

BREADS

- Garlic bread (V)**
Warm sciacciata bread rubbed w homemade garlic butter

10
- Olive & fetta bites (V)**
Seeded sourdough baguette, olive paste, Danish fetta & cherry tomato

14
- Prawn & crab bites**
Seeded sourdough baguette, mashed avocado, crab & prawn meat mixed in a light mayo

24



OYSTERS

Oyster species changes daily
min. of 3 oysters per order

- Natural Oysters**
Served w lemon wedge

6.5 ea
- Kilpatrick Oysters**
Served warm w bacon & Worcestershire sauce

7 ea



ENTREES

perfect for sharing

- Searock chicken wings (DF)**
Baked, fried then finished w sweet chilli & oyster sauce glaze

21
- Beef croquettes**
Fried potato croquettes filled w minced meat, olives anchovies & tomato ragout served on spicy mayo

22
- Grilled halloumi cheese (V, GF)**
Marinated baby figs, rocket & toasted pine nuts

24
- Salt & pepper calamari (DF)**
Fried marinated fillets, herb mayo, rocket, chilli & lemon

E 24 M 34
- Garlic prawns (GF, DF)**
Grilled tiger prawns, garlic, chilli, parsley, white wine

34
- Crab & prawn tian (GF, DF)**
Alaskan king crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing

36
- Chilled Crystal Bay prawns (GF, DF)**
300g fresh prawns in the shell, cocktail sauce

42

SIDE DISHES

- Jasmine rice** with fried shallots

7
- Super crunchy chips**
Add aioli, tomato sauce or BBQ sauce, \$1 extra

10
- Garden salad (DF, GF, V)**
Mixed leaves, cucumber, tomato, radish, fetta, citrus dressing

10
- Herb & pecorino potatoes (DF, GF, V)** with e.v.o.o

14
- Steamed broccolini (GF DF V)** with pecan dukkah

14

SEAROCK FAVOURITES

- Pumpkin salad (V, GF)**
Organic quinoa, wild rocket leaves, goats cheese, pecan nuts, orange & honey dressing

25
- Grilled chicken salad (GF, DF)**
Grilled chicken tenderloins, lettuce, fennel, cherry tomato, walnuts & citrus dressing

25
- Fish & chips**
Hake fillets in light beer batter, with super crunchy chips & house tartar sauce

28
- Vegetarian curry**
Mixed vegetables in a traditional Thai curry sauce, served w side of jasmine rice

34
- Seafood basket**
Battered fish fillet, prawns & fried calamari served w chips & our homemade tartar sauce

38
- 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 w your choice of sauce:
Creamy Mushroom - Red wine jus - Bearnaise - Pepper
- 250g Rump steak**
Pinnacle Black Angus beef - grass fed, VIC

38
- 250g New York cut sirloin**
Pinnacle Black Angus beef - grass fed, VIC

48
- 220g Eye fillet**
Pinnacle Black Angus beef - grass fed, VIC

54
- 300g Scotch fillet**
Riverina Black Angus beef - grain fed, NSW

55
- 500g T-bone**
Riverina Black Angus beef - grain fed, NSW

65

SIGNATURE RANGE

served with your choice of sauce & side dish

- 400g Rib eye (MS 4+)**
Delmonico Little Joe Black Angus - grain fed, SA

105
- 250g Wagyu "Tajima" Scotch (MS 9+)**
Grass fed in NSW's pristine pasture & finished on grain.

155

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**
Fried crispy chicken tenderloins, spicy mayo, lettuce, tomato & pickles

25
- Beef burger**
Flame grilled Black Angus beef patty, lettuce, cheddar cheese, mayo, fresh onions & tomato,

26
- Vegetarian burger (V)**
Grilled halloumi cheese, mushrooms, avocado, rocket leaves, tomato & herb mayo

27

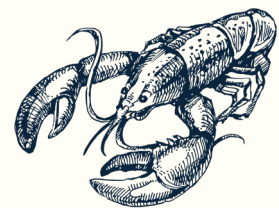
SIGNATURE RIBS

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 68
- Beef ribs (DF) (Spicy or BBQ)**

Full 68



SEAFOOD

- Grilled barramundi fillet (GF, DF)**
Served w baby radish, confit potato & fennel, mild cashew & chipotle salsa

42
- Seafood curry (GF, DF)**
Prawns, mussels, calamari & fish in a traditional Thai red curry sauce w a side of jasmine rice

42
- Baked salmon (GF, DF)**
Fresh Tasmanian salmon fillet marinated in coconut cream & chilli jam, baked in banana leaf served with broccolini

45

SEAFOOD PLATTERS

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

- Searock Platter**
Crystal bay prawns, natural oysters, Tasmanian black mussels, Moreton Bay bugs & chilled Tasmanian scallops

145
- Indulgence platter**
Crystal bay prawns, Tasmanian black mussels, natural oysters, chilled QLD scallops, Moreton Bay bugs & a whole WA Lobster

