

Seabreeze Hotel

NELSON BAY

Spritzes

APEROL SPRITZ	18
Aperol, sparkling wine & soda	
CAMPARI SPRITZ	18
Campari, sparkling wine & soda	
LIMONCELLO SPRITZ	18
Limoncello, sparkling wine & soda	
PINK GIN SPRITZ	18
Gordon's Pink Gin, sparkling wine & lemonade	

Mocktails

MAKE IT A JUG FOR JUST 22

SUMMER CUP	10
Fresh strawberries, lime, lemonade & mint	
BERRY COOLER	10
Grape juice, soda water, frozen berries & mint	
TROPICAL FIZZ	10
Pineapple juice, orange juice, soda water & orange slice	
VIRGIN PINA COLADA	10
Fresh pineapple, coconut cream & pineapple juice	

Cocktail Favourites

CLASSIC COCKTAILS AVAILABLE ON REQUEST

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	

Starters

GARLIC BREAD

ADD CHEESE +3

ADD BACON & CHEESE +6

GARLIC FLAT BREAD

ADD CHEESE +3

BRUSCHETTA (V)

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

SALT & PEPPER SQUID (GF) (DF) (I)

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

TERIYAKI CHICKEN GYOZA

Deep-fried chicken teriyaki gyoza served with soya sauce

SEAFOOD CHOWDER (I)

A creamy and rich seafood chowder soup containing fish, squid, prawns and vegetables served with garlic bread and lemon wedges

Salads

CHICKEN CAESAR SALAD (P) (GFA)

Cos lettuce, grilled chicken breast, croutons, bacon, Anchovies, parmesan shaved and dressed with Caesar Dressing

ASIAN PRAWN SALAD (GF) (N) (D) (V) (I)

Prawns, rice noodle, onion, cos lettuce, cucumber, shredded carrot, fresh coriander, Mint, crushed peanuts, crispy shallots and sweet chilli sauce (contains fish sauce)

SALMON & CAULIFLOWER SALAD

(GF) (N) (DF) (I)

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

(GF) Gluten-Free (GFA) Gluten-Free Available (N) Contains Nuts

(P) Contains Pork (V) Vegetarian (VE) Vegan (DF) Dairy-Free

SEAFOOD: (A) Australian (I) Imported (M) Mixed Origin

Sunday Surcharge: 10% Public Holiday Surcharge: 15%

Alterations to meals will incur an additional charge (starting from \$4.00)

Pasta

14 SEAFOOD FETTUCINE (GFA) (I) 34

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

15 MUSHROOM & SPINACH RISOTTO 27

Sautéed mushrooms, fresh spinach, garlic, onion, truffle oil, parmesan cheese

18 WAGYU BEEF BOLOGNAISE (GFA) 29

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

19 CHICKEN BOSCAIOLA (P) (GFA) 28

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

Woodfired Pizzas

23 HAWAIIAN (P) 28

Ham, pineapple, Napoli sauce & mozzarella cheese

24 MARGHERITA (V) 26

Rich tomato veneer, fresh buffalo mozzarella and fresh basil

CAPRICCIOSA PIZZA (GFA) 27

Ham, artichoke, olives, mushroom, capsicum and tomato sauce

26 BBQ CHICKEN DELIGHT (P) (GFA) 28

Chicken, bacon bits, diced onion, mushroom, BBQ sauce and mozzarella cheese

DOUBLE PEPPERONI PIZZA (P) (GFA) 32

Napoli sauce, mozzarella, pepperoni

Burgers & Sandwiches

SERVED WITH CHIPS

CLASSIC CHEESEBURGER (P) (GFA) 28

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

38 SOUTHERN-STYLE CHICKEN BURGER (GFA) (P) 26

Crispy chicken, bacon, cheese and Siracha mayo

STEAK SANDWICH 29

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

CHICKEN CAESAR WRAP (P) 22

Cos lettuce, grilled chicken breast, bacon, anchovies, parmesan shaved and dressed with Caesar dressing

Schnitzels

CHICKEN SCHNITZEL

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

SCHNITZEL PARMIGIANA

Deep-fried breaded chicken breast topped with ham, Napoli sauce & cheese, served with garden salad and chips

HAWAIIAN SCHNITZEL

Deep-fried breaded chicken breast topped with pineapple, bacon, BBQ sauce & cheese, served with garden salad and chips

PORK SCHNITZEL (P)

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

VEGAN SCHNITZEL (VE)

Deep-fried plant based schnitzel served with garden salad and chips

EGGPLANT PARMIGIANA (VE) (GF)

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

From The Grill

300G HUNTER RESERVE RUMP

Served with your choice of garden salad or seasoned veg & mashed potato

300G RIB-EYE

Served with your choice of garden salad or seasoned veg & mashed potato

250G CHICKEN BREAST

Served with your choice of garden salad or seasoned veg & mashed potato

HALF RACK BBQ PORK RIBS

Served with chips & slaw

Side Dishes

SEABREEZE GARDEN SALAD (GF) (V) (DF)

BUTTERED SEASONAL VEGGIES (GF)

STEAK FRIES (GF)

CREAMY MASHED POTATOES (GF)

