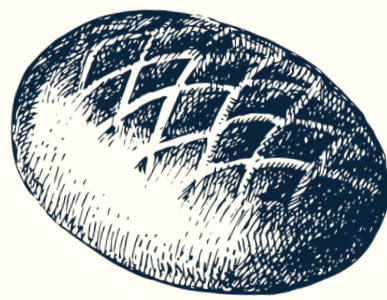




BREADS

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



OYSTERS

<i>Oyster species changes daily min. of 3 oysters per order</i>	
Natural Oysters	6.5 ea
<i>Served with a lemon wedge</i>	
Kilpatrick Oysters	7 ea
<i>Served warm with bacon & Worcestershire sauce</i>	



ENTREES

<i>perfect for sharing</i>	
Searock chicken wings (DF)	21
<i>Baked, fried, then finished w sweet chilli & oyster sauce glaze</i>	
Beef croquettes	22
<i>Fried potato croquettes filled w minced meat, olives, anchovies & tomato ragout served on spicy mayo</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, DF)	42
<i>300gms fresh prawns in the shell, cocktail sauce</i>	

KIDS MEALS

<i>Strictly for kids 12 years of age & under</i>	
Grilled chicken tenders & chips	15
Battered fish & chips	16
Cheese burger & chips	16
Steak & chips	18

SEAROCK GRILL

STEAK AND SEAFOOD

SIGNATURE RIBS

<i>Slow cooked for 12 hours then finished on the chargrill, Served w super crunchy chips & your choice of basting</i>	
Pork ribs (Spicy or BBQ) (DF)	Half 48 - Full 65
Beef ribs (Spicy or BBQ) (DF)	Full 65



BURGERS

<i>Served w super crunchy chips</i>	
Crispy Chicken burger	25
<i>Fried crispy chicken tenderloins, spicy mayo, lettuce, tomato & pickles,</i>	
Beef burger	26
<i>Black Angus beef patty, lettuce, cheddar cheese, mayo, fresh onions & tomato</i>	
Vegetarian burger (V)	27
<i>Grilled haloumi cheese, mushrooms, avocado, rocket leaves, tomato & herb mayo</i>	

SEAROCK FAVOURITES

Pumpkin salad	25	Vegetarian curry	32
<i>Quinoa, rocket leaves, goats cheese, pecans orange & honey dressing</i>		<i>Seasonal vegetables, Thai red curry sauce, jasmine rice</i>	
Grilled chicken salad	25	Seafood basket	34
<i>Lettuce, fennel, cherry tomato, walnuts & citrus dressing</i>		<i>Battered fish fillet, panko prawns, fried calamari, chips & tartar sauce</i>	
Fish & chips	28	Steak & chips	36
<i>Beer battered hake fillets, with chips & house tartar sauce</i>		<i>Black angus rump steak (200gms, MSA MB2+), chips</i>	



STEAKS

<i>Char-grilled steaks cooked to your preference</i>	
<i>Served with your choice of sauce:</i>	
<i>Creamy Mushroom - Red wine jus - Bearnaise - Pepper</i>	
250g Rump steak	36
<i>Pinnacle Black Angus beef - grass fed, VIC</i>	
250g New York cut sirloin	48
<i>Pinnacle Black Angus beef - grass fed, VIC</i>	
220g Eye fillet	54
<i>Pinnacle Black Angus beef - grass fed, VIC</i>	
300g Scotch fillet	55
<i>Riverina Black Angus beef - grain fed, NSW</i>	
500g T-bone	62
<i>Riverina Black Angus beef - grain fed, NSW</i>	

SIGNATURE RANGE

<i>served with your choice of sauce & side dish</i>	
400g Rib eye (MS 4+)	85
<i>Delmonico Little Joe Black Angus - grain fed, SA</i>	
250g Wagyu “Tajima” Scotch fillet (MS 9+)	155
<i>Grass fed in NSW’s pristine pasture & finished on grain.</i>	



SEAFOOD

Grilled barramundi fillet (GF, DF)	41
<i>Served with baby raddish, confit potato & fennel, mild cashew & chipotle salsa</i>	
Seafood curry (GF, DF)	42
<i>Prawns, mussels, calamari & fish in a traditional Thai red curry sauce with a side of jasmine rice</i>	
Baked salmon (GF, DF)	43
<i>Fresh Tasmanian salmon fillet marinated in coconut cream & chilli jam, baked in banana leaf served with broccolini</i>	

