



Snacks & Starters

Garlic Ciabatta Soldiers **V** 15

Sliced Ciabatta Bread, Garlic Butter, Shaved Grana Padano and Caramelised Balsamic

V Vegetarian by Request

VE Vegan by Request

Natural Local Holbert's Sydney Rock Oysters **DF GF** 3.5 each

Traditional Eschalot Dressing and Lemon

Kilpatrick Local Holbert's Sydney Rock Oysters **DF GF** 4 each

Streaky Bacon, Worcestershire Sauce and Lemon

Wood-Roasted Half Shell Scallops 5.5 each

Crispy Bacon + Confit Garlic Butter, Panko Bread Crumbs + Lemon

Fresh King Prawns (10) **GF** 21

Locally-Sourced King Prawns, Served with House Cocktail Sauce and Fresh Lemon

Pork Belly Bao (3) **DF** 17.5

Steamed Lotus Leaf Bun, Crispy Pork Belly, Chilli Caramel, Cucumber, Char Siu BBQ Sauce and Shallots

Karaage Chicken Bao (3) 17

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 16.5

Roasted Garlic Aioli and Lemon

GF Gluten-Free by Request

Buffalo Chicken Wings (1/2kg) 17

Succulent Chicken Wings cooked to perfection, tossed in Buffalo Sauce and served with Confit Garlic Aioli

Dirty Fries 16

Crispy Chips, Moroccan Salt, Chilli Caramel, Roasted Garlic Aioli, Liquid Cheese, Shallots

V Vegetarian by Request

GF Gluten-free by Request

Add Bacon +3.50

Pizzas

GF Gluten-Free Bases Available For An Extra \$4

VE Vegan Cheese Available by Request For An Extra \$2

Margherita **V** 21

Veneer Tomato Sauce, Buffalo Mozzarella, Fresh Basil

Peri Peri Chicken 24

Marinated Chicken Breast, Spanish Onion, Roasted Red Peppers, Baby Spinach, Buffalo Mozzarella, Spicy Roasted Red Pepper Mayo

Vegetariano **V** 23

Veneer Tomato Sauce, Fior Di Latte, Fire-Roasted Pumpkin, Danish Feta, Baby Spinach, Artichoke Hearts and Toasted Pine Nuts

Gamberi 25

Veneer Tomato, Fior Di Latte, Spanish Chorizo Sausage, Tiger Prawns, Chilli, Shaved Grana Padano and Lemon

Carnivore 26

House BBQ Sauce, Fior Di Latte, Salami, Ham, Chorizo and Shaved Grana Padano

Pollo 24

House BBQ Sauce, Fior Di Latte, Chicken Breast, Bacon, Onion and Mushrooms

Burgers

All Burgers Served On A Two Bobs Sourdough Bun With A Side Of Crispy Chips

Seabreeze Cheeseburger 22

House-Blend Buger Patty, Iceberg Lettuce, McClure's Pickles, American Cheddar, Seabreeze Burger Sauce

Add Bacon +3.50

Crispy Karaage Chicken Burger 21

Soy and Ginger Marinated Crispy Chicken Thigh Fillet, McClure's Pickles, Roasted Garlic Aioli, Iceberg Lettuce, Woods Tomato Relish, Streaky Bacon, Liquid Cheese

Vegan Schnitty Burger **V VE DF** 19

Mixed Leaves, Pickled Beetroot, Woods Tomato Relish, Vegan Cheese + Vegan Mayo

Pasta

All Pasta Is Fresh From 'Pasta Di Porto Anna Bay'

Creamy Garlic Tiger Prawn Linguine 29

Sautéed Tiger Prawns, Confit Garlic, Creamy White Wine Reduction, Chives, Spinach, Grana Padano Crumb and Lemon

GF Gluten-Free Available For An Extra \$3

Roasted Butternut Pumpkin & Basil Ravioli **V** 25

Wilted Baby Spinach, Beurre Noisette, Toasted Pine Nuts and Shaved Grana Padano

Chicken & Chorizo Linguine 28

Chicken and Chorizo tossed through a Creamy Tomato, Spanish Onion and Basil Napolitana Sauce, and topped with Parmesan Crumb

