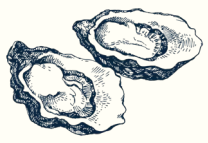
BREADS

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

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

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

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

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

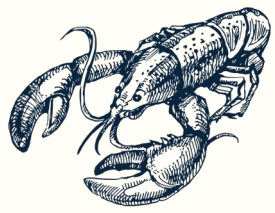
500g T-bone — 62
Riverina Black Angus beef - grain fed, NSW

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.



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

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

DESSERTS

Opera 16.5
Coffee soaked jaconde biscuit, chocolate ganache & rich chocolate glaze

Praline Gourmandise 16.5
Chocolate brownie biscuit, hazelnut choc glaze & hazelnut mousseline

Chocolate Mud Cake 16.5
Rich & moist dark chocolate sponge w chocolate ganache

Triple Chocolate Dome 16.5
Dark chocolate mousse, white chocolate mousse & chocolate glaze

Lemon Meringue Tart 13
Lemon cream & soft gooey meringue

Date & Pecan Tart 13
Sticky date filling w pecan crumble

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

AFFOGATO

Double Espresso & Scoop of Vanilla Gelato

Virgin Affogato 11

Affogato with your choice of Liqueur 16
Frangelico
Kahlua Coffee Liqueur
Baileys Irish Cream

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

COFFEE

Reg 5.5 | Lrg 6.5

Macchiato, Piccolo, Latte, Long Black
Cappuccino, Flat White, Chai Latte
Esspresso | 4
Mocha | 7
Iced Long Black | 7.5
Iced Latte | 7.5

TEA

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

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

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

SEAROCK COCKTAILS

Bellini 19
Peach Puree, De Kuyper Peach Schapps & Bubbles

Aperol Spritz 19
Aperol, Bubbles, Soda Water & Orange

Searock Spritz 21
Aperol, Campari, Mandarin Puree, Bubbles, Soda Water

"French Kiss" 23
Gordons Pink Gin, Chambord, Cranberry Juice, Egg White Froth & Rosé Wine

Lychee Bay Breeze 23
Vodka Citrus, Lychee Liqueur, Lychee Puree, Cranberry Juice & Citrus

Quay To My Heart 23
Vodka, Passionfruit Liqueur, Passion Fruit Puree, Citrus & Vanilla Syrup

Spiced Greyhound 24
Bacardi Spiced, Blackberry Liqueur, Passionfruit Liqueur, Passionfruit Puree, Raspberry Puree & Citrus

Gin & Roses Sour 24
Bombay Sapphire, St Germain Elderflower Liqueur, Campari, Grapefruit Juice, Egg White, Rose Syrup & Citrus

"The Mezcal on the Rocks" 25
Mezcal, Triple Sec, Lemon Juice, Agave Syrup, Served On The Rocks, Spiced Rim

El Diablo 25
Patron Reposado Tequila, Crème De Cassis & Citrus Topped Up With Ginger Beer

CLASSIC COCKTAILS

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

VIRGIN COCKTAILS

"Responsible" Pink Gin Spritz 19
Lyre's Pink London Spirit, Elderflower, Lemonade

"Not Guilty" French Martini 19
Lyre's Dry London Spirit, Raspberry Puree, Pineapple Juice

"I Can Drive" Negroni 19
Lyre's Dry London Spirit, Aperitif Rosso, Italian Orange

Passion Fruit Spritz 17
Passion Fruit Puree, Topped With Lemonade & Soda

SOFT DRINKS

BELOKA premium Australian water 7.5 (500mls) / 12 (750mls)
Lightly Sparkling mineral water
Still mineral water

Juices 6.5
Orange, Apple, Pineapple, Cranberry, Pink Grapefruit

Sodas 6
Coke, Sprite, Lift, Coke No Sugar, Tonic / Soda water

Soft drinks 6
Pink Lemonade, Lemon Ice Tea, Ginger Beer

SPARKLINGS & CHAMPAGNES

	gls	btl
Fizzero "Zeroalcohol" Sparkling White *NV - Germany*	9	44
La Gioiosa Moscato *NV - Veneto, Italy*	13	63
Willowglen Sparkling Brut *NV - Riverina NSW*	10	48
Cantina Trevigiana Prosecco Treviso Extra Dry DOC *NV - Treviso, Italy*	13	64
Madame Dumont Brut Blanc De Blancs *NV - Alsace France*	13	63
Il Fresco Rosé Millesimato Prosecco DOC *NV - Treviso, Italy*		71
Piper-Heidsieck Brut Champagne *NV, Reims, France*		139
Dom Pérignon Brut Vintage *2013 - Épernay, France*		599

