



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 PIZZETTA 10.5 V

Confit garlic oil, fresh herbs and fior di latte

5 SPICE PORK BELLY BAO (3) 16

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

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

DIRTY FRIES 15 V GF

Crispy chips with Moroccan salt, chilli caramel, roasted garlic aioli, liquid cheese and curly shallots

~ add bacon +3

SALADS

WARM MOROCCAN CHICKEN SALAD 22

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

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

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

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

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

HAND-CUT BEEF BRISKET RAGÙ LINGUINE 25

Slow-cooked beef brisket in a rich tomato and herb ragù

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

VEGAN WALNUT SCHNITTY BURGER 17 V VE

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

V = VEGETARIAN

VE = VEGAN

DF = DAIRY-FREE

GF = GLUTEN-FREE

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

QUATTRO FORMAGGI 23

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

ROAST PUMPKIN 23 **V**

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

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

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

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

V = VEGETARIAN

VE = VEGAN

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150ML
GLASS

250ML
GLASS

BOTTLE

SPARKLING WINES

MARKVIEW PINOT CHARDONNAY	7	30
DALFARRAS PROSECCO (VIC)	9	44
PETERSON HOUSE BLUSH (HUNTER VALLEY)	9.5	51
STONEHURST ORGANIC SPARKLING CUVEE (HUNTER VALLEY) VF		61
ANNO DOMINI 47 PROSECCO DOC ORGANIC VENETO (ITALY)		72
BLUE PYRENEES VINTAGE BRUT (PYRENEES VIC)		83
VEUVE CLICQUOT (FRANCE)		135

WHITE WINES

STONEHURST ORGANIC SEMILLON (HUNTER VALLEY) VF		36
Perfect with our salmon with tahini & miso dressing, cauliflower, sultanas, pomegranate, pistachio and Danish feta.		
BETHANY FIRST VILLAGE RIESLING (EDEN VALLEY SA)		36
OYSTER BAY PINOT GRIS (MARLBOROUGH NZ)		37
ANGULLONG PINOT GRIGIO (ORANGE NSW)	9	13 36
Perfect with our salmon nicoise salad.		
BANFI LE RIME PINOT GRIGIO (TUSCANY ITALY)		46
NUTHOUSE SAUVIGNON BLANC	8	12 30
MAUI SAUVIGNON BLANC (MARLBOROUGH NZ)	9	13 38
ANGULLONG VERDELHO (ORANGE NSW)	9	13 34
NUTHOUSE CHARDONNAY	8	12 30
TINKLER CHARDONNAY (HUNTER)	9	13 37
Perfect with our chicken schnitzels.		
CHAPMAN GROVE CHARDONNAY (MARGARET RIVER)		49
NEPENTHE ITHACA CHARDONNAY (ADELAIDE HILLS)		51

150ML
GLASS

250ML
GLASS

BOTTLE

ROSÉ WINES

MCPHERSONS PINK MOSCATO	.8	12	32
STONEHURST ORGANIC ROSÉ (HUNTER VALLEY) VF	.8	12	32
Perfect with our vegetarians pizza.			
DOMAINE GRENACHE ROSÉ (FRANCE)			42
TAHBILK GRENACHE MOURVERDRE ROSÉ (NAGAMBIE LAKES, VIC)			48

RED WINES

NUTHOUSE MERLOT	.8	12	30
OYSTER BAY MERLOT (MARLBOROUGH NZ)			42
GILBERT FAMILY WINES PINOT NOIR (ORANGE)	.9	13	39
Perfect with our gamberi pizza.			
ROARING 40S PINOT NOIR (COAL RIVER TASMANIA)			46
ANGULLONG SANGIOVESE (ORANGE)			42
MILES FROM NOWHERE CABERNET MERLOT (MARGARET RIVER)			36
TAHBILK GRENACHE MOUVERDRE SHIRAZ GSM (NAGAMBIE LAKES, VIC)			51
NUTHOUSE CABERNET SAUVIGNON	.8	12	30
CURTIS BROTHERS CABERNET SAUVIGNON (MCLAREN VALE)			38
SWINGS AND ROUNDABOUTS CABERENT SAUVIGNON (MARGERET RIVER)			61
REDMAN CABERNET SAUVIGNON (COONAWARRA)			71
GROVE ESTATE SHIRAZ (HILLTOPS NSW)	.8	12	30
Perfect with our 1824 rib eye, 1824 sirloin, or wagyu rump.			
STONEHURST ORGANIC SHIRAZ 2014 (HUNTER) VF	.9	13	41
PETERSONS SHIRAZ (MUDGE)			61
PERTERLINGA OVER THE TOP SHIRAZ (MCCLAREN VALE)			79
ALKOOMI JARRAH SHIRAZ (FRANKLIN RIVER WA)			91

COCKTAILS

FIREBALL MARTINI

Fireball, Frangelico, Sugar, Espresso. Served Over Ice. Cinnamon Quill Garnish. \$18

JAPANESE SLIPPER

Midori, Cointreau, Lemon Juice. Served with a Cherry. \$18

FRENCH MARTINI

Vodka, Chambord, Pineapple Juice, Lime Wedges. \$18

MOJITO

Bacardi Carta Blanca, Lime Wedges, Sugar Syrup, Mint Leaves, Soda Water. \$18

COCONUT MARGARITA

A delicious classic margarita that lets the fresh citrus flavour shine, especially on a summer's day. Tequila, Lime Juice, De Kuyper Triple Sec, Sugar Syrup, Lime Wedge, Salt Rim. \$18 / \$20 Made with Patron Silver

ESPRESSO MARTINI

Vodka, DeKuyper Creme De Café, Fresh Espresso, Sugar Syrup. \$18 / \$20 Made with Grey Goose Vodka

PEACH & ELDERFLOWER COLLINS

A refreshing twist on this classic cocktail that is both floral and fruity. Bombay Sapphire, Peach Puree, Elderflower Liqueur, Lemon Juice, Soda Water. \$19

COCKTAILS TO SHARE

PINEAPPLE ROSE SANGRIA

Rose, Pineapple Juice, Raspberries, Blackberries, Pineapple. \$34

SEASIDE GARDEN PARTY

Pimm's, St Germain Elderflower, Fresh Fruits, Soda. \$34

BLAME IT ON THE BREEZE

Vodka, Watermelon Liqueur, Lemonade, Soda Water, Fresh Watermelon, Mint. \$34

PIMM'S CUP

Pimm's, Dry Ginger Ale, Lemonade, Cucumber, Strawberries, Citrus Slices, Mint Sprigs. \$34

LIFE'S A BREEZE

Vodka, De Kuyper Blue Curacao, Lemonade, Lemon Slices, Blueberries. \$34

MOJITO

Bacardi Carta Blanca, Mint, Lime, Sugar Syrup, Soda. \$34