# SEAROCK GRILL

STEAK AND SEAFOOD

# Melbourne Cup Set Menu



## 2 Course Set Menu

Please choose an entrée and main or main & dessert, side dish is included

All steaks are cooked medium

#### **Entree**

Cheese Pastels (3)

Fried dough pockets, three cheese mix, honey vinaigrette

Grilled Halloumi

Rocket leaves, cherry tomatoes, pine nuts, drizzled w honey

Salt & Pepper Calamari fillets

with rocket leaves, chilli, lime & herb mayo (DF)

**Grilled Tiger Prawns** 

with garlic, chilli & parsley (GF, DF)

### **Main Course**

Thai style mixed seafood curry

with a side of steamed Jasmine rice (DF)

Grilled Barramundi fillet

Served with baby raddish, confit potato & fennel, mild cashew & chipotle salsa

250g Black Angus New York cut Sirloin

Grass fed, MSA2+

300g Black Angus Scotch fillet

Grain fed, MSA2+

#### **Sides**

Super Crunchy Chips Mixed leaf salad

#### **Desserts**

Mango Panna Cotta (GF)

Served with mango coulis

Citrus Tart

Home-made lemon lime tart with vanilla gelato

Dark Chocolate Tart

70% Dark chocolate, Armagnac, biscoff gelato

Please advise of any dietary requirements\*