

Entrée

½ dozen Pacific oysters natural: mignonette dressing <i>GF, DF</i>	30
3 ways baked: smoked chilli & bacon, mornay and rockefeller (Pernod, herbs, butter) <i>GF</i>	33
Crudo di hiramasa marinated kingfish with spicy sweet peppers, yuzu crème fraiche, roast almonds and petti bouche <i>GF</i>	20
Spring Bay blue mussels with confit garlic, pancetta, cherry tomatoes and white wine cream sauce <i>GF</i>	18
4-hour smoked pork spare rib with apple and celeriac slaw, charred sweet corn puree <i>GF, DF</i>	20
Roast organic pumpkin and spinach rotolo with Persian feta, panko crumbs and tomato sugo <i>V</i>	19
Soft shell crab with iceberg kimchi, fermented chili aioli, pickled onions and baby 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.

Seasalt's Seafood Platter for Two

First course:

House-smoked salmon,
Pacific oysters, cooked tiger prawns,
daily sashimi, cured fish,
kingfish crudo with house
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

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

A 10% surcharge applies to public holidays.

Mains

Marinated breakout river lamb rack with wild rocket puree, confit eggplant and binnoire feta <i>GF</i>	41
Jack's Creek Black Angus sirloin with potato gratin, Charred field mushroom, vine ripened cherry tomatoes, port wine jus <i>GF</i>	45
Crisp-skinned Atlantic salmon fillet with sweet sour pepperonata, asparagus and shaved fennel salad <i>GF, DF</i>	39
Fish of the day Chef's daily preparation	40
Grilled baby snapper stuffed with tomato, lemon and shaved fennel <i>GF, DF</i>	40
Aylesbury duck breast with balsamic glazed baby root vegetables, confit orange and jus <i>GF, DF</i>	41
Roasted Wild mushroom risotto with baby sorrel, parmigiana-reggiano and truffle oil <i>GF, V</i>	32

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Gluten Free Available - GFA

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Sides

House-baked chargrilled garlic focaccia <i>V</i>	10
Stracciatella di bufala with heirloom tomatoes, basil and aged balsamic <i>V, GF</i>	15
Rocket and parmesan salad with pear, pine nuts and lemon vinaigrette <i>V, DF</i>	11
Crispy fries with aioli <i>V, DF</i>	9

Desserts

Strawberry pistachio tiramisu with strawberry sorbet <i>V</i>	18
Berry Pavlova with vanilla bean mascarpone, fresh berries and coulis <i>V, GF</i>	19
Baked chocolate tart mandarin gel and raspberry ripple ice cream <i>V</i>	18
Trio sorbet Trio of house made sorbet served on freeze dried fruit salad <i>V, GF, DF</i>	16