Seabreeze Hotel

NELSON BAY

Cocktails

CLASSIC MARGARITA 23
Tequila, triple sec, lime

MANGO CHILLI MARGARITA 23
Tequila, mango liqueur, lime, agave

COSMOPOLITAN 23
Vodka, triple sec, lime, cranberry juice

ESPRESSO MARTINI 24
Vodka, coffee liqueur, espresso

APEROL SPRITZ 19
Aperol, brut, soda

FRENCH MARTINI 23
Vodka, Chambord, pineapple juice

NELSON BAY SPRITZ 19
Gin, elderflower, passionfruit, fresh lime, prosecco, soda

SEABREEZE SOUTHSIDE 23
Gin, fresh lime, mint, soda

PORN STAR MARTINI 23
Vanilla vodka, passionfruit liqueur, lime, vanilla, prosecco

JAPANESE SLIPPER 22
Midori, triple sec, lime

WATERMELON & BASIL SMASH 23
Vodka, watermelon, basil, lime, sugar

Mocktails

PINEAPPLE COCONUT SPLASH 15
Pineapple juice, coconut water, lime

PASSIONFRUIT COOLER 15
Passionfruit, orange juice, lime, soda

SEABREEZE SUNRISE 15
Orange juice, pineapple juice, grenadine, soda

Cocktail Jugs

FRUIT TINGLE 40
Vodka, blue curaçao, lemonade, raspberry

PASSIONFRUIT MOJITO 42
Bacardi, passionfruit, lime

HAWAIIAN ICED TEA 45
Vodka, gin, Bacardi, tequila, triple sec, lime, pineapple juice

To Share

GARLIC BREAD 14
CHEESE +3
BACON & CHEESE +6
GLUTEN-FREE BREAD +2

GARLIC FLATBREAD 16
CHEESE +3
GLUTEN-FREE BASE + 7

SALT & PEPPER SQUID (GF) (DF) (I) 19
Deep-fried crispy squid, house-made salt, aioli, lemon wedge

BUFFALO MOZZARELLA PIZZA 24
Tomato salsa, garlic, fresh buffalo mozzarella, rocket, balsamic glaze

BBQ KING PRAWNS (GF) (A) 28
SA king prawns, rocket & fennel salad, lemon wedge

Port Stephens Oysters (A)

NATURAL ½ DOZ 31 DOZ 56
champagne mignonette

KILPATRICK ½ DOZ 32 DOZ 57
BBQ, Worcestershire sauce, diced bacon, tabasco

JAPANESE PONZU ½ DOZ 34 DOZ 58
Seaweed salad, fried shallots and Japanese dressing

TROPICAL ½ DOZ 34 DOZ 58
Pineapple salsa

MORNAY ½ DOZ 34 DOZ 59
Homemade cheese sauce

OYSTER PLATTER (A) 65
Three oysters of each style

Salads

CHICKEN CAESAR SALAD (P) (GFA) 27
Baby cos lettuce, Caesar dressing, bacon, egg, croutons, shaved parmesan

SOBA NOODLE SALAD (GF) (N) (DF) (I) 38
Crispy-skinned salmon, soba noodles, cabbage, carrot, seaweed salad, fried shallots, peanut, cucumber

ROCKET SALAD (V) (DF) (GF) 22
Fennel, mandarin segments, walnut, dried cranberry, cucumber, onion, lemon & vinaigrette

Wood-fired Pizzas

MARGHERITA PIZZA (V) 26
Tomato sauce, fresh buffalo mozzarella cheese, fresh basil

HAWAIIAN PIZZA (P) 28
Ham, pineapple, tomato sauce, mozzarella cheese

PATATA PIZZA (V) 28
Roasted potato, rosemary, garlic, mozzarella cheese, rocket leaf, balsamic glaze

PERI PERI PIZZA 29
Marinated chicken, capsicum, onion, spring onion, mozzarella, peri peri mayo, Napoli sauce

DIAVOLA PIZZA (P) 32
Napoli sauce, mild Hungarian salami, pepperoni, chilli flakes, mozzarella

BBQ MEAT LOVERS PIZZA (P) 36
Beef mince, pepperoni, diced bacon, chicken, double-smoked ham, onion, mozzarella, BBQ sauce

Pasta

SMOKED SALMON & PRAWN FETTUCCINE (GFA) (I) 38
Cherry tomato, chilli flakes, garlic, onion, butter, spinach and capers, parmesan, lemon

WAGYU BEEF BOLOGNESE (GFA) 29
Spaghetti, Napoli sauce, garlic, basil, parmesan, parsley

MUSHROOM & SPINACH RISOTTO (GF) (V) 28
Sautéed mushrooms, spinach, garlic, onion, parmesan, truffle oil

Burgers & Sandwiches

SEABREEZE CHEESEBURGER (P) (GFA) 29
Australian beef patty, cheese, bacon, pineapple slice, lettuce, tomato, chef's special burger sauce

SOUTHERN-STYLE CHICKEN BURGER (GFA) (P) 28
Bacon, Sriracha sauce, cheese, chilli jam, cabbage salsa

STEAK SANDWICH (P) (GFA) 29
Minute steak, bacon, rocket, tomato, Swiss cheese, chimichurri, aioli

