



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

served w chips & tomato
sauce

Grilled Chicken burger / 22
Chicken tenderloins, spicy mayo, lettuce, pickles & tomato

Veggie burger (V) / 22
Grilled haloumi cheese, mushrooms, rocket leaves, tomato, avocado & herb mayo

Beef burger / 22
Black Angus beef, lettuce, tomato, cheese, onions & mayo

Extra patty / 6 Extra haloumi / 3.5

Extra cheddar cheese / 2

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 / 35
Pinnacle grass fed beef, Tasmania

New York cut sirloin 220g / 38
Pinnacle grass fed beef, Tasmania

Scotch fillet 250g / 41
Grain fed, Riverina NSW

Eye fillet 220g / 45
Pinnacle grass fed beef, Tasmania

Rib eye (on the bone) 400g / 56
Pinnacle Grass fed beef, New South Wales

T-bone 500g / 52
Pinnacle grass fed beef, Victoria

add:

Lobster Tail / 31 Grilled Tiger Prawn / 8

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 / 36
Seaweed salad and lemon wedge

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

Baked salmon (DF, GF*) / 39
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) / 39
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

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

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



EXPRESS MEALS

Grilled Chicken Salad / 22
(available until 3pm)

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

Beef burger / 22

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

Chicken burger / 22

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 / 26

Beer battered hake filets, tartar sauce & super crunchy chips

Steak & chips / 32

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

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

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

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

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

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