



OYSTERS

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

Kilpatrick (Min. order x3) / 5.5 ea
Served warm with bacon & Worcestershire sauce

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 / 21
Seeded sourdough, avocado, crab & prawn meat mixed with mayo

STARTERS

Grilled haloumi cheese (V, GF) / 19
Baby figs, rocket & roasted pine nuts

Pulled Beef croquettes / 19
Fried slow roasted beef croquettes with spicy mayo

Salt & pepper calamari (DF) / 21
Fried marinated fillets, herb mayo, rocket, chilli & lemon

Garlic prawns (GF, DF) / 28
Prawns, garlic, chilli, parsley, white wine

Crab & prawn Tian (DF) / 31
Alaskan king crab meat and Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing

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) / 24
Grilled haloumi cheese, button mushrooms, rocket leaves, tomato, avocado & herb mayo with super crunchy chips

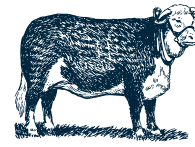
Extra patty / 6 Extra haloumi / 3.5

Extra cheddar cheese / 3

PORK RIBS

BBQ Pork Ribs or Spicy Pork Ribs
Slow cooked and served with chips

Half Rack 42 / Full Rack 59



STEAKS

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

Rump steak 250g / 37
Pinnacle grass fed beef, Tasmania

New York cut sirloin 220g / 40
Pinnacle grass fed beef, Tasmania

Scotch fillet 250g / 44
Grain fed, Riverina NSW

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

Rib eye (on the bone) 400g / 59
Pinnacle Grass fed beef, New South Wales

T-bone 500g / 55
Pinnacle grass fed beef, Victoria

add:

Lobster Tail / 27 Grilled Tiger Prawn / 7

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

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

SIDES

Jacket potato (V, GF) / 10
With sour cream

Asian greens (V, DF) / 14
Bok choy, chinese broccoli & sesame seeds

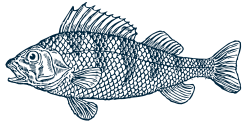
Steamed jasmine rice (V, DF) / 6

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



SEAFOOD

Chilled prawns 300gms / 38

Seaweed salad and lemon wedge

Lobster (Limited Availability) / MP

Whole fresh Western Australia lobster, Ask staff for details

Baked salmon (DF, GF*) /42

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) /42

Potato, asparagus, rocket, garnished with pickled ginger

Seafood curry (DF, GF) / 41

Mixed prawns, mussels, calamari and fish, in a red Thai curry & jasmine rice

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 & 1/2 shell scallops, served chilled

Indulgence platter / 225

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



EXPRESS MEALS

Grilled Chicken Salad / 22

(available until 4pm)

Chicken tenderloins, lettuce, fennel, cherry tomatoes & walnuts with citrus dressing

Beef burger / 23

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

Chicken burger / 23

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

Fried Calamari fillets (main size) / 26

Deep fried main size calamari fillets, rocket leaves, herb mayo & chili

Searock's Fish & chips / 28

Beer battered hake fillets, tartar sauce & super crunchy chips

Steak & chips / 34

200 gms Rump Steak (grass fed Black Angus beef MSA 2+), super crunchy chips & mushroom sauce

DESSERTS

Home-made Citrus Tart / 15

Served with vanilla gelato

Apple & blueberry crumble / 16

Served with vanilla gelato & blueberry compote

Home-made Panna cotta / 15

Homemade nutella panna cotta

Kids menu \$15

Strictly for 12 year olds & under

Grilled Chicken tenders & chips

Battered Fish & chips

Steak & chips

Cheese burger & chips

SEAROCK GRILL

STEAK AND SEAFOOD

FULL TABLE SERVICE PROVIDED-INSIDE & OUTSIDE DINING AVAILABLE

1% Credit Card Charge - 10% surcharge applicable on Weekends - 15 % surcharge applicable on public holidays.
\$2/per bill applies when splitting bills - (V)=Vegetarian / (GF)=Gluten Free / (DF)=Dairy Free

DESSERTS

Homemade Citrus Tart 15
Served with vanilla gelato

Apple & Blueberry Crumble 16
Served with vanilla gelato & blueberry compote

Panna cotta (GF) 15
Homemade nutella panna cotta

Affogato 9.5
Vanilla ice cream with a shot of espresso

Affogato Frangelico 15
Vanilla ice cream with a shot of hazelnut flavoured liqueur & espresso



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

DESSERT WINES

Galway Pipe 12 Year Old Grand Tawny (45 mls) 10 GLS

2016 Margan Botrytis Semillon (90 mls) 12
Hunter Valley, NSW

Penfolds Grandfather Tawny(45 mls) 22



COFFEE & TEA

Espresso, Macchiato, Long Black 4

Cappuccino, Flat White, Latte 5

Mocha, Hot Chocolate, Chai Latte 5.5
Caramel Latte, Vanilla Latte

Extras 0.5
Decaf, Double shot, Soy, Almond milk, Lactose free milk, cream, Honey, Lemon

Iced Latte 5

Irish Coffee, Baileys Coffee 12

Pot of Hot Water 2

Tea 5.5
English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea

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

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