



BREAD & CO

Garlic zoccoli bread (V)	10
<i>Baked soft roll, garlic butter, tangy garlic paste</i>	
Cheese empanadas (V) (3 pieces)	21
<i>Folded pastry, mixed cheese, side of roasted capsicum salsa</i>	
Beef empanadas (3 pieces)	22
<i>Folded pastry, ground beef, side of roasted capsicum salsa</i>	
Prawn & crab bites (M)	26
<i>Seeded sourdough, smashed avocado, crab & prawn mayo mix</i>	

OYSTERS

*Sydney Rock Oysters
min. of 3 oysters per order*

Natural Oysters <i>With a lemon wedge</i>	6.5 ea
Kilpatrick Oysters <i>With bacon & Worcestershire sauce</i>	7 ea

ENTREES

perfect for sharing

Searock chicken wings (DF)	20
<i>Baked, fried, then finished w sweet chilli & oyster sauce glaze</i>	
Kangaroo spring rolls (3)	26
<i>Kangaroo rump, carrot julienne, plum & lemon myrtle dipping sauce</i>	
Salt & pepper calamari (DF, I)	E 26 M 34
<i>Fried marinated fillets, herb mayo, rocket, chilli & lemon</i>	
Garlic prawns (GF, DF, A)	34
<i>Grilled tiger prawns, garlic, chilli, parsley, white wine</i>	
Crab & prawn tian (GF, DF, M)	34
<i>Spanner crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing</i>	

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
Ribs & rump combo	79
<i>Half pork or beef ribs, 200g Black Angus rump steak</i>	

KIDS MEALS

Grilled chicken tenders & chips	15
Battered fish & chips	16
Cheese burger & chips	16
Steak & chips	18

EXPRESS LUNCH MENU

FAVOURITES

Open steak sandwich & chips <i>Sliced eye fillet, salad leaves, bearnaise sauce, fried onion</i>	26
Fish & chips (I) <i>Hake fillets in light beer batter, chips, tartar sauce</i>	26
Oven baked chicken & mushroom pasta <i>Chicken, mushroom, bechamel sauce, layers of pasta sheets</i>	32
Chicken schnitzel & chips <i>Crispy chicken schnitzel, rocket leaves, lemon wedge, herb mayo</i>	32
Green Thai curry (DF) <i>Chicken or vegetarian, served w a side of jasmine rice</i>	32
Seafood basket <i>Battered fish fillet, fried prawns, fried calamari, chips, tartar</i>	34
Steak & chips <i>200gms rump steak, crispy chips & your choice of sauce</i>	36

BURGERS

Served w super crunchy chips & tomato sauce

Chicken burger (H) <i>Grilled tenderloins, spicy mayo, lettuce, tomato & pickles,</i>	24
Beef burger <i>Lettuce, cheddar, aioli, fresh onions & tomato</i>	24
Smashed burger <i>Beef patty, fried onions, cheddar cheese, lettuce & home-made burger suace</i>	24
Halloumi & avocado burger (V) <i>Grilled halloumi, smashed avocado, fresh tomato, herb mayo, salad leaves</i>	24

SALADS

Seafood salad <i>Poached prawns, calamari, octopus, mixed salad leaves, grapefruit, pomegranate dressing</i>	32
Grilled chicken salad (GF, DF) <i>Lettuce, fennel, cherry tomato, walnuts & citrus dressing</i>	24
Pumpkin & quinoa salad (GF) <i>Rocket leaves, goats cheese, pecans, orange & honey dressing</i>	24
Caesar salad <i>Cos lettuce, bacon, croutons, boiled egg, parmesan Caesar dressing (dressing contains anchovies)</i>	24
<i>Add chicken \$6 Add poached prawns \$8</i>	



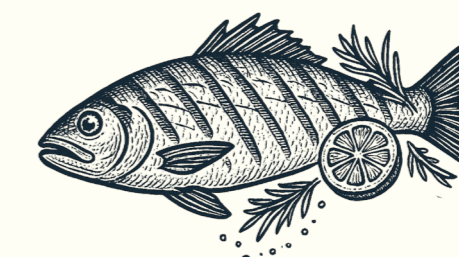
STEAKS

Char-grilled halal steaks served with your choice of sauce:

Creamy Mushroom - Red wine jus - Bearnaise - Pepper

- Indulge & add 2 grilled prawns \$16 -

250g Rump steak - grass fed MSA 2+	38
<i>Pinnacle Black Angus beef</i>	
250g New York sirloin - grass fed MSA 2+	48
<i>Pinnacle Black Angus beef</i>	
200g Eye fillet - grass fed MSA 2+	58
<i>Pinnacle Black Angus beef</i>	
300g Scotch fillet - grass fed MSA 2+	66
<i>Pinnacle Black Angus beef</i>	
500g T-bone - grain fed MSA 2+	69
<i>Riverina Black Angus beef</i>	
Cut of the day	MP
<i>Ask our staff for today's cut</i>	



SEAFOOD

Grilled barramundi fillet (GF, DF, A)	42
<i>Baby radish, confit potato, fennel, mild cashew & chipotle salsa</i>	
Seafood curry (GF, DF, M)	42
<i>Prawns, mussels, calamari, fish, Thai red curry sauce, side of jasmine rice</i>	
Baked salmon (GF, DF, A)	45
<i>Marinated in banana leaf, w coconut cream & chilli jam, side of broccolini</i>	

SEAFOOD PLATTERS

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

Searock platter (A)	155
<i>Crystal bay prawns, natural oysters, Tasmanian black mussels, Moreton Bay bugs, Tasmanian scallops</i>	
Indulgence platter (A)	255
<i>Crystal bay prawns, Tasmanian black mussels, natural oysters, chilled Tasmanian scallops, Moreton Bay bugs & a whole WA Lobster</i>	

SIDE DISHES

Jasmine rice (V)	8	Patatas bravas (GF, V) <i>w e.v.o.o</i>	10
Super crunchy chips (V)	10	Roasted pumpkin wedge (GF, DF, V)	14
Garden salad (GF, V)	10	Steamed broccolini (GF, DF, V)	14

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 charges apply - (V)Vegetarian (GF)Gluten Free (DF)Dairy Free (H)Halal (A)Australian (M)Mixed (I)International



DESSERTS

- Lyn's Mango Panna Cotta (GF)** 16
Served with mango coulis
- Jenny's Citrus Tart** 17
Home-made lemon lime tart with vanilla gelato
- Nevil's Apple & Blueberry Crumble** 18
Vanilla gelato & blueberry compote
- Chef's Dark Chocolate Tart** 19
70% Dark chocolate, armagnac, biscotti gelato

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 |
| <i>Amaro Montenegro</i> | 11 |
| <i>Averna</i> | 11 |
| <i>Fernet Branca</i> | 11 |
| <i>Limoncello</i> | 11 |
| <i>Disaronno Amaretto</i> | 11 |
| <i>Galliano Sambuca</i> | 11 |
| <i>Galliano Black Sambuca</i> | 11 |
| <i>St Remy VSOP Brandy</i> | 11 |
| <i>Hennessy VS Cognac</i> | 14 |
| <i>Hennessy XO Cognac</i> | 27 |

FORTIFIED WINE

- | | |
|---------------------------------------|-------|
| | 45mls |
| <i>Galway Pipe 12yr Grand Tawny</i> | 16 |
| <i>Penfolds Grandfather 20yr Port</i> | 23 |

DESSERT WINE

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

AFFOGATO

- Espresso & Scoop of Vanilla Gelato*
- Virgin Affogato** 8
- Affogato with your choice of Liqueur** 16
- Frangelico*
- Kahlua Coffee Liqueur*
- Baileys Irish Cream*



