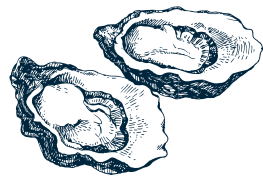


BREADS

Garlic bread (V)	10
<i>Warm sciacciata bread rubbed w homemade garlic butter</i>	
Olive & fetta bites (V)	14
<i>Seeded sourdough, olive paste & Danish fetta</i>	
Prawn & crab bites	24
<i>Seeded sourdough, avocado, crab & prawn meat mixed with mayo</i>	



OYSTERS

Oyster species changes daily
min. of 3 oysters per order

Natural Oysters	6 ea
<i>Served with a lemon wedge</i>	
Kilpatrick Oysters	6.5 ea
<i>Served warm with bacon & Worcestershire sauce</i>	

ENTREES

perfect for sharing

Chorizo & cheese croquettes	20
<i>Fried croquettes with spicy mayo</i>	
Spicy chicken wings (DF)	21
<i>Marinated wings with sweet chilli & oyster sauce glaze</i>	
Grilled halloumi cheese (V, GF)	23
<i>Marinated baby figs, rocket & toasted pine nuts</i>	
Salt & pepper calamari (DF)	E 24 M 34
<i>Fried marinated fillets, herb mayo, rocket, chilli & lemon</i>	
Garlic prawns (GF, DF)	34
<i>Grilled tiger prawns, garlic, chilli, parsley, white wine</i>	
Crab & prawn tian (GF, DF)	34
<i>Alaskan king crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing</i>	
Chilled Crystal Bay prawns (GF)	42
<i>300gms fresh tiger prawns in the shell, cocktail sauce, seaweed salad & lemon wedge</i>	

CHEFS SPECIALS

The best of Australia’s Seasonal produce -
Please ask our staff for the menu



STEAKS

Char-grilled steaks & cooked to your preference

BLACK ANGUS RANGE
MSA MB2+

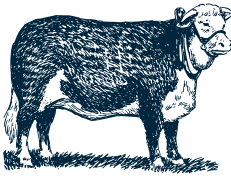
Served with your choice of sauce:
Creamy Mushroom - Red wine jus - Bearnaise - Pepper

Rump steak 250g	38
<i>Pinnacle grass fed beef, VIC</i>	
New York cut sirloin 250g	48
<i>Grain fed, NSW</i>	
Eye fillet 220g	56
<i>Grass fed Pinnacle beef, VIC</i>	
Scotch fillet 300g	56
<i>Grain fed, Cape Grim beef, TAS</i>	

ON THE BONE

served with your choice of sauce

T-bone 500g	64
<i>Grain fed Jack’s Creek beef, Riverine NSW</i>	
Dry aged striploin 400g	67
<i>Grain fed, Riverine NSW</i>	
Rib eye 400g	68
<i>Grass fed Pinnacle beef, VIC</i>	



WAGYU SCOTCH FILLET

Served with your choice of sauce & side dish

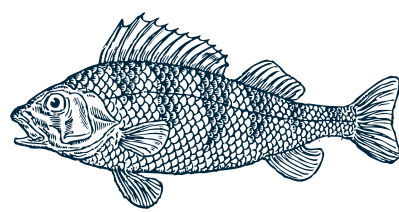
250g Black Opal Wagyu (MS 9)	165
<i>Cattle is grass fed in Tasmania’s pristine pasture before spending a minimum of 380 days on grain.</i>	

ADD ONS

Grilled lobster tail	45
Grilled tiger prawn	8
Any extra sauce	4

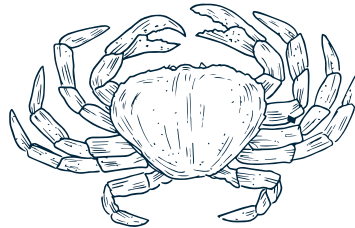
SIDE DISHES

Jasmine rice	7
Steamed corn rings, <i>With sea salt flakes</i>	9
Super crunchy chips (V, DF)	10
<i>Aioli, tomato sauce or BBQ sauce \$1</i>	
Garden Salad	10
<i>Mixed leaves, cucumber, tomato, fetta & citrus dressing</i>	
Mixed roasted potatoes, <i>With e.v.o.o</i>	11
Steamed broccolini, <i>With pecan dukkah</i>	13.5



