



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

SIDE DISHES

- Jasmine rice** with fried shallots 7
- Super crunchy chips** 10
For aioli, tomato sauce or BBQ sauce, \$1 extra
- Garden salad (DF, GF, V)** 10
Mixed leaves, cucumber, tomato, radish, fetta & citrus dressing
- Mixed roasted potatoes (DF, GF, V) with e.v.o.o** 11
- Steamed broccolini (GF DF V) with pecan dukkah** 13.5

SEAROCK FAVOURITES

- Pumpkin salad (V, GF)** 25
Organic quinoa, wild rocket leaves, goats cheese, pecan nuts, orange & honey dressing
- Grilled chicken salad (GF, DF)** 25
Grilled chicken tenderloins, lettuce, fennel, cherry tomato, walnuts & citrus dressing
- Fish & chips** 28
Hake fillets in light beer batter, with super crunchy chips & house tartar sauce
- Vegetarian curry** 32
Mixed vegetables in a traditional Thai curry sauce, served w side of jasmine rice
- Seafood basket** 34
Battered fish fillet, panko prawns, fried calamari served w chips & our homemade tartar sauce
- Steak & chips** 36
Black angus rump steak (200gms, MSA MB2+) super crunchy chips
- Add-ons**
- | | |
|--------------------------------|----|
| Extra chicken | 6 |
| Extra halloumi | 6 |
| Extra grilled or chilled prawn | 8 |
| Extra grilled lobster tail | 45 |



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 (MS 9+)** 155
Grass fed in NSW's pristine pasture & finished on grain.

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



BURGERS

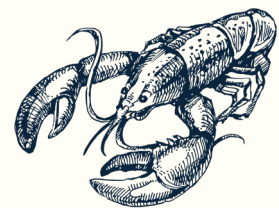
Served w super crunchy chips

- Crispy Chicken burger** 25
Fried crispy chicken tenderloins, spicy mayo, lettuce, tomato & pickles
- Beef burger** 26
Flame grilled 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

SIGNATURE RIBS

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

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



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 QLD scallops, Moreton Bay bugs & a whole WA Lobster



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



DESSERTS

Lyn's Mango Panna Cotta (GF)	16
<i>Served with mango coulis</i>	
Jenny's Citrus Tart	17
<i>Home-made lemon lime tart with 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, biscoff gelato</i>	

CHEESE PLATTER

Full Platter 33 | Individual Cheese 13

Maffra Matured Cheddar

Tarago River Triple Cream

Berry's Creek Tarwin Blue

*Selection of 3 cheeses from Gippsland VIC,
served with lavosh crackers, wafers (GF), nuts
and fruits*

COFFEE

Espresso, Long Black, Macchiato	4
Cappuccino, Flat White, Latte	5
Hot Chocolate, Mocha, Chai Latte	5.5

TEA

English Breakfast, Earl Grey,	6
Peppermint, Chamomile. Green Tea	6

10% surcharge applicable on weekends/15% surcharge applicable on public holidays/\$2 surcharge for split bills/management reserves the right to refuse service/RSA rules are enforced here

AFTER DINNER DIGESTIFS

	30mls
Amaro Montenegro	11
Averna	11
Fernet Branca	11
Limoncello	11
Disaronno Amaretto	11
Galliano Sambuca	11
Galliano Black Sambuca	11
St Remy VSOP Brandy	11
Hennessy VS Cognac	14
Hennessy XO Cognac	27

FORTIFIED WINE

	45mls
Galway Pipe 12yr Grand Tawny	16
Penfolds Grandfather 20yr Port	23

DESSERT WINE

	Gls Btl
Glass 60mls Bottle 375mls	
Margan Botrytis Semillon	16 86
<i>2021, Hunter Valley NSW</i>	
De Bortoli Noble One Botrytis Semillon	17 89
<i>2019, Riverina NSW</i>	

AFFOGATO

<i>Espresso & Scoop of Vanilla Gelato</i>	
Virgin Affogato	8
Affogato with your choice of Liqueur	16
<i>Frangelico</i>	
<i>Kahlua Coffee Liqueur</i>	
<i>Baileys Irish Cream</i>	



