

Entrée

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| ½ dozen Pacific oysters natural: mignonette dressing <i>GF, DF</i> | 27 |
| 3 ways baked: smoked chilli & bacon, mornay, rockefeller (Pernod, chervil butter) <i>GF</i> | 30 |
| Crudo tasting plate tuna sashimi, citrus cured salmon, kingfish ceviche, sesame mayonnaise, wakame, torched cucumber, watermelon radish, turmeric emulsion <i>GF, DF</i> | 20 |
| Steamed mussels with bacon, tomato, tarragon, garlic, cream, white wine and herbed focaccia | 18 |
| Spice rubbed pork spare rib dehydrated pineapple, chilli caramel, apple and radish slaw, pomegranate <i>GF, DF</i> | 18 |
| Raviolo of pumpkin Persian fetta and sage, fresh peas, hazelnut brown butter <i>V</i> | 19 |
| Soft shelled crab iceberg kimchi, fermented chilli mayo, pickled onion, sorrel <i>DF</i> | 18 |

Dairy Free – DF

Gluten Free – GF

Gluten Free Available - GFA

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.

All prices inclusive of GST. A 1.5% Merchant fee applies to all credit card transactions.

A 10% surcharge applies to public holidays.

Seasalt's Seafood Platter for Two

First course:

House-smoked salmon,
Pacific oysters, tiger prawns,
daily sashimi, cured fish,
spicy tuna tartare with house-made
condiments and sauces *GF, DF*

Second course:

Grilled market fish and
Atlantic salmon medallions,
blackened tuna, seared scallops,
garlic butter Balmain bugs,
grilled king prawns, steamed mussels,
soft shell crab

140

Mains

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| Tajima wagyu beef tenderloin MB4+, 350-day grain fed with sebago potato fries, charred rosemary butter and watercress <i>GFA</i> | 56 |
| Jack's Creek Black Angus sirloin with gratin potato, charred field mushrooms, blistered tomatoes, port jus <i>GF</i> | 42 |
| Crisp-skinned Atlantic salmon fillet with roasted cauliflower, fennel, hazelnuts, julienne winter vegetables and citrus emulsion <i>GF</i> | 39 |
| Fish of the day Chef's daily preparation | 40 |
| 16-hour lamb shoulder with pepperonata, olive and caper salsa, pea tendrils and pan juice reduction <i>GF, DF</i> | 39 |
| Aylesbury duck breast with roasted baby root vegetables glazed in aged balsamic, orange confit, watercress and maple jus <i>GF, DF</i> | 41 |
| Autumn mushroom risotto butter and thyme sautéed mushrooms, truffle oil, shaved parmesan, fried sage and hazelnuts <i>GF, V</i> | 32 |

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Sides

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| House-baked garlic and rosemary focaccia <i>V</i> | 9 |
| Iceberg salad with sesame mayonnaise, red onion and toasted sesame <i>V, GF, DF</i> | 9 |
| Rocket and parmesan salad with pinenuts, pear and lemon dressing <i>V, DF, GF</i> | 11 |
| Crispy fries with rosemary salt and aioli <i>V, DF</i> | 9 |

Desserts

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| Strawberry pistachio tiramisu layers of strawberry jelly, pistachio mascarpone cream, savoiardi biscuit and strawberry sorbet <i>V</i> | 18 |
| Berry Pavlova seasonal fruits and berries, passion fruit chantilly and mango coulis <i>V, GF</i> | 17 |
| Baked chocolate tartlet sweet chocolate pastry mandarin gel, raspberries and citrus sorbet <i>V</i> | 17 |
| Trio sorbet trio of house made sorbets, freeze dried fruit, toasted granola <i>V, GF, DF</i> | 16 |