245



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. Card surcharge applicable - (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	
<i>Selection of 3 cheeses from Gippsland VIC, served with lavosh crackers, wafers (GF), nuts and fruits</i>	

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

Glass 60mls Bottle 375mls	Gls Btl
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	20
<i>Peach Puree, De Kuyper Peach Schnapps & Bubbles</i>	
Aperol Spritz	21
<i>Aperol, Bubbles, Soda Water & Orange</i>	
Searock Spritz	22
<i>Aperol, Campari, Mandarin Puree, Bubbles & Soda Water</i>	
Lychee Bay Breeze	25
<i>Vodka, Lychee Liqueur, Lychee Puree, Cranberry Juice & Citrus</i>	
Quay To My Heart	25
<i>Vodka, Passionfruit Liqueur, Passion Fruit Puree, Citrus & Vanilla Syrup</i>	
Spiced Greyhound	25
<i>Bati Spiced Rum, Chambord, Passoa, Passionfruit & Raspberry Puree & Citrus</i>	
Gin & Roses Sour	26
<i>Roku Gin, Elderflower Liqueur, Campari, Grapefruit, Aquafab, Roses & Citrus</i>	
"The Mezcal on the Rocks"	27
<i>Mezcal, Triple Sec, Lemon Juice, Agave Syrup, On The Rocks with Spiced Rim</i>	
El Diablo	27
<i>Patron Reposado Tequila, Crème De Cassis, Citrus & Ginger Beer</i>	

NON-ALCOHOLIC 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>	



CLASSIC COCKTAILS

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



SOFT DRINKS

BELOKA premium Australian water	7.5 (500mls) / 12 (750mls)
Lightly Sparkling mineral water	
Still mineral water	
Juices	6.5
Sodas & Soft drinks	6

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

SPARKLINGS & CHAMPAGNES

Vintages are subject to change

	<i>gls</i>	<i>btl</i>
Fizzero “Zero alcohol” Sparkling White <i>NV - Germany</i>	10	48
La Gioiosa Moscato <i>NV - Veneto, Italy - Sustainable</i>	14	68
Willowglen Sparkling Brut <i>NV - Riverina, NSW</i>	10	48
Castelli Estate The Sum Prosecco <i>NV - South East, Australia</i>	13	63
Madame Dumont Brut Blanc De Blancs <i>NV - Alsace, France</i>	14	68
Piper-Heidsieck Brut Champagne <i>NV - Reims, France, Vegan</i>		149
Dom Pérignon Brut Vintage <i>2015 - Épernay, France, Vegan</i>		690

WHITES

Vintages are subject to change

	<i>gls</i>	<i>btl</i>
Mr Mick Riesling <i>2024 - Clare Valley, SA</i>	13	63
Giesen Estate Riesling (sweet) <i>2023 - Marlborough, NZ</i>	15	72
Philip Shaw ‘Small Batch’ Riesling <i>2023 - Orange, NSW</i>		89
Bimbadgen ‘Growers Range’ Semillon <i>2023 - Hunter Valley, NSW</i>		75
Willowglen Semillon Sauv Blanc <i>2024 - Riverina, NSW</i>	10	48
Yarrawood Sauvignon Blanc <i>2023 - Yarra Valley, VIC, Cool Climate, Vegan</i>	12.5	63
Mahi ‘Marlborough’ Sauvignon Blanc <i>2023 - Marlborough, NZ</i>	16	78
J. de Villebois IGP Val de Loire Sauvignon Blanc <i>2023 - Loire Valley, France</i>		81
Astrolabe Kēkerengū Coast Sauvignon Blanc <i>2023/24 - Kēkerengū Coast, NZ</i>		91
Trait Chenin Blanc <i>2023 - Margaret River, WA</i>		92
Pizzini “Pavona” Pinot Grigio <i>2023 - King Valley, VIC</i>	14	69
Pikorua Pinot Gris <i>2024 - Malborough, NZ</i>	12.5	62
Foxeys Hangout Estate Pinot Gris <i>2023 - Mornington Peninsula, VIC</i>		88
Folklore Chardonnay <i>2024 - South West, WA</i>	12.5	61
Trinity Hill Hawke’s Bay Chardonnay <i>2021 - Hawke’s Bay NZ, Vegan</i>	15	74
Creamery Chardonnay <i>2022 - California USA, Sustainable</i>		89
Sidewood ‘Mappinga’ Chardonnay <i>2022 - Adelaide Hills SA, Vegan</i>		105
La Chablisienne Petit Chablis <i>2024 - Chablis, France</i>		119

ROSÉS

Vintages are subject to change

	<i>gls</i>	<i>btl</i>
Quilty & Gransden Rosé	12	59
<i>2024 - Orange, NSW</i>		
Artea Rosé	16	79
<i>2023 - Apls de Haute Provence, France, Vegan</i>		
Oakridge ‘Yarra Valley Series’ Rosé		76
<i>2023 - Yarra Valley, VIC</i>		