GF Gluten-Free Available For An Extra \$3

Seafood Marinara Linguine 31

Sauteed Fresh Salmon, Squid, Mussels, Napolitana Sauce, Shaved Grana Padano and Lemon

GF Gluten-Free Available For An Extra \$3

Mains

Crispy Skin Atlantic Salmon Fillet **GF** 29

Tahini and Miso Swirl, Moroccan-Salted Cauliflower, Sultanas, Beetroot Relish, Pistachio Kernels and Creamy Danish Feta Chunks

12 Hour Braised Beef Cheek (Chef's Signature Dish) 30

12 Hour Braised Beef Cheek, Fermented Black Pepper Mashed Potato, Seasonal Vegetables and Jus

Fresh Daintree Barramundi Fillet **GF** 32

Fresh, Crispy-Skin Barramundi Fillet, Crispy Chat Potatoes, Pickled Radish, Shaved Fennel, Cherry Tomato, Spanish Onion, Rocket, Soft Herbs and Citrus, Herb & Capser Butter

Buddha Bowl **V GF** 23

Wood-Roasted Pumpkin, Baby Spinach, Dukkah, Avocado, Quinoa, Grilled Haloumi, Beetroot Hommus, Lemon, Mixed Nuts and Seeds

Add Chicken +5

Add Smoked Salmon +5

Fish & Chips 25

Beer-Battered or Grilled Market King Dory Fillets Served with Chips, Chef's Salad, Lemon and Tartare Sauce

GF Gluten-free by Request

Panko Chicken Schnitzel 22

With Chips and Chef's Salad or Steamed Vegetables and Seabreeze Special Creamy Mashed Potato

Make It A Parmigiana +5
(Veneer Tomato Sauce, Shaved Leg Ham and Fior Di Latte)

Make It A Quattro +6
(Veneer Tomato, Mild Salami and Fior Di Latte)

Vegan Schnitzel **V VE DF** 22

With a Chef's Salad, Crispy Chips and Vegan Gravy

Grill

Lamb Rump 350g 36

Marinated in Confit Garlic, Olive Oil and Rosemary, and Cooked to Medium

Wingham Score 5 Wagyu Rump 250g 34

With Blistered Cherry Tomatoes and Balsamic, and Your Choice of Mashed Potato or Chips

GF Add Gluten-Free Chips +3

Wingham Score 5 Wagyu Rump 400g 44

With Blistered Cherry Tomatoes and Balsamic, and Your Choice of Mashed Potato or Chips

GF Add Gluten-Free Chips +3

Sauces

Café De Paris Butter **GF** 4

Citrus, Herb & Caper Butter 4

Black Truffle & Black Garlic Butter **V GF** 4

Red Wine Jus **DF** 4

Rich Beef Gravy **V VE DF GF** 3

Creamy Peppercorn Gravy **V GF** 3.5

Creamy Mushroom Gravy **V GF** 3.5

Creamy Diane Sauce **V GF** 3.5

V = Vegetarian

DF = Dairy-Free

VE = Vegan

GF = Gluten-Free

Sides

Chips **V VE** 8

With Roast Garlic Aioli and Malt Vinegar

Gluten-Free Chips **V VE GF** 11

With Roast Garlic Aioli

Seabreeze's Signature Potato Mash **V GF** 8

Seasonal Vegetables **V VE DF GF** 6

Sweet Potato Chips **V** 10

With Chilli and Sour Cream

Chef's Garden Salad **V VE DF GF** 7

Kid's Meals

Under 12 Years.
All Kid's Meals Served With An Ice Cream.

GF Gluten-free by Request

Beef Burger 11

Pasta Bolognese 11

Fish & Chips 11

Chicken Schnitzel 11

Ham & Cheese Pizza 13.5

Desserts

Please See Staff For Our Dessert & Cocktail Menus