

## Entrees

<b>½ dozen Pacific oysters 3 ways</b> kaffir lime jelly, classic French mignonette, natural with lemon <i>DF, GF</i>	26
<b>Alsace onion and blue cheese tart</b> figs, rocket, walnuts, asparagus, lemon oil, basil <i>V</i>	18
<b>Deep fried tofu</b> gochujang mayo, black garlic puree, kimchi, king oyster mushroom <i>V</i>	17
<b>Fresh clams</b> steamed in beer, bacon, shallots, fresh herbs with grilled bread	18
<b>Ceviche</b> fresh snapper, lime, coconut, cucumber marinade, chili, basil <i>DF, GF</i>	17
<b>Spanner crab croquette</b> with corn puree, sorrel, chive oil	18
<b>Duo of tuna</b> seared rare and marinated raw tuna, diced avocado, sesame crisp, shallots, shiso	18
<b>Roast pork belly</b> house kimchi, fresh cucumber ribbon, crackling	17

*Dairy Free – DF*  
*Gluten Free – GF*  
*Vegetarian – V*

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

## *Seasalt's Seafood Platter for Two*

### **First course:**

Fresh tuna poke, salmon tartare, snapper ceviche, Pacific oysters, tiger prawns, daily sashimi with house-made condiments and sauces

### **Second course:**

Pan grilled snapper, scampi gratin, Portuguese chilli Hervey Bay scallops, grilled prawns, steamed clams, salt and pepper squid

**135**

Executive Chef: **Simon Quick**

Executive Sous Chef: **Dana Chantler**

All prices inclusive of GST. A 1.5% Merchant fee applies for Visa & Mastercard, and a 3% for all other credit cards. A 10% surcharge applies on public holidays.

## Mains

**Lemon, ricotta and basil filo parcel**  
tomato almond chutney, fresh peas, roasted olive oil *V* 30

**Spring vegetable risotto**  
squash, zucchini, basil, pine nuts, smoked provolone,  
fresh spring herbs *V, GF* 30

**Pan seared snapper fillet**  
sautéed mustard greens, lime butter, caper olive oil *GF* 38

**Grilled market fish**  
seared scallops, fennel, peas, green beans, pesto butter sauce *GF* 38

**Sri Lankan - style fish curry**  
with fresh market fish, clams, prawns, spanner crab meat,  
in a fragrant coconut broth, finished with lime, curry leaf  
and green chili *GF* 38

**Chicken ballotine**  
stuffed with ricotta, spinach and preserved lemon, butternut  
pumpkin puree, pickled carrot ribbons, prosciutto, sage *GF* 36

**Confit duck leg**  
spatzle, speck, apple beetroot kraut, pea tendrils, jus 36

**Pinnacle beef tenderloin**  
crisp kipfler potatoes, herb and garlic butter, red wine jus *GF* 47

**250G Scotch fillet**  
truffle mushroom duxelle, cavolo nero, shiraz jus 40

**Braised lamb belly**  
fresh mint, zucchini ribbons, spring greens, peas, salsa verde *GF* 37

## Sides

**Haloumi fries** *G, V* 12

**French fries**  
with rosemary chilli salt *V, DF* 8

**Garden salad** *V, DF, GF* 8

## Desserts

**Cheesecake**  
no bake white chocolate raspberry mousse,  
lemon curd, shortbread oat crumb 16

**Spring pear assiette**  
poached pear, caramelised pear and apple puree, pear sorbet,  
freeze dried pear, edible flowers *DF, GF* 16

**Lemon posset**  
lemon curd, sweet buttermilk biscuit, toasted almond 16

**White chocolate and chai lava cake**  
with house biscotti, mascarpone 16

**Chocolate mousse**  
hazelnut daquoise, candied hazelnut, torched meringue 16

**Dessert tasting board for two**  
a selection of our desserts to share 32

**Cheese plate**  
Manchego, Gorgonzola, blue cow camembert, fig jam 25