

# Mantaray's

Bar & Brasserie

## ENTREES

<i>Basil, tomato and parmesan bread with a hint of garlic</i>	12
<i>Selection of breads with Hummus Tapenade and olive oil balsamic</i>	13
<i>Home cured salmon and avocado on mango kiwi dressing with salad leaves and kaffir lime cream</i>	22
<i>Mushroom cognac and apple pate enriched with cream cheese served with melba toast and mesculin</i>	20
<i>Succulent Exmouth prawns sautéed in sesame oil, garlic, ginger and sesame seeds, simmered with soy, mirin and oyster sauce, finished with asparagus and braised rice</i>	22
<i>Beef carpaccio, roasted glazed chestnuts, olive oil tom yum dressing and cherry tomatoes</i>	22
<i>Mantaray's tasting plate, selection of tasty morsels and accompaniments</i>	32
<i>Chefs homemade soup of the moment</i>	14
<i>Poached local bug tails, Exmouth prawns and Shark Bay scallops on potato bacon crème fraiche salad, marie rose sauce, fried leeks and capsicum oil</i>	28
<i>Oysters hot</i>	
<i>Crab and bacon with olive oil garlic crust</i>	18/34
<i>Mango cointreau curry sabayon glazed with hollandaise</i>	18/34
<i>Oysters cold</i>	
<i>Wrapped in cured salmon, with dill cream and salmon caviar</i>	18/34
<i>With a chilli, lime tomato salsa</i>	18/34
<i>Smoked chicken, veal and macadamia nut terrine wrapped in prosciutto served with a redcurrant port coulis</i>	22

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## MAINS

<i>Fillet of Pork stuffed with chestnut and bacon puree, grilled sugared pork belly, ratatouille stack and a soupcon of tomato capsicum oil</i>	39
<i>Seasonal fresh fish with scallop, lemon and dill mouselline, poached in a fish Fumet on wilted spinach topped with chili, lime, raspberry octopus</i>	42
<i>Prime fillet steak on caramelised rosemary, parsnip shallot compote, balsamic shiraz jus and mushroom cream</i>	42
<i>Seared breast of duckling stuffed with Cointreau orange poached fruits, on celeriac olive oil potato, macareated cherries and a cherry liqueur flavored jus</i>	42
<i>Dukkah roasted lamb loin on baba ganoush, charred aubergine, mint yoghurt and a redcurrant port jus</i>	40
<i>Breast of corn fed chicken filled with avocado, bocconcini and semi dried tomatoes wrapped in prosciutto, lightly baked placed on smashed smoked pumpkin with a maltase verjuice emulsion</i>	39
<i>Succulent local prawns sautéed in sesame oil, garlic, ginger and sesame seeds, simmered with soy, mirin and oyster sauce, finished with asparagus and braised rice</i>	38
<i>Crispy skinned fresh local barramundi fillet on a bug tail hash, chenin beurre blanc, puff pastry fleuron and chermoula prawns</i>	41
<i>Goats cheese and porcini mushroom beignet soufflé, pot pourri, camembert, spinach roma tomato tart and rosemary dressing</i>	37
<i>Cauliflower foam, lyonnaise potatoes, essence of artichoke and coriander, cauliflower nutmeg mousse and vegetable filled golf ball tomato</i>	37

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## DESSERTS

<i>Rich Chocolate Tart</i> vanilla bean ice cream salted pistachios	11
<i>Coffee &amp; Kahlua Brulee</i> , soft cream, with crisp almond bread, chocolate coated coffee beans	11
<i>Panna Cotta</i> , with mixed summer berries, vanilla anglaise	11
<i>Peach Fantasia</i> , a blend of yellow peach ice-cream with a chocolate nut center, encased in tinted chocolate	11
<i>Ice-cream Trio</i> , with a wafer biscuit	8
<i>WA Seasonal Fruit Salad</i> , frozen yoghurt, fresh mint	9
<i>Australian Cheese</i> , always changing please ask your waitperson. Served with dried fruit, quince paste & wafer crackers	16
<i>Mango &amp; Passionfruit Parfait</i> , mango pieces, passionfruit and vanilla yoghurt and macadamia nuts	11

## SIDES

<i>Sautéed pumpkin, potato &amp; zucchini, toasted almonds</i>	9
<i>Asian green vegetables, bok choy, asparagus, broccolini, snow peas, oyster sauce</i>	9
<i>Fresh, crisp garden salad, balsamic &amp; olive oil</i>	8
<i>Fresh fig &amp; avocado salad, asparagus, cherry tomatoes, mesculin greens</i> <i>With a honey &amp; balsamic dressing, shaved parmesan (v)</i>	10
<i>House-made chips, maldon sea salt, dill aioli</i>	8
<i>Creamed mash potato, grated parmesan</i>	8