ROSÉS

Vintages are subject to change	gls	btl
Torzi Matthews 'Mystic Park' Rosé *2023, Barossa Valley SA*	13	63
Villa Aix Rosé Coteaux d'Aix *2022 - Provence France - Organic Biodynamic Sustainable*	16	79

WHITES

Vintages are subject to change	gls	btl
Shut The Gate Rosie's Patch Watervale Riesling *2023 - Clare Valley, SA Vegan*	13	63
Giesen Estate Riesling (sweet) *2020, Marlborough NZ*	14	68
Philip Shaw 'Small Batch' Riesling *2022, Orange, NSW*		89
Bimbadgen 'Growers Range' Semillon *2022 - Hunter Valley NSW*		73
Willowglen Semillon Sauv Blanc *2022 - Riverina NSW*	10	48
Little Angel Sauvignon Blanc *2023 - Marlborough, NZ*	13	63
Mahi 'Marlborough' Sauvignon Blanc *2022 - 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*		81
Gambellara Monopolio Pinot Grigio DOC *2022 - Veneto Italy*	13	63
Printhie 'Topography' Pinot Gris *2023 - Orange NSW*		75
Rob Dolan 'True Colours' Chardonnay *2021 - Yarra Valley VIC*	15	74
Trinity Hill Hawke's Bay Chardonnay *2021 - Hawke's Bay NZ*	15	74
Sidewood 'Mappinga' Chardonnay *2020 - Adelaide Hills SA*		99

REDS

Vintages are subject to change	gls	btl
Riversdale Estate Scorpio Pinot Noir *2022 - Coal River Valley Tasmania*	16	78
La Villa Pinot Noir *2021 - Spreyton Tasmania*		99
Riorret "Lusatia Park" Pinot Noir *2019 - Yarra Valley VIC*		105
Chard Farm Mata-Au Pinot Noir *2021 - Central Otago NZ Sustainable Winegrowing*		129
DB Family Selection Merlot *2022 - Riverina NSW*	11	54
Willowglen Shiraz Cabernet *2022 - Riverina NSW*	10	48
PHI Grenache Amphora *2021 - Heathcote VIC*		86
Cooper Burns GSM *2021, Barossa Valley SA*	15	72
Longhop Old Vine Shiraz *2022 - Adelaide Plains SA*	13	64
Moppity Estate Shiraz *2021 - Hilltops NSW*		78
Scotchman's Hill Shiraz *2021 - Geelong VIC*		109
Peter Lehmann "Eight Songs" Shiraz *2020 - Barossa Valley SA*		119
Pulenta Estate Finca La Zulema Malbec *2021 - Mendoza, Argentina Sustainable*		71
Cape Mentelle 'Trinders' Shiraz Cabernet *2018, Margaret River WA*		85
Reschke Bull Trader Cabernet Sauvignon *2020 - Coonawarra SA*	13	63
Majella Cabernet Sauvignon *2020 - Coonawarra SA*		89
Howard Park 'Leston' Cabernet Sauvignon *2018 - Margaret River WA Sustainable*		95
Geoff Merrill 'Parham' Cabernet Sauvignon *2016 - McLaren Vale & Coonawarra SA Vegan*		209

COGNAC & BRANDY

St Remy VSOP Brandy (30Mls)	*10*
Hennessy VS Cognac (30Mls)	*14*
Hennessy XO Cognac (30Mls)	*27*

WHISKEYS

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

VODKA

Zubrowka Vodka	*11*
Grey Goose Vodka	*15*
CÎROC Premium Vodka	*14*
Haku Vodka	*14*

GIN

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

RUM & TEQUILA

Bacardi	*11*
Bacardi Spiced	*11*
Sailor Jerry Spiced Rum	*12*
Cazadores Blanco	*11*
Patron Silver Tequila	*14*
Patron Reposado Tequila	*15*
Patron Anejo Tequila	*19*

BEERS & CIDERS

TAP *of the MONTH*	*11*

BOTTLED BEERS

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

CIDERS

Cider of the Month	*11*
Rekorderlig Premium Strawberry & Lime - Sweden	*16*

NON & LOW ALCOHOLIC BEER

Heineken 0.0% - Netherlands	*9*
Cascade Premium Light 2.4% - TAS	*10*
Great Northern Super Crisp Lager 3.5% - QLD	*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