

MENU

EAT & DRINK

SEABREEZE HOTEL

Starters

GARLIC BREAD • 13

**GARLIC BREAD
W/ CHEESE • 16**

**GARLIC BREAD
W/ BACON & CHEESE • 19**

GARLIC & CHEESE PIZZA • 22

BRUSCHETTA (V) • 18

Classic tomato bruschetta served on a toasted garlic bread, balsamic reduction topped with feta cheese and fresh basil

SALT & PEPPER SQUID (GF) (DF) • 19

Deep-fried crispy squid, tossed with special salt and spices served with aioli and lemon wedges

TERIYAKI CHICKEN

GYOZA (8) (DF) • 23

Deep-fried chicken teriyaki dumplings with cabbage, shallots and garlic, served with your choice of soy sauce or sriracha mayonnaise

**JAPANESE POTATO
CROQUETTES (4) • 22**

Deep-fried breaded potato balls made of mince pork and veggies

**SATAY CHICKEN
SKEWERS (2) (N) • 24**

Grilled chicken marinated in satay sauce served with peanut sauce roll, sweet chilli sauce

OYSTERS

OYSTERS NATURAL

(x3) 15 • (x6) 28 • (x12) 49

Served with mignonette
and lemon wedges

OYSTERS KILPATRICK (P)

(x3) 16 • (x6) 30 • (x12) 54

Broiled oysters topped with special
kilpatrick sauce and bacon
served with lemon wedge

SALADS

BARLEY SALAD 24

Barley, cucumber, onion, capsicum, fresh mint,
cranberry, chopped walnuts, feta cheese,
arugula

WATERMELON & FETA CHEESE

SALAD (V) (GF) 24

Fresh cut watermelon, cucumber, feta cheese,
fresh chopped mint, vinaigrette dressing and
drizzle with balsamic reduction

CHICKEN CAESAR SALAD (P) (GFA) 26

Romaine lettuce, grilled chicken breast,
croutons, bacon, anchovies, shaved Parmesan
and dressed with Caesar dressing

THAI PRAWN NOODLE

SALAD (GF) (N) (DF) 29

Prawns, rice noodle, cherry tomatoes, Spanish
onion, cos lettuce, fresh coriander, mint, Thai
basil peanuts, crispy shallots and sweet chilli
sauce

SALMON AND CAULIFLOWER

SALAD (GF) (N) (DF) 38

Grilled salmon, roast cauliflower, tomatoes,
onion, almond, spinach, potato crisps,
coriander chutney and vinaigrette dressing

BURGERS & SANDWICHES

SERVED WITH CHIPS

CLASSIC CHEESEBURGER

(P) (GFA) • 28

Australian beef patty,
caramelised onions,
cheese, bacon, mayonnaise
and tomato sauce

CRISPY CHICKEN

BURGER (P) • 26

Crispy chicken, chilli mayo,
bacon, cheese and lettuce

SEABREEZE CHICKEN

PARMI SANDWICH (N) (P) • 24

Chicken schnitty, Napoli
sauce, ham, cheese,
lettuce, tomato and pesto
sauce in panini bread

STEAK SANDWICH • 29

Minute steak, caramelised
onion, bacon, Swiss cheese,
lettuce, tomato, pickled
beetroot and mustard aioli

SEAFOOD

FISH & CHIPS 32

200g beer-battered flathead, house-made tartare sauce, garden salad and chips

SALT & PEPPER SQUID (GF) (DF) 33

Deep-fried crispy squid, tossed with special salt and spices served with garden salad, aioli and lemon wedges

BARRAMUNDI FILLET (GF) 39

200g pan-fried barramundi fillet, served with mashed potato, buttered vegetables and creamy lemon myrtle sauce

PRAWN & OYSTERS PLATTER (GF) 66

250g fresh Crystal Bay prawns and six oysters served with green chilli mayo, mignonette sauce, lemon wedges and chips

Vegan

VEGAN SCHNITZEL \$27

Deep-fried vegan schnitty, served with garden salad and chips

VEGETABLE (VEGAN) GYOZA (8) \$23

Deep-fried dumplings with corn, tofu, kale, cabbage & quinoa, served with your choice of soy sauce or sriracha mayonnaise

