

SEAROCK GRILL

STEAK AND SEAFOOD

FULL TABLE SERVICE PROVIDED-INSIDE & OUTSIDE DINING AVAILABLE



BREADS

Garlic bread (V) / 9
Toasted with homemade garlic butter

Olive & feta bites (V) / 14
Seeded sourdough, olive paste & Tasmanian feta cheese

Crab & prawn bites / 18
Seeded sourdough, avocado, crab & prawn meat mixed with mayo

OYSTERS

Natural (Min. order x3) / 4-5 ea
Served with a lemon wedge

Kilpatrick (Min. order x3) / 5 ea
Served warm with bacon & Worcestershire sauce



STARTERS

Salt & pepper calamari (DF, Main size \$26) / 19
Fried marinated fillets, herb mayo, rocket, chilli & lemon

Grilled haloumi cheese(V, GF) / 18
Baby figs, rocket & roasted pine nuts

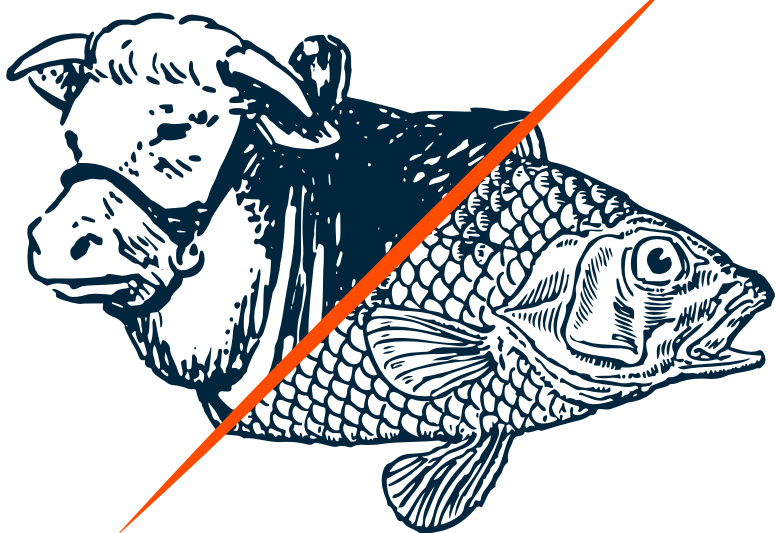
Pulled pork croquettes / 19
Fried slow roasted pork croquettes with spicy mayo

Garlic prawns (GF, DF) / 26
Prawns, garlic, chilli, parsley, white wine

Crab & prawn tian (GF, DF) / 29
Alaskan king crab meat and Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing

SPECIALS

Ask Staff for our daily specials



STEAKS

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

Rump steak 250g / 34
Pinnacle grass fed beef, Tasmania

New York cut sirloin 220g / 37
Pinnacle grass fed beef, Tasmania

Scotch fillet 250g / 39
Grain fed, Victoria

Eye fillet 220g / 48
Pinnacle grass fed beef, Tasmania

Rib eye (on the bone) 400g / 49
Pinnacle Grass fed beef, New South Wales

T-bone 500g / 49
Pinnacle grass fed beef, Victoria

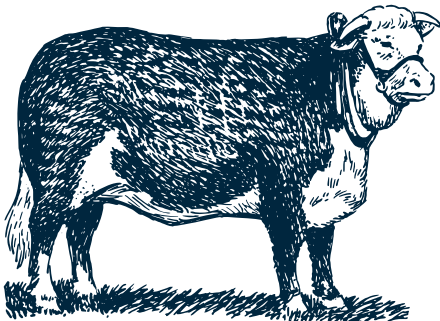
Beef & Reef / 69
250g Scotch fillet, Lobster tail, chips & bernaise sauce

Sauces (GF)
Bearnaise / Cracked black pepper sauce
Red wine jus / Creamy mushroom sauce

PORK RIBS

BBQ Pork Ribs or Spicy Pork Ribs
Slow cooked and glazed in Searock Grill's secret marinades, served with chips

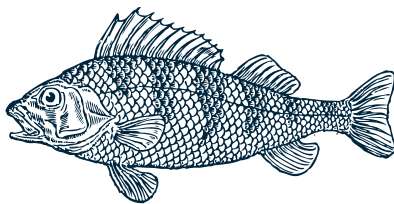
Half Rack \$42 - Full Rack \$59



SIGNATURE STEAK

Wagyu scotch fillet 250g - 2GR Full blood / 149
Meat standards Australia's highest marble score of 9+
This 100% full-blood wagyu melts in your mouth with its unique tenderness & flavour.
Grain fed (600 days), Wagga Wagga, NSW

Surcharges: Weekend Dining incurs **10%** surcharge to total bill.
Public Holiday Dining incurs **15 %** surcharge to total bill.