SEAROCK COCKTAILS

Bellini	19
<i>Peach Puree, De Kuyper Peach Schapps & Bubbles</i>	
Aperol Spritz	20
<i>Aperol, Bubbles, Soda Water & Orange</i>	
Searock Spritz	21
<i>Aperol, Campari, Mandarin Puree, Bubbles, Soda Water</i>	
Lychee Bay Breeze	24
<i>Russian Standard Vodka, Citrus, Lychee Liqueur, Lychee Puree, Cranberry Juice & Citrus</i>	
Quay To My Heart	24
<i>Russian Standard Vodka, Passionfruit Liqueur, Passion Fruit Puree, Citrus & Vanilla Syrup</i>	
Spiced Greyhound	24
<i>Bati Spiced Rum, Blackberry Liqueur, Passionfruit Liqueur, Passionfruit Puree, Raspberry Puree & Citrus</i>	
Gin & Roses Sour	25
<i>Roku Gin, St Germain Elderflower Liqueur, Campari, Grapefruit Juice, Egg White, Rose Syrup & Citrus</i>	
“The Mezcal on the Rocks”	26
<i>Mezcal, Triple Sec, Lemon Juice, Agave Syrup, Served On The Rocks, Spiced Rim</i>	
El Diablo	26
<i>Patron Reposado Tequila, Crème De Cassis & Citrus Topped Up With Ginger Beer</i>	

CLASSIC COCKTAILS

*Do you have a favourite classic?
Most classics can be catered for!
If we have the ingredients, we will happily make it!*



VIRGIN COCKTAILS

“Responsible” Pink Gin Spritz	19
<i>Lyre’s Pink London Spirit, Elderflower, Lemonade</i>	
“Not Guilty” French Martini	19
<i>Lyre’s Dry London Spirit, Raspberry Puree, Pineapple Juice</i>	
“I Can Drive” Negroni	19
<i>Lyre’s Dry London Spirit, Aperitif Rosso, Italian Orange</i>	
Passion Fruit Spritz	17
<i>Passion Fruit Puree, Topped With Lemonade & Soda</i>	

SOFT DRINKS

BELOKA premium Australian water	7.5 (500mls) / 12 (750mls)
<i>Lightly Sparkling mineral water</i>	
<i>Still mineral water</i>	
Juices	6.5
<i>Orange, Apple, Pineapple, Cranberry, Pink Grapefruit</i>	
Sodas	6
<i>Coke, Sprite, Lift, Coke No Sugar, Tonic / Soda water</i>	
Soft drinks	6
<i>Pink Lemonade, Lemon Ice Tea, Ginger Beer</i>	

SPARKLINGS & CHAMPAGNES

	gls	btl
Fizzero “Zero alcohol” Sparkling White	9	44
<i>NV - Germany</i>		
La Gioiosa Moscato	14	68
<i>NV - Veneto, Italy</i>		
Willowglen Sparkling Brut	10	48
<i>NV - Riverina NSW</i>		
Cantina Trevigiana Prosecco Treviso Extra Dry DOC	13	64
<i>NV - Treviso, Italy</i>		
Madame Dumont Brut Blanc De Blancs	13	63
<i>NV - Alsace France</i>		
Il Fresco Rosé Millesimato Prosecco DOC		71
<i>NV - Treviso, Italy, sustainable, Vegan</i>		
Piper-Heidsieck Brut Champagne		159
<i>NV, Reims, France, Vegan</i>		
Dom Pérignon Brut Vintage		599
<i>2013 - Épernay, France, Vegan</i>		

ROSÉS

Vintages are subject to change

gls btl

Quilty & Grandsen Rosé

2023 - Orange, NSW

12

59

Artea Rosé

2023 -Apls de Haute Provence France, Vegan

16

79

WHITES

Vintages are subject to change

gls btl

Mr Mick Riesling

2023 - Clare Valley, SA

13

63

Giesen Estate Riesling (sweet)

