Price
Blue swimmer Crab (NSW)	Market Price
Live King Prawns (NSW)	Market Price

Sauce options-

Grape tomato, chilli, basil / Bottarga butter / Lemon, garlic, herb & black pepper

The Grill

Eye Fillet – Cape Grim Truffled potato galette, watercress, aged balsamic (220g grass fed, MSA, marble score 2+, Tas)	54
Flank & Fries – Rangers Valley Parsley, garlic, watercress, lemon (220g grain fed 300 days, Glen Innes, NSW)	46
Sirloin – Cape Grim Mushroom, pink peppercorns (300g grass fed, MSA, marble score 2+, Tas)	48
Pork Cutlet – Berkshire, Byron Bay Apple & vanilla purée, savoy cabbage colcannon, mustard seed sauce, sage, crackling (Northern Rivers, NSW)	44
1kg + Rib Eye – Rangers Valley (suitable for two) (F1 wagyu steer, grain fed 400 days, marble score 5+, Glen Innes, NSW)	Market Price
Baby Octopus Smoked tomato, goats milk feta, chilli, garlic, fregola, oregano, Pedro Ximénez (Clarence River, NSW)	34
Alaskan king crab claws 'mid section' Grape tomato, chilli, basil / Bottarga butter /Lemon, garlic, herb & black pepper (Bering Sea, Alaska)	Market Price

Sides

Manta hand cut ' angel ' chips, truffle, parmesan	19.5
Roasted swiss brown mushrooms, hazelnuts, butter, thyme	15
Steamed green vegetables, chilli, garlic, our olive oil, lemon	12
Seasonal lettuce leaves, spanish onion, basil, mustard, lime palm sugar vinaigrette	12
Char-grilled green asparagus, buffalo mozzarella, capers, mint preserved lemon, pine nuts	17
Shaved savoy cabbage, grated parmesan, caratello balsamic, parsley	13
Hand cut chips (Sebago, QLD)	12

Dessert

Deconstructed tropical tart Passion fruit curd, coconut cream, sable biscuit, mango sorbet, lime jelly	18
Amedei dark chocolate mousse Raspberry panna cotta, bitter orange sorbet, caramelised popcorn	20
Blood peach bavarois Prosecco & peach jelly, yoghurt gelato, white chocolate crumb	18
Pavlova Lemon curd, strawberry sorbet, summer berries	18
Dessert sharing plate	39
Little sweet bites	15
House made ice-cream and sorbet selection	15
Affogato - vanilla bean ice-cream, espresso, handmade biscotti <i>add your favourite liqueur!</i>	12

Cheese

Bouche d’Affinois – cows milk (France)	50g 17.50
Midnight Moon – goats milk (Holland)	50g 17.50
Berry’s Creek Tarwin blue – cows milk (Victoria)	50g 17.50
Cheese tasting plate	28
cheese served with handmade lavosh, fig paste, fruit and muscatels	

Pastry Chef – Troy Latta