TOFU FRESH SPRING ROLL GF \$24

Cos, sweet chilli tofu, onion, fresh herbs, cucumber, carrots, served with a side of sesame dressing

EGGPLANT PARMIGIANA GF \$28

Layered grilled eggplant, tomato sauce, vegan cheese served with garden salad and chips

PASTA

SEAFOOD FETTUCINE (GFA) 34

Tomato based sauce, cherry tomatoes, spinach, touch of cream, and topped with shaved Parmesan and lemon wedges

CHICKEN MEDITERRANEAN PASTA (GFA) 26

Penne pasta, chicken, tomato sauce, artichokes, kalamata olives, cherry tomatoes, capsicum, oregano, parsley, Parmesan and feta cheese

WAGYU BEEF BOLOGNAISE (GFA) 29

Wagyu beef, spaghetti, Napoli, garlic, basil, oregano, parmesan, and fresh parsley

CHICKEN BOSCAIOLA (P) (GFA) 28

Fettucine, onion, garlic, white wine, chicken, mushroom, cream and Parmesan cheese

Pizzas

GLUTEN-FREE AVAILABLE

HAWAIIAN (P) 28

Napoli sauce, ham, pineapple & mozzarella cheese

MARGHERITA (V) 26

Rich tomato veneer, fresh buffalo mozzarella and fresh basil

CHICKEN MEDITERRANEAN PIZZA (GFA) 26

Chicken, tomato sauce, artichokes, kalamata olives, cherry tomatoes, capsicum, oregano, and feta cheese

BBQ CHICKEN DELIGHT (P) (GFA) 28

Mozzarella cheese, BBQ sauce, chicken, bacon bits, diced onion, mushroom

SPICY CHORIZO PIZZA 33

Napoli sauce, mozzarella, chorizo, sliced jalapeño, caramelised onion, feta cheese

SCHNITZELS

CHOOSE A SAUCE OR TOPPER
TO COMPLIMENT YOUR MEAL

CHICKEN SCHNITZEL • 28

Deep-fried breaded
chicken breast, served with
garden salad and chips

PORK SCHNITZEL (P) • 28

Deep-fried breaded
pork, served with garden
salad and chips

Sauces

GRAVY (GF) • 4

DIANE (GF) • 4

RED WINE JUS (GF) • 4

MUSHROOM (GF) • 4

GARLIC CREAM (GF) • 4

PEPPERCORN (GF) • 4

TOPPERS

PARMIGIANA • 6

Ham, Napoli sauce & cheese

HAWAIIAN • 6

Pineapple, bacon, BBQ
sauce & cheese

GARLIC PRAWN • 8

Prawns & garlic cream sauce

FROM THE GRILL

SERVED WITH YOUR CHOICE OF
GARDEN SALAD OR
SEASONED VEG & POTATO SIDE

**300G HUNTER RESERVE
RUMP • 45**

300G RIB-EYE • 48

250G PORK CUTLET • 32

250G CHICKEN BREAST • 32

Substitutes

SWEET POTATO FRIES (GF) +14

LOADED FRIES +16

SPICY DUCK FAT POTATOES +12

BRAISED BEEF

SHORT RIBS (GF) • 42

Slow-cooked until juicy,
tender and flavourful, served
with veggies, mashed
potato and red wine jus

RESTAURANT MENU

ADD ONS

CHOOSE A SAUCE OR SIDE DISH
TO COMPLIMENT YOUR MEAL

Sauces

GRAVY (GF) • 4

DIANE (GF) • 4

RED WINE JUS (GF) • 4

MUSHROOM (GF) • 4

GARLIC CREAM (GF) • 4

PEPPERCORN (GF) • 4

Potato Side Dishes

STEAK FRIES (GF) • 9

CREAMY MASHED POTATOES (GF) • 10

SWEET POTATO FRIES (GF) • 14

SPICY DUCK FAT POTATOES • 12

LOADED FRIES • 16

KID'S CORNER

12 YEARS & UNDER

COCKTAIL FISH & CHIPS.....14

NUGGETS & CHIPS14

CHEESEBURGER & CHIPS14

BOLOGNAISE (GFA)14

BEVERAGE MENU

Hot Beverages

CAPPUCCINO	R 6 / L 7
FLAT WHITE.....	R 6 / L 7
LATTE	R 6 / L 7
HOT CHOCOLATE	R 6 / L 7
LONG BLACK.....	R 6 / L 7
MOCHA.....	R 6 / L 7
SHORT BLACK	5

