



Bistro Menu

We've made a conscience decision about the geographic origins and production of the food we serve you.

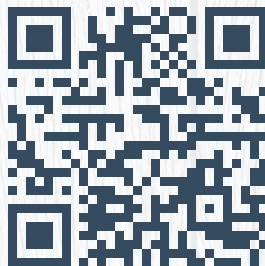
Eating local and ethically farmed produce connects us with the seasons.
To appreciate the plants and animals that thrive in our homeland.

It's fresh, real and sustainable food, served in a relaxing environment.

LUNCH FROM 12:00PM

DINNER FROM 5:30PM

OPEN 7 DAYS



SCAN ME

Scan the QR
code with your
smartphone
camera or visit
[eatsee.menu/
seabreezehotel](https://eatsee.menu/seabreezehotel)
to view our
visual menu

ENTRÉES & STARTERS

MARINATED LOVEDALE OLIVES 16 V VE GF

Preserved lemon, oregano, Danish feta and crispy garlic flat bread

NATURAL LOCAL HOLBERT'S SYDNEY ROCK OYSTERS 3.5^{EA} GF

Traditional eschallot dressing and lemon

KILPATRICK LOCAL HOLBERT'S SYDNEY ROCK OYSTERS 4^{EA}

Streaky bacon, Worcestershire sauce and lemon

GARLIC TURKISH BREAD SOLDIERS 10.5 V

Balsamic reduction, confit garlic oil and microplaned panna de grano

5 SPICE PORK BELLY BAO (3) 16

Steamed lotus leaf bun, crispy pork belly, Peking sauce, cucumber and shallots

CHEESE BURGER SPRING ROLLS (4) 15

Liquid cheese, smoked BBQ sauce and McClure's pickles

KOREAN FRIED CAULIFLOWER BITES 15 V VE

Crispy fried cauliflower florets with sticky Korean BBQ sauce, roasted garlic aioli and sesame seeds

KARAAGE CHICKEN BAO (3) 16.5

Steamed lotus leaf bun, crispy soy and ginger marinated chicken thigh, roasted garlic aioli, char siu BBQ sauce, shallots and crispy onions

SALT & PEPPER CALAMARI 16 GF

Preserved black bean and kaffir lime salt, roasted garlic aioli and lemon

SALMON BELLY AND PRESERVED LEMON ARANCINI (4) 15

Fresh herbs, roasted garlic aioli, microplaned panna de grano and charred lemon

DIRTY FRIES 15 V GF

Crispy chips with Moroccan salt, chilli caramel, roasted garlic aioli, liquid cheese and curly shallots
~ add bacon +3

STEAKS

1824 RIB EYE ON THE BONE 38 GF

Served with our signature, creamy mashed potato or a basket of crispy chips, blistered vine cherry tomatoes and your choice of sauce or butter

1824 SIRLOIN 31 GF

Served with our signature, creamy mashed potato or a basket of crispy chips, blistered vine cherry tomatoes and your choice of sauce or butter

WINGHAM WAGYU RUMP 32 GF

Served with our signature, creamy mashed potato or a basket of crispy chips, blistered vine cherry tomatoes and your choice of sauce or butter



From generations on the land, that's 100% Australian Beef on your plate.

SALADS

WARM MOROCCAN CHICKEN SALAD 22

Couscous, baby spinach, pulled Moroccan chicken, roast pumpkin, flaked almonds, Spanish onion, Danish feta and mint yogurt

ASIAN BEEF FLANK SALAD 23 DF GF

Rice noodles, coriander, mint, red chilli, rocket, curly carrot, cucumber, nahm jim dressing and sesame seeds

VEGAN SPICED CAULIFLOWER SALAD 18 V VE DF GF

Spiced cauliflower, rocket, Spanish onion, cherry tomatoes, beetroot relish, roasted red peppers, flaked almonds and a white balsamic & parsley dressing

V = VEGETARIAN

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PASTA

All pasta is fresh from Pasta Di Porto in Anna Bay. Gluten-free pasta available on request (excludes ravioli).

TIGER PRAWN LINGUINE 27 GF

Sautéed cherry tomatoes, black kalamata olive cheeks, confit garlic, fresh chilli, basil leaves and a lemon and parsley pangratatto with fresh lemon

ROASTED BUTTERNUT PUMPKIN & BASIL RAVIOLI 24

Wilted baby spinach, beurre noisette, toasted pine nuts and shaved panna de grano

CARAMELISED WALNUT & BACON LINGUINE 25 GF

Confit garlic cream reduction, crispy bacon, parsley, caramelised walnuts and shaved panna de grano

TRADITIONAL CARBONARA 22 GF

Egg yolk and Parmesan cream reduction, cracked black pepper, streaky bacon, shaved panna de grano and parsley

BURGERS

All burger buns are fresh from Two Bobs Bakery in Nelson Bay. All burgers are served with a side of crispy chips.

