

Entree

½ dozen Pacific oysters 3 ways	
natural: yuzu salsa, classic mignonette, natural with lemon	27
baked: casino (bacon, chilli, capsicum), mornay, rockefeller (Pernod, herbs, butter)	29
Zucchini flowers	
pumpkin, smoked tomato, goats cheese, puttanesca sauce, watercress <i>V</i>	17
House smoked salmon and caper tart	
shredded fennel, dill	17
Steamed pippies	
with chorizo, confit garlic, eshallots, basil in a smoky passata sauce <i>DF</i>	18
Roast pork belly	
with fennel puree, pickled apple, sauerkraut, charred leek <i>GF, DF</i>	18
Seared Hervey Bay scallops	
with herb emulsion, jamon crumb, cannellini bean saute, beurre noisette	18

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:

House smoked salmon, Pacific oysters, tiger prawns, daily sashimi, ceviche spicy tuna tartare with house-made condiments and sauces

Second course:

Grilled market fish and snapper medallions, blackened tuna, garlic butter Balmain bugs, seared scallops, grilled king prawns, steamed pippies and 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 to all credit card transactions. A 10% surcharge applies to public holidays.

Mains

Thai red vegetable curry house made red curry paste coconut broth, spring vegetables, cashews, coriander, chilli, jasmine rice <i>DF, V</i>	32
Fish of the day Chef's daily preparation	37
Sticky soy glazed duck breast aromatic braised Asian greens, rice noodles, fried garlic	36
Seafood risotto saffron risotto, spanner crab meat, snapper fillet, capers, basil, peas	38
Jack's Creek sirloin with shoestring fries, charred broccolini, green peppercorn sauce <i>GF</i> add sautéed garlic prawns	40 8
Beef tenderloin with marrow butter, sautéed kale, truffle roasted potato, beef jus <i>GF</i>	45

Sides

House baked chargrilled garlic focaccia <i>V</i>	9
Rocket and parmesan salad with lemon vinaigrette, pine nuts, pear <i>GF, V</i>	9
Crispy fries with aioli, chilli salt <i>DF, V</i>	9

Dessert

Eton mess Limoncello soaked vanilla sponge, Chantilly cream, strawberry jelly, meringue, fresh strawberries, lemon balm	16
Mocha tart with coffee peanut brittle, mascarpone ice cream, fresh berries	16
Trio sorbet trio of house made sorbets, freeze dried fruit, toasted granola <i>GF,DF, V</i>	15
Viennese apple strudel baked apples, raisins, cinnamon, vanilla bean ice cream, rum anglaise	16
Dessert tasting board for two a selection of our desserts to share	30