POTS OF TEA

ENGLISH BREAKFAST	7
EARL GREY	7
LEMON GINGER.....	7
GREEN.....	7
PEPPERMINT	7

MILKS

FULL CREAM
SKIM
LACTOSE FREE
ALMOND • 0.50
SOY • 0.50

SYRUPS

CARAMEL • 0.80
VANILLA • 0.80

MOCKTAILS

MAKE IT A JUG FOR JUST 22

SUMMER CUP.....10

Fresh strawberries, lime, lemonade & mint

BERRY COOLER10

Grape juice, soda water, frozen berries & mint

TROPICAL FIZZ10

Pineapple juice, orange juice, soda water & orange slice

VIRGIN PINA COLADA.....10

Fresh pineapple, coconut cream & pineapple juice

Cocktail Favourites

* AVAILABLE AS FROZEN +1

NEGRONI.....GLASS 22

Gin, Campari & sweet vermouth

COSMOPOLITAN *GLASS 22

Vodka, Triple sec, lime juice, cranberry juice & sugar syrup

FRUIT TINGLE *GLASS 22 / JUG 44

Vodka, Blue curacao, lemonade & raspberry cordial

MIDORI SPLICE * GLASS 24 / JUG 46

Midori, Malibu, coconut cream, pineapple juice, lemonade & whipped cream

PINA COLADA GLASS 24 / JUG 46

Malibu, fresh pineapple, coconut cream & pineapple juice, blended w/ ice

COCONUT RUM

PUNCH * GLASS 24 / JUG 46

Malibu, pineapple juice, lemonade, lime juice, sugar syrup & grenadine

LONG ISLAND ICE TEA..... GLASS 26

Vodka, Gin, Rum, Tequila, Triple sec, lime juice, sugar syrup & cola

BEVERAGE MENU

Spritzes

APEROL SPRITZ18

Aperol, sparkling wine & soda

CAMPARI SPRITZ18

Campari, sparkling wine & soda

LIMONCELLO SPRITZ18

Limoncello, sparkling wine & soda

PINK GIN SPRITZ18

Gordon's Pink Gin, sparkling wine & lemonade

CLASSIC COCKTAILS

*** AVAILABLE AS FROZEN +1**

MARTINI..... 23

Gin & dry vermouth – why not try it with Vodka and don't forget to ask for yours DIRTY!!

ESPRESSO

Vodka, coffee
liqueur,
espresso &
sugar syrup

FRENCH

Vodka,
Chambord
& pineapple
juice

LYCHEE

Gin, dry
vermouth,
Lychee liqueur
& lychee juice

MOJITO * 23

Bacardi, lime juice, soda water, sugar syrup & fresh mint

WATERMELON* / PASSIONFRUIT* / FRENCH*

MARGARITA *..... 23

Tequila, Triple sec, lime juice & sugar syrup

WATERMELON* / PASSIONFRUIT* / SPICY*

CAIPIROSKA *..... 23

Vodka, lime juice, sugar syrup, a dash of soda water & fresh lime

STRAWBERRY* / WATERMELON* / PASSIONFRUIT*

DAIQUIRI * 23

Bacardi, lime juice & sugar syrup

STRAWBERRY* / MANGO* / PASSIONFRUIT*

SPARKLING WINES

150ML
GLASS BOTTLE

MARKVIEW SPARKLING NSW..... 10 39

Fresh, crisp, easy-drinking bubbles. House sparkling.