SEAFOOD

Grilled barramundi fillet (DF, GF)	42
<i>Served with rocket leaves, baked potato, shaved fennel, baby radish & citrus dressing</i>	
Seafood curry (DF, GF)	42
<i>Prawns, mussels, calamari & fish in a traditional Thai red curry sauce with a side of jasmine rice</i>	
Baked salmon (DF)	44
<i>Fresh Tasmanian salmon fillet marinated in coconut cream & chilli jam, baked in banana leaf served with steamed broccolini</i>	



SEAFOOD PLATTERS

Chilled platter for two	125
<i>6 Crystal Bay prawns, 6 natural oysters, 500gms Tasmanian black mussels, 2 x blue swimmer crab served with chips, salad & sauces</i>	
Indulgence platter	235
<i>Blue swimmer crab x 2, 500gms Tasmanian black mussels, 9 natural oysters, 9 tiger prawns, whole WA lobster, served chilled with chips, salad & sauces</i>	

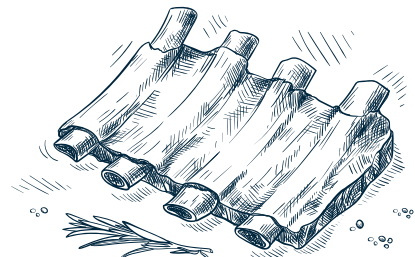
ADD ONS

<i>Chilled whole WA lobster</i>	Market Price
<i>Chilled tiger prawn</i>	8 per prawn
<i>Natural oysters</i>	6 per oyster



DESSERTS

Lyn’s mango panna cotta (GF)	16
<i>served w mango coulis</i>	
Jenny’s citrus tart	17
<i>Home made lemon lime tart w Vanilla gelato</i>	
Nevil’s apple & blueberry crumble	18
<i>Vanilla gelato & blueberry compote</i>	
Chef’s dark chocolate tart	19
<i>70% dark chocolate, Armagnac, Bannoffee gelato</i>	



RIBS & BURGERS

Pork ribs (SPICY OR BBQ)	Half 48 - Full 64
<i>Slow cooked & served with chips</i>	
Beef ribs (SPICY OR BBQ)	Full 64
<i>Slow cooked overnight & served with chips</i>	
Chicken burger	24
<i>Spicy mayo, lettuce, tomato & pickles, served w chips</i>	
Black Angus Beef burger	26
<i>Tomato, lettuce, cheese, mayo & fresh onions, served w chips</i>	
Haloumi & avocado burger (V)	27
<i>Grilled haloumi cheese, mushrooms, avocado, rocket leaves, tomato & herb mayo served w chips</i>	

EXPRESS MEALS

Steak & chips	36
<i>200gms Black Angus rump steak (MSA2+), super crunchy chips</i>	
Searock’s fish & chips	28
<i>Hake fillets in light beer batter, with super crunchy chips & house tartar sauce</i>	
Pumpkin salad	24
<i>Organic quinoa, wild rocket leaves, goats cheese, pecan nuts, orange & honey dressing</i>	
Add Ons:	
<i>Grilled Halloumi cheese</i>	\$4
<i>Grilled chicken tenderloins</i>	\$6
<i>Grilled / chilled prawns</i>	\$8pp
<i>Grilled lobster tail</i>	\$45



KIDS MEALS

Strictly for kids 12 years of age & under

Grilled chicken tenders & chips	15
Battered fish & chips	16
Cheese burger & chips	16
Steak & chips	18