

DINNER MENU

FULL TABLE SERVICE PROVIDED

BREADS

Bread basket 9
<i>Served with wild oregano dip (V)</i>
Garlic bread 9
<i>Toasted with homemade garlic butter (V)</i>
Olive & feta bites 10
<i>Seeded sourdough, olive paste & Tasmanian feta cheese (V)</i>
Crab & prawn bites 14
<i>Alaskan king crab meat, Crystal Bay prawn meat lightly mixed with mayo, avocado mousse & bloody Mary dressing (GF, DF)</i>



SYDNEY ROCK OYSTERS

Natural 4 ea
<i>Lemon wedge & eschallot dressing</i>
Kilpatrick 4.5 ea
<i>Served warm with bacon & Worcestershire sauce</i>

STARTERS

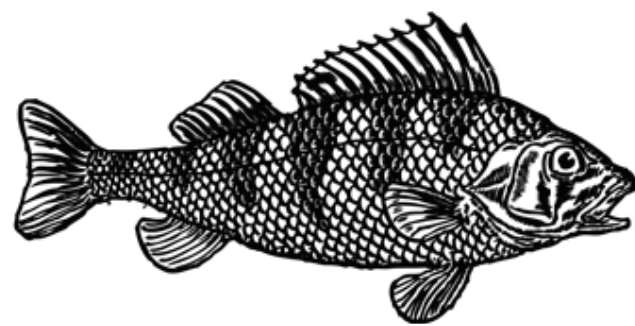
BBQ beef skewers 20
<i>Prime beef tenderloin skewers chargrilled in BBQ sauce (GF, DF)</i>
Salt & pepper calamari 19
<i>Fried marinated fillets, herb mayo, rocket, chilli & lime (DF)</i>
Grilled haloumi cheese 17
<i>Sliced tomato & roasted pine nuts (V, GF)</i>
Pulled pork croquettes 15
<i>Fried slow roasted pork croquettes with spicy mayo</i>
Marinated chicken wings 16
<i>Sweet chilli & oyster sauce glaze (DF)</i>
Grilled tiger prawns 25
<i>Parsley, chilli, garlic & Napolitana sauce (GF, DF)</i>
Crab & prawn tian 26
<i>Alaskan king crab meat, Crystal Bay prawn meat lightly mixed with mayo, avocado mousse & bloody mary dressing (GF, DF)</i>

SUMMER SALADS

Grilled beef salad 26
<i>Grilled beef tenderloin, rocket, cucumber, olives, cherry tomatoes with maple & lime dressing (GF, DF)</i>
Grilled chicken salad 24
<i>Grilled chicken tenderloins, lettuce, fennel, cherry tomatoes & walnuts with citrus dressing (GF, DF)</i>
Roasted pumpkin salad 21
<i>Organic quinoa, wild rocket, goats cheese & pecan nuts with orange & honey dressing (V, GF)</i>

MAIN COURSES

Grilled fish of the day MP
<i>Served with salsa verde & your choice of chips, salad or steamed broccolini (DF)</i>
Fish & chips 26
<i>Beer battered hake fillets, chips, sauce tartar & a lemon wedge</i>
Baked salmon 36
<i>Fresh Tasmanian salmon fillet marinated in coconut cream & chilli jam, baked in banana leaf & Asian style greens (GF, DF)</i>
Seafood curry 36
<i>Mixed prawns, mussels, calamari, fish, red Thai curry & jasmine rice (GF, DF)</i>
Whole baby flounder 38
<i>Served with salsa verde & your choice of chips, salad or steamed broccolini (DF)</i>
Eggplant parmigiana 29
<i>Eggplant, asparagus & field mushrooms baked with Napolitana sauce & parmesan cheese (V, GF)</i>
Kangaroo tenderloin fillets 36
<i>Cauliflower purée, broccolini & berry jus (GF, DF)</i>



BURGERS

Wagyu beef burger 23
<i>Wagyu beef, tomatoes, lettuce, aged cheddar, onions & mayo with super crunchy chips</i>
Grilled chicken burger 23
<i>Grilled chicken tenderloins, fiery mayo, lettuce, pickles & tomatoes with super crunchy chips</i>
Kangaroo burger 24
<i>Grilled kangaroo patty, tomatoes, lettuce, aged cheddar, blueberry compote, onions & mayo with super crunchy chips</i>
Veggie burger 19
<i>Grilled haloumi cheese, field mushrooms, rocket leaves, tomato, avocado & herb mayo with super crunchy chips (V)</i>
Add extra patty 6
Add bacon 5
Add hash brown 4

OUR RANGE OF STEAKS

All our steaks are char-grilled & served with your choice of sauce on the side

1. Choose your steak
Rump steak 250g 32
<i>Grass fed, pinnacle, Tasmania</i>
New York cut sirloin 220g 35
<i>Grass fed, pinnacle, Victoria</i>
Scotch fillet 250g 39
<i>Grain fed, Victoria</i>
Eye fillet 220g 44
<i>Grass fed, pinnacle, Tasmania</i>
T-bone 500g 44
<i>Grass fed, pinnacle, Victoria</i>
Rib eye (on the bone) 400g 49
<i>Grain fed, New South Wales</i>