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>	
Amaretto Sour	23
<i>Disaronno, fresh lemon juice & aquafab</i>	
Lychee Bay Breeze	25
<i>Vodka, Lychee Liqueur, Lychee Puree, Cranberry Juice & Citrus</i>	
Quay To My Heart	25
<i>Vodka, Passoa, Passion Fruit Puree, Citrus & Vanilla Syrup</i>	
Spiced Greyhound	25
<i>Bati Spiced Rum, Chambord, Passoa, Passionfruit & Raspberry Puree & Citrus</i>	
Midnight in Mexico	27
<i>Teremana Bianco Tequila, Raspberry Puree, Fresh Lime Juice & Agave</i>	
Gin & Roses Sour	27
<i>Archie Rose Gin, Fiorente Elderflower Liqueur, Campari, Grapefruit, Aquafab, Rose syrup & Citrus</i>	
“The Mezcal on the Rocks”	27
<i>Los Siete Misterios Doba Yej Mezcal, Triple Sec, Lemon Juice, Agave Syrup, On The Rocks with Spiced Rim</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)
<i>Lightly Sparkling mineral water</i>	
<i>Still mineral water</i>	
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>	11	50
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>		159
Dom Pérignon Brut Vintage <i>2015 - Épernay, France, Vegan</i>		690

WHITES

Mr Mick Riesling <i>2024 - Clare Valley, SA</i>	14	68
Giesen Estate Riesling (sweet) <i>2023 - Marlborough, NZ</i>	16	78
Philip Shaw ‘Small Batch’ Riesling <i>2023 - Orange, NSW</i>		105
Bimbadgen ‘Growers Range’ Semillon <i>2024 - Hunter Valley, NSW</i>		82
Willowglen Semillon Sauv Blanc <i>2024 - Riverina, NSW</i>	11	50
Yarrawood Sauvignon Blanc <i>2023 - Yarra Valley, VIC, Cool Climate, Vegan</i>	14	68
Mahi ‘Marlborough’ Sauvignon Blanc <i>2023 - Marlborough, NZ</i>	17	83
J. de Villebois IGP Val de Loire Sauvignon Blanc <i>2023 - Loire Valley, France</i>		88
Astrolabe Kēkerengū Coast Sauvignon Blanc <i>2024 - Kēkerengū Coast, NZ</i>		107
Trait Chenin Blanc <i>2023 - Margaret River, WA</i>		110
Pizzini “Pavona” Pinot Grigio <i>2023 - King Valley, VIC</i>	16	78
Pikorua Pinot Gris <i>2024 - Marlborough, NZ</i>	13	64
Foxeys Hangout Estate Pinot Gris <i>2023 - Mornington Peninsula, VIC</i>		99
Folklore Chardonnay <i>2024 - South West, WA</i>	13	64
Trinity Hill Hawke’s Bay Chardonnay <i>2022 - Hawke’s Bay NZ, Vegan</i>	16	78
Creamery Chardonnay <i>2022 - California USA, Sustainable</i>		105
Sidewood ‘Mappinga’ Chardonnay <i>2022 - Adelaide Hills SA, Vegan</i>		129
La Chablisienne Petit Chablis <i>2024 - Chablis, France</i>		139

ROSÉS

Vintages are subject to change

	gls	btl
Quilty & Grandsen Rosé	13	64
<i>2024 - Orange, NSW</i>		
Artea Rosé	16	79
<i>2024 - Apls de Haute Provence, France, Vegan</i>		
Oakridge 'Yarra Valley Series' Rosé		99
<i>2023 - Yarra Valley, VIC</i>		

