

ENTREE

Orange and honey poached beetroot with apple and raspberry slaw, labneh, watercress and rye crouton v 16

House-made provolone and thyme arancini with tomato almond chutney and garden greens v 17

Fresh steamed Port Lincoln mussels Normandy style with bacon, apple, mushroom, calvados, cream and parsley G 17

Six Pacific oysters prepared three ways: Vietnamese chilli sauce, house-brewed kombucha and natural with lemon G D 24

Malaysian laksa with coconut seafood broth, mussels, prawns, crab meat, rice noodles, coriander and lime D 18

Seafood cakes with basil and chilli, lemon aioli, tomato basil salsa and tobiko D 17

Tuna poke with Hawaiian-style marinated tuna, soba noodle salad, julienne vegetables and fried nori D 18

Texan rubbed beef short rib with pickled onions, cauliflower puree and marrow crumb 17

MAINS

All served with Chef's daily sides

Seasalt's seafood platter for two 125

First course: Fresh tuna poke and lomi salmon, Pacific oysters, Yamba prawns, smoked salmon, daily sashimi served with house-made condiments and sauces G

Second course: Pan roasted market fish, grilled king salmon, garlic Balmain bugs, Singapore-style chilli crab, steamed mussels and salt and pepper squid

Suggested wine pairing: 2013 Tyrrell's Semillon Vat 1 110 per bottle

House-made gnocchi with gorgonzola, sautéed mushrooms, truffle oil and fried basil v 29

Thai green vegetable curry with house-made curry paste, coconut broth, Thai eggplant, green beans, toasted cashews, basmati rice and Thai basil v G D 28

Marlborough Sound king salmon with roast beetroot puree, pan sautéed carrots and beetroot with herb salad and kohlrabi G 37

Grilled market fish with fennel, zucchini, green beans and pesto butter sauce G 35

Seafood risotto with crab, mussels, prawns and salmon finished with saffron, tomato, fresh herbs and a shellfish chilli oil G 37

Corn-fed chicken breast with honey roasted pumpkin and carrots, dukkah and smoked yoghurt G 35

Confit duck leg with smoked sausage, soft polenta, crispy duck skin and duck jus G 35

Roasted pork belly with house-fermented sauerkraut, spätzle and jus 33

Blackened hanger steak with whole roasted cipollini onions and chimichurri G D 32

250g pan grilled Scotch fillet with roasted field mushrooms, gorgonzola butter and red wine jus G 37

Braised lamb shank with winter vegetables, lamb and tomato reduction and gremolata G D 36

SIDES

Haloumi fries G v 12

French fries with rosemary chilli salt DF v 8

Garden salad DF G v 8

DESSERTS

No bake cheesecake with white chocolate and raspberry mousse, lemon curd, almond crumb and fresh mint v 16

Honeycomb with honey lavender labneh, winter berries and ginger lemon syrup G v 16

Bread and butter pudding with spiced rum custard, brioche, sultanas, dates, candied pecans and cream v 15

Banana sundae with brulee banana, roasted peanuts, banana chips, chocolate sauce and vanilla bean ice cream G v 16

Dark chocolate and orange lava cake with double cream and candied orange v 16

Dessert tasting board for two with a selection of our desserts to share v 29

Cheese plate for two with manchego, D'ambert blue, Blue Cow camembert and stone fruit chutney v 24

TEA & COFFEE

Coffee 4.5

Cappuccino Flat White Latte Long Black Macchiato Mocha Short Black Piccolo

Tea 4.5

Peppermint Chamomile English Breakfast Earl Grey Ceylon Green Jasmine Green

Hot Chocolate 4.5

Chai Latte 4.5

Liqueur Coffee 11

Dairy Free – D Gluten Free – G 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.

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