MAINS

Lobster (Limited Availability) / MP
Whole fresh Western Australia lobster,
Ask staff for details

Baked salmon (DF, GF*) / 38
Fresh Tasmanian salmon fillet marinated in coconut cream & chilli jam, baked in banana leaf served with Asian greens (*Gluten in greens dressing only)

Grilled Barramundi fillet (DF, GF) / 38
Potato, asparagus, rocket, garnished with pickled ginger

Seafood curry (DF, GF) / 39
Mixed prawns, mussels, calamari and fish, in a red Thai curry & jasmine rice

Fish & chips / 26
Beer battered hake fillets, chips, tartar sauce & a lemon wedget

BURGERS

Beef burger / 23
Beef patty, tomatoes, lettuce, cheese, onions & mayo with super crunchy chips

Grilled chicken burger / 23
Grilled chicken tenderloins, fiery mayo, lettuce, pickles & tomatoes with super crunchy chips

Veggie burger (V) / 21
Grilled haloumi cheese, button mushrooms, rocket leaves, tomato, avocado & herb mayo with super crunchy chips

Extra patty (6)

SIDES

Jacket potato (V, GF) / 9
With sour cream

Asian greens (V, DF) / 12
Bok choy, chinese broccoli & sesame seeds

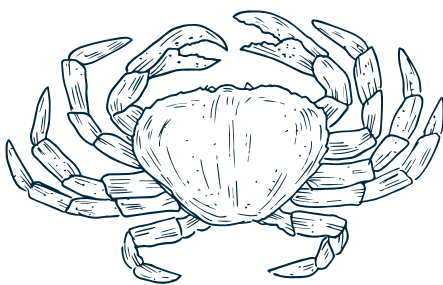
Steamed jasmine rice (V, DF) / 6

Garden salad (V, GF) / Sml 9 / Lrg 18
Cucumber, cherry tomatoes, feta & house dressing

Roasted Vegetables (V, GF, DF) / 14
Ask Staff for details

Pumpkin salad (V, GF) / Sml 11 / Lrg 21
Organic quinoa, wild rocket, goats cheese & pecan nuts with orange & honey dressing

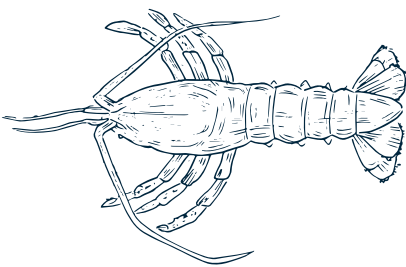
Super crunchy chips (V) / 9
Aioli & tomato sauce



SHELLFISH

Chilled prawns 300gms / 35
Seaweed salad and lemon wedge

Chilled Moreton Bay Bug 300gms / 39
Seaweed salad and lemon wedge



SEAFOOD PLATTERS

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

Searock platter / 110
Blue swimmer crab, Tasmanian mussels, Crystal Bay prawns, Sydney rock oysters & Moreton Bay bug, 1/2 shell scallops, served chilled

Indulgence platter / 225
Whole WA lobster, Crystal Bay prawns, Sydney rock oysters, Tasmanian black mussels, Blue swimmer crabs & Moreton Bay bugs, 1/2 shell scallops, served chilled

DESSERTS

Homemade Citrus Tart / 15
Served with vanilla gelato

Apple & blueberry crumble / 16
Served with vanilla gelato & blueberry compote

Pannacotta / 15
Homemade nutella panna cottat

CHEESE

Served with quince paste, fresh fruits, lavosh & gluten free crisp wafers

Cheese Platter / 29

- **Maffra Red Wax Cheddar**
Matured full bodied flavour with citric & salty notes
- **Tarago River Triple Cream Brie**
Rich interior with citric flavours near the rind
- **Berry's Creek Tarwin Blue**
Moist & not too crumbly with long intensity

Individual Cheeses / 9

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