REDS

Vintages are subject to change

	<i>gls</i>	<i>btl</i>
Rob Dolan ‘Black Label’ Pinot Noir	16	78
<i>2023 - Yarra Valley, VIC, Sustainable</i>		
Te Kano Estate ‘Kin’ Pinot Noir		89
<i>2021 - Central Otago, NZ, Vegan</i>		
La Villa Pinot Noir		119
<i>2023 - Spreyton, Tasmania</i>		
Port Phillip “Red Hill” Pinot Noir		129
<i>2023 - Mornington Peninsula VIC Vegan Sustainable</i>		
Lusatia Pinot Noir		209
<i>2018 - Yarra Valley VIC</i>		
Stone Skimmer Merlot	11	54
<i>2024 - Limestone Coast, SA</i>		
Shut The Gate For Love Single Site Tempranillo		77
<i>2022/23 - Clare Valley, SA Vegan</i>		
Willowglen Shiraz Cabernet	10	48
<i>2022 - Riverina, NSW</i>		
Kay Brothers Basket Pressed Grenache		86
<i>2021 - McLaren Vale, SA, Sustainable, Vegan</i>		
Paxton “Queen of the Hive” Shiraz Mataro	14	69
<i>2022/23 - McLaren Vale SA Vegan, Sustainable, Org Bio</i>		
Cooper Burns GSM	15	72
<i>2022 - Barossa Valley, SA Vegan</i>		
Longhop Old Vine Shiraz	14	69
<i>2022 - Adelaide Plains, SA, Vegan</i>		
Tim Adams ‘Schaefer’ Shiraz		79
<i>2019 - Clare Valley, SA, Vegan</i>		
Rymill Classic Shiraz		89
<i>2019 - Coonawarra, SA</i>		
Scotchman’s Hill Shiraz		109
<i>2022 - Geelong VIC, Vegan</i>		
Teusner Big Jim Shiraz		149
<i>2022 -Barossa Valley, SA, Vegan Sustainable</i>		
Utopos Shiraz		199
<i>2022 -Barossa Valley, SA, Vegan Sustainable</i>		
Pulenta Estate Finca La Zulema Malbec		79
<i>2022 - Mendoza, Argentina, Sustainable</i>		
Cape Mentelle ‘Trinders’ Cabernet Merlot		91
<i>2022 - Margaret River, WA</i>		
Reschke Bull Trader Cabernet Sauvignon	13	63
<i>2020 - Coonawarra, SA</i>		
Majella Cabernet Sauvignon		89
<i>2021 - Coonawarra, SA</i>		
Howard Park ‘Leston’ Cabernet Sauvignon		109
<i>2022 - Margaret River, WA, Sustainable</i>		
Geoff Merrill ‘Parham’ Cabernet Sauvignon		219
<i>2016 - McLaren Vale & Coonawarra, SA, Vegan</i>		

BEERS & CIDERS

Stella Artois On Tap - Belgium 11

BOTTLED BEERS

Byron Bay Lager - NSW 12

Hahn SuperDry Gluten Free Lager - NSW 12

Asahi - Japan 12

Tiger Beer - Singapore 11

Peroni Red - Italy 12

Corona - Mexico 12

Bondi Beach Beer XPA (CAN) - Sydney 15

Bondi Beach Beer IPA (CAN) - Sydney 16

Three Sheets Pale Ale - Sydney 16

White Rabbit Dark Ale - VIC 16

CIDERS

Cider of the Month 11

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

House spirits available*

VODKA

CÎROC Premium 14

Haku 14

Grey Goose 15

GIN

Bombay Sapphire London Dry 12

Gordon's Premium Pink 12

Roku 14

Archie Rose Signature Dry 15

The Botanist Islay Dry 15

Hendricks Gin 15

Four Pillars Rare Dry 16

RUM & TEQUILA

Sailor Jerry Spiced Rum 12

Ron Zacapa Centenario 23yrs 16

Cazadores Blanco 12

Patron Silver Tequila 15

Patron Reposado Tequila 16

Patron Anejo Tequila 19

WHISKEY

Makers Mark Bourbon 13

Woodford Bourbon 13

Angel's Envy Bourbon 15

Monkey Shoulder Blended Malt 13

The Macallan 12 Year Old Sherry Cask Single Malt 18

Talisker 10 YO Single Malt Scotch Whisky 16

Glenfiddich 15 YO Single Malt 17

Glenfiddich 18 YO Single Malt 19

Johnnie Walker Black Label 12YO Scotch Whisky 13

Johnnie Walker Double Black Label Scotch Whisky 14

Johnnie Walker Blue Label Scotch Whisky 32

Fuji Japanese Whisky Single Grain Japanese Whisky 15