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## LUNCH

<i>Basil, tomato and parmesan bread with a hint of garlic</i>	12
<i>Selection of breads with Hummus Tapenade and olive oil balsamic</i>	13
<i>Chefs homemade soup of the moment</i>	14
<i>Mantaray's Tasting Plate, selection of tasty morsels and accompaniments</i>	32
<i>Mushroom cognac and apple pate enriched with cream cheese served with melba toast and mesculin</i>	20
<i>Fish &amp; Chips, locally caught, cooked in a crisp 'James Squire' batter, Served with gourmet chips, lemon &amp; tartare</i>	M/P
<i>Novotel Club Sandwich, butterflied chicken breast, layered with bacon, lettuce, tomato &amp; aioli. French fries</i>	17
<i>Smoked chicken, veal and macadamia nut terrine wrapped in prosciutto served with a redcurrant port coulis</i>	22
<i>Steak Sandwich, tender fillet steak, fresh salad &amp; house-made tomato relish. and French fries</i>	17
<i>Spinach &amp; Avocado Salad, asparagus, cherry tomatoes, mesculin greens With a honey &amp; balsamic dressing, shaved parmesan (v)</i>	15
<i>Thai Beef Salad, marinated beef strips, toasted peanuts, snow pea sprouts Bean shoots, mesculin. Soy &amp; ginger dressing</i>	16
<i>Oysters hot</i>	
<i>Crab and bacon with olive oil garlic crust</i>	18/34
<i>Mango cointreau curry sabayon glazed with hollandaise</i>	18/34
<i>Oysters cold</i>	
<i>Wrapped in cured salmon, with dill cream and salmon caviar</i>	18/34
<i>With a chilli, lime tomato salsa</i>	18/34

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## Coffees

<i>Cappuccino</i>	3.75	<i>Flat White</i>	3.75
<i>Café Latte</i>	3.75	<i>Short Black</i>	3.50
<i>Long Black</i>	3.50	<i>Hot Chocolate</i>	3.90
<i>Mocha</i>	4.10	<i>Vienna</i>	4.50
<i>Tea</i>	3.50	<i>Herbal Tea</i>	4.00
<i>Iced Coffee</i>	7.00	<i>Iced Chocolate</i>	7.00
<i>Iced Mocha</i>	7.00	<i>Liqueur Coffee Irish Whiskey,</i>	9.50
		<i>Kahlua, Baileys, Tia Maria,</i>	
		<i>Galliano, Sambucca,</i>	
		<i>Captain Morgan Rum</i>	

## Ports & Liqueurs

<i>Brown Brothers Reserve Port</i>	29.95	<i>Baileys, Tia Maria, Kahlua,</i>	6.50
<i>Glass</i>	4.50	<i>Frangelico</i>	
<i>Brown Brothers Liqueur</i>	47.95	<i>Sambucca, Cointreau</i>	7.50
<i>Muscat Glass</i>	5.00	<i>Grand Marnier</i>	9.50
<i>Paul Conti White Port</i>	32.95		
<i>Glass</i>	4.50		
<i>Hardy's Show Port</i>	69.95		

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## 24HR SNACKS

**Spinach & Avocado Salad**, asparagus, cherry tomatoes, mesculin greens  
With a honey & balsamic dressing, shaved parmesan (v) 15

**Australian Cheese**, always changing please ask your waitperson. Served with  
dried fruit, quince paste & wafer crackers 16

**Basil, tomato and parmesan bread** with a hint of garlic 12

**Coffee & Kahlua Brulee**, soft cream, with crisp almond bread, chocolate coated  
coffee beans 11

**Chefs homemade soup of the moment** 14

**House-made chips**, maldon sea salt, dill aioli 12

**Wedges** with sweet chilli and sour cream 12

## DESSERTS

**Rich Chocolate Tart** vanilla bean ice cream salted pistacios 11

**Coffee & Kahlua Brulee**, soft cream, with crisp almond bread, chocolate coated  
coffee beans 11

**Panna Cotta**, with mixed summer berries, vanilla anglaise 11

**Peach Fantasia**, a blend of yellow peach ice-cream with a chocolate nut center,  
encased in tinted chocolate 11

**Ice-cream Trio**, with a wafer biscuit 8

**WA Seasonal Fruit Salad**, frozen yoghurt, fresh mint 9

**Australian Cheese**, always changing please ask your waitperson. Served with  
dried fruit, quince paste & wafer crackers 16

**Mango & Passionfruit Parfait**, mango pieces, passionfruit and vanilla yoghurt  
and macadamia nuts 11