Pinnacle is a grass fed & free range program - free to roam the abundance of pastures ensures maximum nutritional qualities

2. Choose your cooking preference

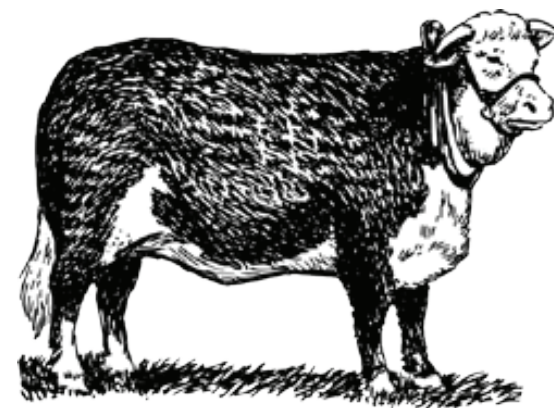
Blue / Rare / Medium-rare / Medium
Medium-well / Well-done

3. Choose your sauce

Bearnaise / Cracked black pepper sauce
Red wine jus / Creamy mushroom sauce

Extra sauce \$3

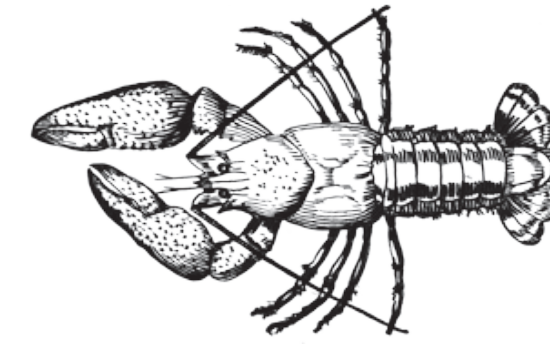
All steak sauces are gluten free



SIGNATURE STEAK

Wagyu scotch fillet 250g 105
<i>Meat standards Australia's highest marble score of 9+ This award winning 100% pure-blood "Shiro Kin" wagyu melts in your mouth with its unique tenderness & flavour. Grain fed, Queensland</i>

(V) = Vegetarian / (GF) = Gluten Free / (DF) = Dairy Free



SEAFOOD PLATTERS

Our platters are designed to share & are served with chips & salad

Searock platter 95
<i>Blue Swimmer crab, Tasmanian mussels, Crystal Bay prawns, Sydney rock oysters & Moreton Bay bug, served chilled</i>
Indulgence platter 205
<i>Whole WA lobster, Crystal Bay prawns, Sydney rock oysters, Tasmanian black mussels, Blue Swimmer crabs & Moreton Bay bugs, served chilled</i>



SIDE DISHES

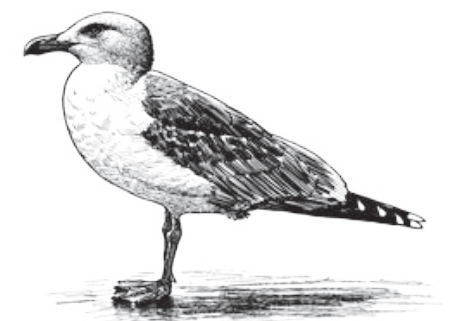
Garlic & parmesan potatoes 9
<i>Fried potato nuggets tossed in garlic & parmesan (V)</i>
Asian style greens 11
<i>Bok choy, Chinese broccoli, oyster sauce & sesame seeds (V, GF, DF)</i>
Mash potato 9
<i>Seasoned potatoes mashed with cream & butter (V, GF)</i>
Steamed broccolini 11
<i>With toasted almond flakes (V, GF, DF)</i>
Tomato salad 9
<i>Heirloom tomato, cherry tomato, roma tomato & sea salt with olive oil (V, GF, DF)</i>
Super crunchy chips 9
<i>Aioli & tomato sauce (V)</i>
Mixed leaf salad Sml 9 / Lrg 18
<i>Cucumber, cherry tomatoes, feta & house dressing (V, GF)</i>
Sweet potato wedges 11
<i>With aioli & tomato sauce (V)</i>
Grilled prawns 12
<i>Two grilled tiger prawns (GF, DF)</i>
Steamed jasmine rice 6
<i>(V, GF, DF)</i>

FUNCTIONS AT SEAROCK GRILL & BAR

Set against beautiful Sydney Harbour, Searock boasts arguably the best backdrop in the world for your next function.

Ideal for parties and corporate functions, Searock offers a stylish private function room that seats 50 or 70 for cocktails.

For functions, group bookings or more information, please ask one of our friendly staff.



BEWARE OF THE SEAGULLS!

Please do not leave your dish unattended. Seagulls are expert poachers and will take the slightest opportunity to snatch food off your plate.

PLEASE DO NOT FEED THE SEAGULLS