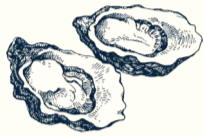




BREADS

- 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

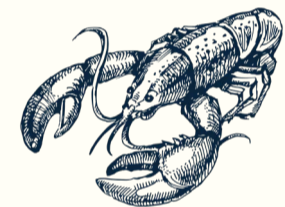
Served w super crunchy chips

- 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