KING VALLEY PROSECCO PICCOLO 200ML

King Valley, VIC13

Dry, fresh Prosecco in a single-serve piccolo.

PETERSON'S HOUSE CHARDONNAY

PINOT NOIR Hunter Valley, NSW 65

Crisp sparkling with citrus, pear and a soft, refreshing finish.

VEUVE CLICQUOT CHAMPAGNE

Champagne, France135

The iconic Champagne for celebrations.

Rosé Wines

150ML 250ML
GLASS GLASS BOTTLE

PIERRE D'AMOUR ROSÉ

Barossa Valley, SA.....13 17.5 49

Soft pink hue, dry, berry & floral.

JARDIN DES CHARMES CINSAULT

GRENACHE ROSÉ

France 14.5 20.557

A garden of aromas to please the tastebuds.

BEVERAGE MENU

WHITE WINES

150ML GLASS	250ML GLASS	BOTTLE
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BOYDELL'S VERDELHO

Hunter Valley, NSW 49

Fresh & vibrant with tropical fruit & a zesty finish.

NUTHOUSE SAUVIGNON BLANC

McLaren Vale, SA 10.5 14 38

Zesty citrus, passionfruit. House white.

JOHNSON ESTATE SAUVIGNON BLANC

Marlborough, NZ 15 21 59

Premium NZ style, tropical & grassy.

TULLOCH SEMILLON SAUVIGNON BLANC

Hunter Valley/Orange, NSW 12.5 16.5 46

Notes of citrus and passionfruit combined to create a refreshing, cleansing palate.

TYRRELL'S HUNTER VALLEY SEMILLON

Hunter Valley, NSW 60

Crisp, citrus-driven, iconic regional style.

ANGULLONG A RANGE PINOT GRIGIO

Orange, NSW 13 17.5 49

Fresh and vibrant with pear, melon and bright acidity.

THE CROSSINGS PINOT GRIS

Marlborough, NZ 13.5 18.5 52

Elegant and textural with pear, peach and a mineral finish.

NUTHOUSE CHARDONNAY

McLaren Vale, SA 10.5 14 38

Stone fruit, soft oak. House chardonnay.

PETERSONS CHARDONNAY

Hunter Valley, NSW 15 21 59

Elegant, full-bodied with subtle oak.

BEVERAGE MENU

Red Wines

150ML GLASS 250ML GLASS BOTTLE

ANGULLONG FOSSIL HILL PINOT NOIR

Orange, NSW15.....21..... 59

Light and silky with red cherry, strawberry and gentle oak.

NUTHOUSE MERLOT

McLaren Vale, SA 10.5.....14..... 38

Soft plum, chocolate. House merlot.

NUTHOUSE CABERNET SAUVIGNON

McLaren Vale, SA 10.5.....14..... 38

Blackcurrant, spice, smooth tannins. House cabernet.

ARAMIS WHITE LABEL CABERNET SAUVIGNON

McLaren Vale, SA 53

Deep, structured, cassis & chocolate.

NUTHOUSE SHIRAZ

McLaren Vale, SA 10.5.....14..... 38

Ripe dark fruit, peppery finish. House shiraz.

CHATEAU TANUNDA SHIRAZ

Barossa Valley, SA..... 59

Bold & rich with spice & dark berries.

TYRRELL'S LUNATIQ SHIRAZ

Hunter Valley, NSW110

Premium, limited-release shiraz with savoury spice.

SWEET WINES

150ML GLASS 250ML GLASS BOTTLE

ARTISAN WHITE MOSCATO

NSW12.5..... 16.5..... 46

Light, sweet, spritzy, floral & peachy notes.

WICKED SECRETS SPARKLING PINK MOSCATO

Hunter Valley, NSW 48

Sweet with strawberry & musk.

Seabreeze Hotel

NELSON BAY

10% SUNDAY SURCHARGE APPLIES

15% PUBLIC HOLIDAY SURCHARGE APPLIES

**NOTE: ALTERATIONS TO MEALS WILL
INCUR AN ADDITIONAL CHARGE
(STARTING FROM \$4.00)**