

SEAGLASS

Restaurant

Stunning food for all occasions

Appetisers

Garlic or herb sourdough bread	6
Warm damper loaf with butter, olive oil & balsamic	8
Marinated olives with warm damper loaf, butter, olive oil & balsamic	10

Entrée

Chefs soup of the day, served with warm Turkish bread	14
Crispy Squid dusted with lemon, pepper & chilli, served with a mizuna & frisee salad & aioli	18
Bangalow sticky pork belly with black caramel, roasted peanuts and a Thai herb salad	17
Crispy seafood plate - Squid, prawns & soft shell crab, Dusted with lemon, pepper & chilli, served with a mizuna & frisee salad & aioli	22
Chefs selection of Bruschetta served with shaved parmesan	17
Potato gnocchi with roasted pumpkin, olives, spinach, parmesan cheese & pine nuts	17 / 29

From The Sea

Sydney rock oysters			
Natural	20 half doz	33 doz	
Mornay or Kilpatrick	21 half doz	35 doz	

Cold & hot seafood platter For two 118

*Cold Sydney rock oysters, fresh king prawns, blue swimmer crab & smoked salmon.
Served with seasonal fruit, shallot vinegar and lemon.*

*Hot Mussels in a butter & white wine sauce, oysters mornay, lemon, pepper & chilli
squid, BBQ prawns skewers, grilled garlic butter scampi, beer battered
fish fillets. Served with hand cut chips & salad.*

Hot seafood platter For two 85

*Mussels in a butter & white wine sauce, oysters mornay, lemon, pepper & chilli
squid, BBQ prawns skewers, grilled garlic butter scampi, beer battered
fish fillets. Served with hand cut chips & salad.*

Cold & Hot platter including half lobster mornay 140

Kids menu

(Available for kids under 12 years)

Mains	Chicken nuggets	10
	Fish with chips	10
	Spaghetti bolognaise	12
Dessert	Ice cream with topping, sprinkles and marshmallows	7

From The Grill

All steaks are served with sauteed kiphler potatoes, spinach & béarnaise sauce:

Wagyu rump. 250g. Served with red wine jus <i>Tajima</i> <i>Marble grade 8. Pasture fed. Oakleigh ranch (QLD)</i>	35
Prime fillet. 250g. Served with béarnaise sauce <i>Murray Grey</i> <i>MSA Grade 4. Pasture fed. Avon Valley (WA)</i>	33
Scotch fillet. 300g. Served with red wine jus <i>Certified Black Angus</i> <i>MSA Grade 4. Grain fed 150 days. Aged 30 days. Kerwee (QLD)</i>	37
Rib eye, 400g. Served with red wine jus <i>Hereford</i> <i>MSA Grade 4. Pasture fed. Aged 35 days. Longford (TAS))</i>	39
Chateaubriand for two. 700g premium beef fillet, whole roasted medium rare. Served with rosemary roasted potatoes, steamed greens, red wine jus & béarnaise sauce	73

Mains

Atlantic salmon with prawn colcannon, wild rocket, semi dried tomato & a saffron cream sauce	30
Herb crumbed lamb cutlets with a pumpkin mash & shiraz & thyme jus	31
Whole fish of the day with rustic chips & salad	MP
Half or whole lobster mornay with rustic chips & salad	MP
Roast duck with sweet potato chips, Asian greens and a raspberry & black pepper glaze	30
Pork cutlet with sautéed kiphler potatoes, steamed greens, apple chutney & a red wine jus	31
Grilled chicken supreme on a risotto of asparagus, wild mushroom, & beurre blanc	30
Battered Fish & chips, salad, lemon & tartare sauce	29
Grilled haloumi cheese with charred Mediterranean vegetables, wild rocket & a balsamic reduction	28

Sides

Garden salad	7
Rocket, red onion, parmesan & pine nut salad	8
Steamed greens	7
Sautéed kiphler potatoes	9
Chips	8

Something Sweet

Chefs selection of fresh made ice cream & gelato	13
Vanilla & yoghurt pannacotta with minted Anglaise & strawberries	13
Passionfruit crème brulee	13
Pavlova with yoghurt cream & fresh fruit	13
Dessert tasting plate:	15
– Pavlova	
– Vanilla panna cotta	
– Gelato	
Affogato. Espresso coffee with a shot of Baileys or Frangelico. Served over ice-cream	15

Cheese

Tri of Australian cheeses: Cheddar, Tarago brie & Shadow of blue served with lavosh, seasonal fruits & quince paste	13
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Coffee

Cappuccino, flat white, espresso, , latte, macchiato	3.50
Irish coffee. Jamison's whisky with coffee & cream	8
Herbal tea	3

- Please let us know if you have any allergies so we can make sure your meal is appropriate. Some dishes may contain nuts or shellfish.
- Seaglass restaurant sources only the freshest produce available. This may result in some dishes not being available on occasion.
- Cakes are welcome; a cakage fee of \$1.50 per person applies.
- A merchant fee of 2.8% applies for Amex and Diners transactions
- Bookings over 20 guests are required to order from the set menu
- Set menus are not available for bookings under 10 guests.