2023, Marlborough NZ

15

72

Philip Shaw ‘Small Batch’ Riesling

2022, Orange, NSW

89

Bimbadgen ‘Growers Range’ Semillon

2023 - Hunter Valley NSW

75

Willowglen Semillon Sauv Blanc

2023 - Riverina NSW

10

48

Little Angel Sauvignon Blanc

2023 - Marlborough, NZ

13

63

Mahi ‘Marlborough’ Sauvignon Blanc

2023 - Marlborough, NZ

16

78

J. de Villebois IGP Val de Loire Sauvignon Blanc

2022, Loire Valley France

81

Trait Chenin Blanc

2021 - Margaret River, WA

86

Gambellara Monopolio Pinot Grigio DOC

2023 - Veneto Italy

13

63

Printhie ‘Topography’ Pinot Gris

2023 - Orange NSW

75

Folklore Chardonnay

2022 - South West WA

12

59

Trinity Hill Hawke’s Bay Chardonnay

2022 - Hawke’s Bay NZ, Vegan

15

74

Sidewood ‘Mappinga’ Chardonnay

2020 - Adelaide Hills SA, Vegan

105

REDS

Vintages are subject to change

gls btl

Rob Dolan ‘Black Label’ Pinot Noir

2023 - Yarra Valley VIC, Sustainable

16

78

Te Kano Estate ‘Kin’ Pinot Noir

2020 - Central Otago NZ, Vegan

95

La Villa Pinot Noir

2022 - Spreyton Tasmania

119

Riorret “Lusatia Park” Pinot Noir

2019 - Yarra Valley VIC, Vegan

129

DB Family Selection Merlot

2023 - Riverina NSW

11

54

Willowglen Shiraz Cabernet

2022 - Riverina NSW

10

48

Kay Brothers Basket Pressed Grenache

2021 - McLaren Vale SA, Sustainable, Vegan

86

Cooper Burns GSM

2021, Barossa Valley SA

15

72

Longhop Old Vine Shiraz

2022 - Adelaide Plains SA, Vegan

14

69

Tim Adams ‘Schaefer’ Shiraz

2021 - Clare Valley SA, Vegan

79

Scotchman’s Hill Shiraz

2022 - Geelong VIC, Vegan

109

Peter Lehmann “Eight Songs” Shiraz

2021 - Barossa Valley SA

129

Pulenta Estate Finca La Zulema Malbec

2022 - Mendoza, Argentina Sustainable

73

Cape Mentelle ‘Trinders’ Shiraz Cabernet

2018, Margaret River WA

91

Reschke Bull Trader Cabernet Sauvignon

2020 - Coonawarra SA

13

63

Majella Cabernet Sauvignon

2021 - Coonawarra SA

89

Howard Park ‘Leston’ Cabernet Sauvignon

2020 - Margaret River WA Sustainable

97

Geoff Merrill ‘Parham’ Cabernet Sauvignon

2016 - McLaren Vale & Coonawarra SA Vegan

219

COGNAC & BRANDY

<i>St Remy VSOP Brandy (30Mls)</i>	10
<i>Hennessy VS Cognac (30Mls)</i>	14
<i>Hennessy XO Cognac (30Mls)</i>	29

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>Russian Standard 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>Bati White Rum</i>	11
<i>Bati Spiced Rum</i>	11
<i>Sailor Jerry Spiced Rum</i>	12
<i>Cazadores Blanco</i>	12
<i>Patron Silver Tequila</i>	15
<i>Patron Reposado Tequila</i>	16
<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>	12
<i>Hahn Super Dry Lager - NSW</i>	12
<i>Asahi - Japan</i>	12
<i>Tiger Beer - Singapore</i>	11
<i>Peroni - Italy</i>	12
<i>Corona - Mexico</i>	12
<i>Bondi Beach Beer XPA (CAN) - Sydney</i>	14
<i>Kosciuszko Pale Ale - NSW</i>	13
<i>Three Sheets Pale Ale - Sydney</i>	15
<i>White Rabbit Dark Ale - VIC</i>	14

CIDERS

<i>Cider of the Month</i>	11
<i>Rekorderlig Premium Strawberry & Lime - Sweden</i>	17

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