

BREAD & DIPS

house baked focaccia, confit garlic, olive oil NF/DF/VG	16
pumpkin hummus NF/DF/GF/VG	6
herb pesto GF/V	6
spiced capsicum DF/VG	6
mint yogurt NF/GF/V	6

ANTIPASTI



marinated olives GF/NF/DF/VG	12
heirloom cherry tomato, bocconcini, herb oil GF/NF/V	14
marinated artichokes GF/NF/DF/VG	14
charred zucchini GF/NF/DF/VG	14
roasted capsicum GF/NF/DF/VG	14
smoked burrata, herb oil GF/NF/V	18
mortadella GF/DF/NF	15
wagyu bresaola GF/NF/DF	19
jamon serrano GF/NF/DF	19
hungarian salami GF/NF/DF	19
serrano wrapped melon GF/NF/DF	14
white anchovies, crostini, lemon NF/DF	15
nduja, crostini NF/DF	15

antipasti board choose any 6 above items	90



LIGHT PLATES

tomato & mozzarella arancini, herb pesto v	18
falafel, tahini sauce DF/VG	18
fried cauliflower, romesco DF/V	18
lamb kofta, mint yoghurt	20
tuna crudo, tomato salsa, avocado mousse, caramelised lemon GF/NF	26
scallop ceviche, pineapple salsa, shaved fennel GF/DF/NF	26

LAND



portoro 400g sirloin, bone marrow sauce, garden leaves, caramelised lemon GF/NF/DF	90
slow cooked lamb shoulder, mint yogurt, lemon NF/DF	130
seared chicken, caper dressing, radicchio GF/NF	38
sautéed gnocchi, artichoke, charred zucchini & roasted pepper sauce GF/NF/DF/VG	36
lamb ragu, orecchiette, grana padano, herbed breadcrumb NF/GF OPTIONAL	40

SEA



reef fish, lemon & dill butter, garden leaves GF/NF	45
barramundi, nduja butter, garden leaves GF/NF	42
prawn linguini, confit garlic, chilli, sundried tomatoes NF/DF/GF OPTIONAL	45

SIDES

garden salad, tomato, chickpea, cucumber, spanish onion, lemon dressing GF/NF/DF/VG	15
greek salad, tomato, cucumber, spanish onion, kalamata olives, feta, lemon dressing GF/NF/V	15
roast potatoes DF/VG	15
fries, paprika salt, aioli DF/V	15
maple and cumin roasted carrots NF/DF/GF/VG	15
charred broccolini, parmesan GF/NF/V	15

SWEETS

chocolate cake, chantilly, berry coulis	19
baked cheesecake, passionfruit coulis, chantilly	19
affogato, fresh espresso, praline, vanilla ice cream, Frangelico GF/V	19
house made sorbet per scoop GF/NF/DF/VG	7.5



KIDS

meal includes soft drink and ice cream	25
napoli pasta, parmesan NF/V/GF OPTIONAL	
grilled chicken, chips DF/GF OPTIONAL	
battered flathead tails, chips	

This menu is designed to be shared. Plates will come out when ready.

V - Vegetarian, VG - Vegan, GF - Gluten free, NF - Nut free, DF - Dairy free
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.
Please note a 10% surcharge applies on sundays and 15% on public holidays. A 1.25% surcharge applies to bill totals (inclusive of any applicable sunday and public holiday surcharge) for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS by inserting your card and using a cheque and/or savings account at the terminal.

mantaray
CAFE BAR RESTAURANT