SWEET POTATO FRIES (GF)

CRISPY CHAT POTATOES

Served with ranch sauce

Seafood

28 FISH AND CHIPS (I)

32

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

35 SALT AND PEPPER SQUID (GF) (DF) (I)

33

Deep-fried crispy squid, tossed with special salt and spices served with Asian Slaw Aioli and lemon wedges

35 CRISPY SKIN BARRAMUNDI (GF) (DF) (I)

39

200g pan-fried barramundi fillet, served with crispy chat potatoes, broccolini and garlic cream sauce

28

Sauces

29 GRAVY (GF)

4

GARLIC CREAM (GF) 4

DIANE (GF)

4

PEPPERCORN (GF) 4

RED WINE JUS (GF)

4

CREAMY GARLIC

28

MUSHROOM (GF)

4

PRAWNS (I) 8

Kid's Corner

12 YEARS & UNDER

45 FISH FINGERS & CHIPS

14

NUGGETS & CHIPS

14

52 CHEESEBURGER & CHIPS

14

BOLOGNAISE (GFA)

14

32

Desserts

42 CHOCOLATE LAVA CAKE

16

Warm, gooey chocolate cake served with vanilla bean ice cream, whipped cream, and a rich chocolate drizzle

STICKY DATE PUDDING

16

Classic sticky date pudding with warm butterscotch sauce, vanilla bean ice cream, and whipped cream

10

10 DUBAI CHOCOLATE TART

16

9 Silky dark chocolate tart paired with vanilla bean ice cream and whipped cream

10

12 VANILLA BEAN ICE CREAM

10

14

Two scoops of vanilla bean ice cream with your choice of chocolate, strawberry, or caramel topping

Sparkling Wines

150ML
GLASS

BOTTLE

MARKVIEW SPARKLING

New South Wales

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

11

40

KING VALLEY PROSECCO PICCOLO 200ML

King Valley, VIC

Dry, fresh Prosecco in a single-serve piccolo.

13

PETERSON'S HOUSE CHARDONNAY

Hunter Valley, NSW

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

65

VEUVE CLICQUOT CHAMPAGNE

Champagne, France

The iconic Champagne for celebrations.

135

White Wines

150ML
GLASS

250ML
GLASS

BOTTLE

BOYDELL'S VERDELHO

Hunter Valley, NSW

Fresh & vibrant with tropical fruit & a zesty finish.

49

NUTHOUSE SAUVIGNON BLANC

McLaren Vale, SA

Zesty citrus, passionfruit. House white.

11

15

40

MOUNT RILEY SAUVIGNON BLANC

Marlborough, NZ

Premium NZ style, tropical & grassy.

15

21

60

TULLOCH SEMILLON SAUVIGNON BLANC

Hunter Valley/Orange, NSW

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

12.5

16.5

46

TYRRELL'S HUNTER VALLEY SEMILLON

Hunter Valley, NSW

Crisp, citrus-driven, iconic regional style.

60

ANGULLONG A RANGE PINOT GRIGIO

Orange, NSW

Fresh and vibrant with pear, melon and bright acidity.

13

18

50

NUTHOUSE CHARDONNAY

McLaren Vale, SA

Stone fruit, soft oak. House chardonnay.

11

15

40

PETERSONS CHARDONNAY

Hunter Valley, NSW

Elegant, full-bodied with subtle oak.

15

21

59

Sweet Wines

150ML
GLASS

250ML
GLASS

BOTTLE

ARTISAN WHITE MOSCATO

New South Wales

Light, sweet, spritzy, floral & peachy notes.

13

17

48

WICKED SECRETS SPARKLING PINK MOSCATO

Hunter Valley, NSW

Sweet with strawberry & musk.

48

Rosé Wines

150ML
GLASS

250ML
GLASS

BOTTLE

PIERRE D'AMOUR ROSÉ

Barossa Valley, SA

Soft pink hue, dry, berry & floral.

13

17.5

49

JARDIN DES CHARMES CINSULT GRENACHE ROSÉ

France

A garden of aromas to please the tastebuds.

15

21

58

Red Wines

150ML
GLASS

250ML
GLASS

BOTTLE

ANGULLONG FOSSIL HILL PINOT NOIR

Orange, NSW

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

15

21

59

NUTHOUSE MERLOT

McLaren Vale, SA

Soft plum, chocolate. House merlot.

11

15

40

CURTIS LEGION CABERNET SAUVIGNON

McLaren Vale, SA

Rich dark berry and blackcurrant flavours with subtle spice, maintaining a smooth structure without aggressive tannins.

12

16

42

ARAMIS WHITE LABEL CABERNET SAUVIGNON

McLaren Vale, SA

Deep, structured, cassis & chocolate.

54

CURTIS LEGION SHIRAZ

McLaren Vale, SA

Intense red berry fruit aromas with hints of chocolate.

12

16

42

CHATEAU TANUNDA SHIRAZ

Barossa Valley, SA

Bold & rich with spice & dark berries.

59

TYRRELL'S LUNATIQ SHIRAZ

Hunter Valley, NSW

Premium, limited-release shiraz with savoury spice.

110