SEAFOOD PLATTERS

<i>Chilled seafood only, served w side garden salad, super crunchy chips & a selection of sauces</i>	
Searock Platter	135
<i>Crystal bay prawns, natural oysters, Tasmanian black mussels, Moreton Bay bugs & chilled Tasmanian scallops</i>	
Indulgence platter	235
<i>Crystal bay prawns, Tasmanian black mussels, natural oysters, chilled Tasmanian scallops, Moreton Bay bugs & a whole WA Lobster</i>	

ADD-ONS

<i>Grilled lobster tail</i>	45	<i>Chilled whole WA lobster</i>	Market Price
<i>Grilled tiger prawn</i>	8	<i>Chilled tiger prawn</i>	8
<i>Any extra sauce</i>	4.5	<i>Natural oysters</i>	6.5

Surcharges: Weekend Dining incurs 10% surcharge to total bill. Public Holiday Dining incurs 15% surcharge to total bill. \$2 per bill applies when splitting bills. 1% card surcharge - (V)Vegetarian (GF)Gluten Free (DF)Dairy Free

COGNAC & BRANDY

<i>St Remy VSOP Brandy (30Mls)</i>	10
<i>Hennessy VS Cognac (30Mls)</i>	14
<i>Hennessy XO Cognac (30Mls)</i>	27

WHISKEYS

<i>Jack Daniel's</i>	12
<i>Jim Beam White Label Bourbon</i>	11
<i>Makers Mark Bourbon</i>	12
<i>Woodford Bourbon</i>	13
<i>The Macallan 12 Year Old Sherry Cask Single Malt</i>	18
<i>Teacher's Blended Scotch Whisky</i>	11
<i>Talisker 10 YO Single Malt Scotch Whisky</i>	15
<i>Johnnie Walker Black Label 12YO Scotch Whisky</i>	12
<i>Johnnie Walker Blue Label Scotch Whisky</i>	29

VODKA

<i>Zubrowka Vodka</i>	11
<i>Grey Goose Vodka</i>	15
<i>CÎROC Premium Vodka</i>	14
<i>Haku Vodka</i>	14

GIN

<i>Larios London Dry Gin</i>	11
<i>Bombay Sapphire London Dry</i>	12
<i>Gordon's Premium Pink Gin</i>	12
<i>Roku Gin</i>	14
<i>Archie Rose Signature Dry Gin</i>	15
<i>The Botanist Islay Dry Gin</i>	15
<i>Four Pillars Rare Dry Gin</i>	15

RUM & TEQUILA

<i>Bacardi</i>	11
<i>Bacardi Spiced</i>	11
<i>Sailor Jerry Spiced Rum</i>	12
<i>Cazadores Blanco</i>	11
<i>Patron Silver Tequila</i>	14
<i>Patron Reposado Tequila</i>	15
<i>Patron Anejo Tequila</i>	19

BEERS & CIDERS

TAP of the MONTH	11
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BOTTLED BEERS

<i>Byron Bay Lager - NSW</i>	11
<i>Hahn Super Dry Lager - NSW</i>	11
<i>Asahi - Japan</i>	12
<i>Tiger Beer - Singapore</i>	12
<i>Peroni - Italy</i>	12
<i>Corona - Mexico</i>	12
<i>Bondi Beach Beer XPA (CAN) - Sydney</i>	13
<i>Kosciuszko Pale Ale - NSW</i>	12
<i>Three Sheets Pale Ale - Sydney</i>	13
<i>White Rabbit Dark Ale - VIC</i>	14

CIDERS

<i>Cider of the Month</i>	11
<i>Rekorderlig Premium Strawberry & Lime - Sweden</i>	16

NON & LOW ALCOHOLIC BEER

<i>Heineken 0.0% - Netherlands</i>	9
<i>Cascade Premium Light 2.4% - TAS</i>	10
<i>Great Northern Super Crisp Lager 3.5% - QLD</i>	12

SEAROCK GRILL

STEAK AND SEAFOOD

SHOP 15, 5 MACQUARIE STREET, EAST CIRCULAR QUAY, SYDNEY
T: (02) 9252 0777 | WWW.SEAROCK.COM.AU

10% surcharge applicable on weekends - 15% surcharge on public Holidays
- \$2/per bill applies when splitting bills -
Responsible service of alcohol is practiced in this venue