REDS

Rob Dolan 'Black Label' Pinot Noir	17	83
<i>2024 - Yarra Valley, VIC, Sustainable</i>		
Te Kano Estate 'Kin' Pinot Noir		105
<i>2021 - Central Otago, NZ, Vegan</i>		
Port Phillip "Red Hill" Pinot Noir		115
<i>2023 - Mornington Peninsula, VIC, Vegan Sustainable</i>		
La Villa Pinot Noir		129
<i>2023 - Spreyton, Tasmania</i>		
Lusatia Pinot Noir		219
<i>2018 - Yarra Valley, VIC</i>		
Stone Skimmer Merlot	12	60
<i>2024 - Limestone Coast, SA</i>		
Shut The Gate For Love Single Site Tempranillo		89
<i>2022/23 - Clare Valley, SA, Vegan</i>		
Willowglen Shiraz Cabernet	11	50
<i>2023 - Riverina, NSW</i>		
Kay Brothers Basket Pressed Grenache		109
<i>2021 - McLaren Vale, SA, Sustainable, Vegan</i>		
Paxton "Queen of the Hive" Shiraz Mataro	15	74
<i>2022/23 - McLaren Vale, SA, Vegan, Sustainable, Org Bio</i>		
Cooper Burns GSM		84
<i>2022 - Barossa Valley, SA, Vegan</i>		
Longhop Old Vine Shiraz	15	74
<i>2022 - Adelaide Plains, SA, Vegan</i>		
Tim Adams 'Schaefer' Shiraz		99
<i>2019 - Clare Valley, SA, Vegan</i>		
Rymill Classic Shiraz		109
<i>2019 - Coonawarra, SA</i>		
Scotchman's Hill Shiraz		115
<i>2022 - Geelong, VIC, Vegan</i>		
Teusner Big Jim Shiraz		169
<i>2022 - Barossa Valley, SA, Vegan Sustainable</i>		
Utopos Shiraz		219
<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		115
<i>2022 - Margaret River, WA</i>		
Xandu "Circa 77" Cabernet Sauvignon	14	68
<i>2022 - Margaret River, WA</i>		
Majella Cabernet Sauvignon		105
<i>2021 - Coonawarra, SA</i>		
Howard Park 'Leston' Cabernet Sauvignon		119
<i>2022 - Margaret River, WA, Sustainable</i>		
Geoff Merrill 'Parham' Cabernet Sauvignon		249
<i>2016 - McLaren Vale & Coonawarra, SA, Vegan</i>		

BEERS & CIDERS

Stella Artois On Tap - Belgium	11
<i>Byron Bay Lager</i> - NSW	12
<i>Hahn SuperDry Gluten Free Lager</i> - NSW	12
<i>Asahi</i> - Japan	12
<i>Tiger Beer</i> - Singapore	11
<i>Peroni Red</i> - Italy	12
<i>Sol</i> - Mexico	12
<i>Bondi Beach Beer XPA</i> (CAN) - Sydney	15
<i>Bondi Beach Beer IPA</i> (CAN) - Sydney	16
<i>Three Sheets Pale Ale</i> - Sydney	16
<i>White Rabbit Dark Ale</i> - VIC	16
<i>Strongbow Apple Cider</i> - UK	12

NON & LOW ALCOHOLIC BEER

<i>Heineken 0.0%</i> - Netherlands	9
<i>Cascade Premium Light 2.4%</i> - TAS	10
<i>Great Northern Super Crisp Lager 3.5%</i> - QLD	12

House spirits available upon request*

VODKA

<i>CÎROC Premium</i>	15
<i>Haku</i>	15
<i>Grey Goose</i>	16

GIN

<i>Bombay Sapphire London Dry</i>	12
<i>Gordon's Premium Pink</i>	12
<i>Roku</i>	14
<i>Archie Rose Signature Dry</i>	15
<i>The Botanist Islay Dry</i>	15
<i>Four Pillars Rare Dry</i>	16

RUM & TEQUILA

<i>Ron Zacapa Centenario 23yrs</i>	19
<i>Teremana Bianco or Reposado Tequila</i>	15
<i>Patron Anejo Tequila</i>	19
<i>Los Siete Misterios Doba Yej Mezcal</i>	16

WHISKEY

<i>Mitcher's Straight Rye</i>	15
<i>Maker's Mark Bourbon</i>	13
<i>Woodford Bourbon</i>	13
<i>Angel's Envy Bourbon</i>	15
<i>Monkey Shoulder Blended Malt</i>	13
<i>The Macallan 12 Year Old Sherry Cask Single Malt</i>	18
<i>Talisker 10 YO Single Malt Scotch Whisky</i>	16
<i>Glenfiddich 15 YO Single Malt</i>	17
<i>Glenfiddich 18 YO Single Malt</i>	19
<i>Johnnie Walker Blue Label Scotch Whisky</i>	32
<i>Fuji Japanese Whisky Single Grain Japanese Whisky</i>	16