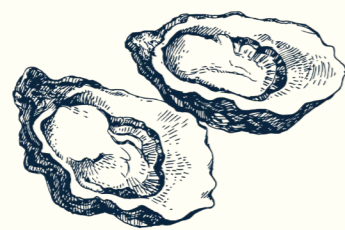


## BREADS

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



## OYSTERS

Oyster species changes daily  
min. of 3 oysters per order

- Natural Oysters** 6.5 ea  
Served with a lemon wedge
- Kilpatrick Oysters** 7 ea  
Served warm with bacon & Worcestershire sauce



## ENTREES

perfect for sharing

- Searock chicken wings (DF)** 21  
Baked, fried, then finished w sweet chilli & oyster sauce glaze
- Beef croquettes** 22  
Fried potato croquettes filled w minced meat, olives, anchovies & tomato ragout served on spicy mayo
- Grilled halloumi cheese (V, GF)** 23  
Marinated baby figs, rocket & toasted pine nuts
- Salt & pepper calamari (DF)** E 24 M 34  
Fried marinated fillets, herb mayo, rocket, chilli & lemon
- Garlic prawns (GF, DF)** 34  
Grilled tiger prawns, garlic, chilli, parsley, white wine
- Crab & prawn tian (GF, DF)** 34  
Alaskan king crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing
- Chilled Crystal Bay prawns (GF, DF)** 42  
300gms fresh prawns in the shell, cocktail sauce

## 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

# SEAROCK GRILL

STEAK AND SEAFOOD

## SIGNATURE RIBS

Slow cooked for 12 hours then finished on the chargrill, Served w super crunchy chips & your choice of basting

- Pork ribs (Spicy or BBQ) (DF)** Half 48 - Full 65
- Beef ribs (Spicy or BBQ) (DF)** Full 65



## BURGERS

Served w super crunchy chips

- Crispy Chicken burger** 25  
Fried crispy chicken tenderloins, spicy mayo, lettuce, tomato & pickles,
- Beef burger** 26  
Black Angus beef patty, lettuce, cheddar cheese, mayo, fresh onions & tomato
- Vegetarian burger (V)** 27  
Grilled haloumi cheese, mushrooms, avocado, rocket leaves, tomato & herb mayo

## SEAROCK FAVOURITES

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



## STEAKS

Char-grilled steaks cooked to your preference  
Served with your choice of sauce:

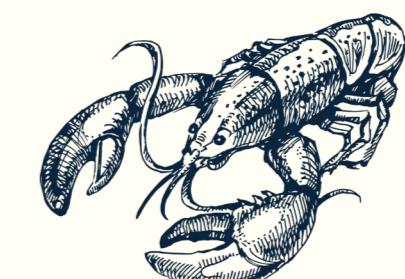
Creamy Mushroom - Red wine jus - Bearnaise - Pepper

- 250g Rump steak** 36  
Pinnacle Black Angus beef - grass fed, VIC
- 250g New York cut sirloin** 48  
Pinnacle Black Angus beef - grass fed, VIC
- 220g Eye fillet** 54  
Pinnacle Black Angus beef - grass fed, VIC
- 300g Scotch fillet** 55  
Riverina Black Angus beef - grain fed, NSW
- 500g T-bone** 62  
Riverina Black Angus beef - grain fed, NSW

## SIGNATURE RANGE

served with your choice of sauce & side dish

- 400g Rib eye (MS 4+)** 85  
Delmonico Little Joe Black Angus - grain fed, SA
- 250g Wagyu "Tajima" Scotch fillet (MS 9+)** 155  
Grass fed in NSW's pristine pasture & finished on grain.



## SEAFOOD

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

## SEAFOOD PLATTERS

Chilled seafood only, served w side garden salad,  
super crunchy chips & a selection of sauces

- Searock Platter** 135  
Crystal bay prawns, natural oysters, Tasmanian black mussels, Moreton Bay bugs & chilled Tasmanian scallops
- Indulgence platter** 235  
Crystal bay prawns, Tasmanian black mussels, natural oysters, chilled Tasmanian scallops, Moreton Bay bugs & a whole WA Lobster

## ADD-ONS

- |                      |     |                          |              |
|----------------------|-----|--------------------------|--------------|
| Grilled lobster tail | 45  | Chilled whole WA lobster | Market Price |
| Grilled tiger prawn  | 8   | Chilled tiger prawn      | 8            |
| Any extra sauce      | 4.5 | Natural oysters          | 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