seasalt

Entrée

½ dozen Pacific oysters
natural: mignonette dressing *GF, DF* 34
3 way baked: smoked chilli and bacon, mornay and Rockefeller (pernod, herb, butter) *GF* 36
Western Australia wild scampi caviar *GF,DF* 38

Roasted pumpkin & coconut velouté
with toasted seeds and charred sourdough *DF, VE* 19

Pan fried pipis
with lemon, olives, chilli, garlic shoots with sourdough 22

Squid ink ravioli
with prawn, bug, scallop, and Porthilly sauce 22

Beef tartare
with cured yolk, red elk and garlic croutons 24

Spiced duck terrine
with eschalot purée, witlof and apple 22

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

Dairy Free – DF
Gluten Free – GF
Gluten Free Available - GFA
Vegetarian – V
Vegan – VE

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.

Mains

Smoked lamb fillet
with Rosnay figs, celeriac puree, crispy parsnip, broccolini and jus *GF* 40

Homemade gnocchi
with osso bucco ragu, parmesan and bone marrow custard 38

Housemade spaghetti
with rucola, ling baccala, toasted pistachio and olives 31

12-hour slow cooked beef cheek
with truffle mash, baby carrots, spinach *GF* 38

Eye fillet
with apple cider fondant, pea purée, glazed shallot and spring onion *GF* 46

4 Pines Nitro Stout beer battered crumbed ling fillet
with red gherkin slaw and paprika mayo 37

Pistachio and macadamia crusted Humpty Doo barramundi
with wild rocket, parsley vichyssoise and fioretto *GF* 39

Pan-fried tooth fish cheeks
with lemon, caper buerre niosette, bubble & squeak and broccolini 35

Spiced chickpea ragu
with glazed eggplant, basil, oil and sourdough *DF,VE* 29

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Sides

Creamy truffle pomme purée *GF* 10

Chargrilled broccolini and cauliflower blossom *GF* 10

Crispy polenta chips with paprika mayo 10

Rainbow tomato, basil pesto, burrata *GF* 10

Radicchio, Grana Padano, pear and walnut salad *GF* 10

Desserts

Chocolate marquise
with chocolate, fig leaf ice cream and raspberry 18

Apple Hasselback
with coconut caramel, crisp apple sorbet with hazelnut *GF,DF,VE* 18

Tiramisu
with espresso, Tia Maria, mascarpone and chocolate 18

Little Creek cheese plate
Selection of local cheese served with fig & almond bread, quince and rhubarb compote 28