ANGUS BEEF BURGER 18

Seabreeze burger blend patty, McClure's pickles, beetroot relish, iceberg lettuce, American cheese, streaky bacon, tomato relish on a sour dough bun

CRISPY KARAAGE CHICKEN BURGER 17

Soy and ginger marinated crispy chicken thigh fillet, McClure's pickles, roasted garlic aioli, iceberg lettuce, tomato relish, streaky bacon and liquid cheese on a sour dough bun

ALE-BATTERED KING DORY BURGER 16

Iceberg lettuce, sliced tomato and tartare sauce on a sour dough bun

SPICY SWEET POTATO ROSTI BURGER 17

Tomato relish, mixed leaves, beetroot relish, roasted garlic aioli and Danish feta chunks on a sour dough bun

VEGAN WALNUT SCHNITTY BURGER 17 V VE

Mixed leaves, sliced tomato, beetroot relish and vegan mozzarella on a sour dough bun

PIZZAS

Gluten-free pizza bases available on request for an additional \$2.50 per pizza.

MARGHERITA 21 V

Vanera tomato sauce, fior di latte, buffalo mozzarella, fresh basil and olive oil

QUATTRO SALUMI 25

Vanera tomato sauce, fior di latte, shaved ham, Italian sausage pieces, mild salami, hot salami and button mushrooms

PERI PERI CHICKEN 25

Vanera tomato sauce, fior di latte, marinated chicken breast, Spanish onion, roasted red peppers, baby spinach, buffalo mozzarella and spicy roasted red pepper mayo

AMERICANO 22

Vanera tomato sauce, fior di latte, hot salami and button mushrooms

ROSEMARY SPUD 23

Rosemary roasted chat potato, confit garlic, fior di latte, caramelised onion jam, crispy bacon and gorgonzola

QUATTRO FORMAGGI 23

Vanera tomato sauce, fior di latte, gorgonzola, soft feta, shaved panna de grano and fresh rocket

TANDOORI CHICKEN 25

Tandoori marinated chicken breast, veneer tomato sauce, fior di latte, baby spinach, Spanish onion, fresh cucumber slices and minted yogurt swirl

ROAST PUMPKIN 23 V

Vanera tomato sauce, fior di latte, Spanish onion, roasted butternut pumpkin, beetroot relish, rocket and Danish feta chunks

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OUR SIGNATURE DISH

BUTTERFLIED MOROCCAN CHICKEN (SHARE PLATE) 49

6 hour slow-cooked, butterflied chicken, buttered seasonal greens, rosemary salted chat potatoes and your choice of two sauces or butters

MAINS

CRISPY SKIN ATLANTIC SALMON FILLET 29 GF

Tahini and miso swirl, Moroccan salted cauliflower, sultanas, beetroot relish, pistachio kernels and creamy Danish feta chunks

FISH & CHIPS 22

Beer-battered or grilled market king dory fillets served with crispy chips, chef's salad, lemon and tartare sauce

MARKET FISH OF THE DAY

See our specials board for today's tasty, local-caught fish creations

The fish is season fresh; we're passionate about the catch being Australian and sustainable.

PANKO-CRUMBED CHICKEN SCHNITZEL 19

with steamed vegetables & our signature, creamy mashed potato or chips & salad

~ make it a parmigiana (Vanera tomato sauce, shaved leg ham and fior di latte) +4.5

~ make it a quattro (Vanera tomato sauce, hot salami, mild salami, fior di latte) +5

VEGAN WALNUT SCHNITZEL 20 V VE

Served with crispy chips, chef's salad, vegan gravy and lemon

Schnitzels so good! 'Cause it's hand crumbed locally by the 'Blacksmiths Brothers'.

CHICKEN SUPREME 28

Confit garlic and parsley chat potatoes, caramelised onion, seasonal greens, caper and fresh herb butter and red wine jus

SIDES

CHIPS 8 V VE

GLUTEN-FREE CHIPS 10.5 V VE GF

CREAMY POTATO PUREE 6.5 V GF

STEAMED VEGETABLES

5.5 V VE DF GF

SWEET POTATO CHIPS 10 V

CHEF'S GARDEN SALAD 6.5 V VE DF

SAUCES

CAFÉ DE PARIS BUTTER 3.5 GF

RICH BEEF GRAVY 3 V VE DF

CAPER & FRESH HERB BUTTER 3.5 V GF

CREAMY PEPPERCORN GRAVY 3.5 V

BLACK TRUFFLE & BLACK GARLIC BUTTER 3.5 V GF

CREAMY MUSHROOM GRAVY 3.5 V

RED WINE JUS 3.5 DF GF

CREAMY DIANE SAUCE 3.5 V

DESSERTS

'GOLDEN GAYTIME' 15

Honeycomb parfait, Kingston biscuit crumb, chocolate ganache, roasted peanuts and honeycomb pieces

STICKY DATE PUDDING 15

Salted ginger butterscotch, Kingston crumbs and vanilla ice cream

KID'S MEALS

Under 12 years. All kid's meals served with an ice cream.

BEEF BURGER 10

FISH & CHIPS 10

PASTA BOLOGNAISE 10

CHICKEN SCHNITZEL 10

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