Schnitzels

CHICKEN SCHNITZEL 29
Chips, salad

SCHNITZEL PARMIGIANA 36
Ham, Napoli sauce, cheese, chips, salad

HAWAIIAN PARMIGIANA 37
Pineapple, bacon, BBQ sauce, cheese, chips, salad

ZUCCHINI PARMIGIANA 28
Grilled zucchini, Napoli sauce, rocket, fennel, onion, parmesan salad, chips

Platters

MIXED GRILL PLATTER 89
250g BBQ pork ribs, quarter peri peri chicken, chorizo sausage, minute steak, corn ribs, cabbage slaw

MIXED SEAFOOD PLATTER (M) (GF) (A) 86
Grilled salmon, grilled king prawns, crispy fried squid, half shell mussels, scallops, black garlic aioli, fennel, rocket, onion, lemon

From the Grill

300G HUNTER RESERVE RUMP 46
Choice of chat potatoes with grilled asparagus and chimichurri, or chips and salad

300G RIB EYE 52
Choice of chat potatoes with grilled asparagus and chimichurri, or chips and salad

HALF RACK BBQ PORK RIBS 42
Chips, slaw

PORTUGUESE-STYLE GRILLED HALF CHICKEN 38
Peri peri sauce, chips, slaw

Seafood

FISH & CHIPS (A) 32
Battered hoki, chips, tartar sauce, lemon

MARKET FISH MP
Fresh market fish, caponata, grilled asparagus, lemon wedge

Kids' Meals

UNDER 13'S ONLY

CHEESEBURGER & CHIPS 16

FISH & CHIPS (A) 14

CHICKEN NUGGETS & CHIPS 14

BOLOGNESE (GFA) 14

Sides

SEABREEZE GARDEN SALAD (GF) (V) (DF) 14

GRILLED ASPARAGUS 16
Lemon Vinaigrette

CHIPS (GF) 11

SWEET POTATO FRIES (GF) 14

CRISPY CHAT POTATOES 14

Sauces

GRAVY (GF) 4

DIANE (GF) 4

RED WINE JUS (GF) 4

CREAMY MUSHROOM (GF) 4

GARLIC CREAM (GF) 4

PEPPERCORN (GF) 4

CREAMY GARLIC PRAWNS (I) 8

Desserts

VANILLA PAVLOVA 16
Mascarpone cream cheese, passion fruit, berries

MARS BAR CHEESECAKE 17
Vanilla bean ice cream, whipped cream, strawberry

(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)

Sparkling Wines

	150ML GLASS	BOTTLE
MARKVIEW SPARKLING *New South Wales* Fresh, crisp, easy-drinking bubbles. House sparkling.	11	40
VILLA JOLANDA PROSECCO *Veneto, Italy* Fresh aromas of green apple, white peach, pear, and citrus. Complemented by floral notes of honeysuckle and subtle hints of yeast, cream, or brioche.	14	65
SOUL GROWERS ELDER HALL SPARKLING *Adelaide Hills, SA* Fresh aromas of citrus, green apple, white peach, and stone fruit, complemented by subtle red berry lift, floral touches, and bready/toasty brioche notes from extended lees ageing.		62
VEUVE CLICQUOT CHAMPAGNE *Champagne, France* The iconic Champagne for celebrations.		150

White Wines

	150ML GLASS	250ML GLASS	BOTTLE
HAREWOOD ESTATE RIESLING *Great Southern, WA* Intense floral and citrus notes, hints of passionfruit, white jasmine, and subtle spicy or talc-like vibrancies.	14	18	55
BOYDELL'S VERDELHO *Hunter Valley, NSW* Fresh & vibrant with tropical fruit & a zesty finish.	13	17	50
TROUBLE MAKER SAUVIGNON BLANC *McLaren Vale, SA* Zesty citrus, passionfruit.	11	15	40
BRIAR RIDGE DUCK DUCK BULL PINOT GRIS *Wratton Bully* Aromatic notes of ripe pear, red apple, and subtle citrus or floral/musk undertones, offering a rounded, textural palate balanced with a dry, clean finish.	14	18	55
MOUNT RILEY SAUVIGNON BLANC *Marlborough, NZ* Complex and pungent aromas of citrus, passionfruit, gooseberries, and black currant, layered with hints of crushed herbs, grassy asparagus, and flinty minerals.	15	21	64
TINKLERS HILL BLOCK CHARDONNAY *Hunter Valley, NSW* Layers of stone fruit, crisp pear, green apple, and zesty citrus, underscored by flinty barrel fermentation texture, creamy soft lees, and balanced vanillin oak.	11	15	49
2025 BIG DOG ADELAIDE HILLS CHARDONNAY *Hunter Valley, NSW* Bright stone fruit, a clean citrus edge and a refreshing finish.	15	21	64

Sweet Wines

	150ML GLASS	250ML GLASS	BOTTLE
ARTISAN WHITE MOSCATO *New South Wales* Orange blossom, honeysuckle, and sweet citrus.	13	17	50

Rosé Wines

	150ML GLASS	250ML GLASS	BOTTLE
MARQUIS DE PENNAUTIER ROSÉ *Languedoc* Fresh raspberries, blackcurrants, and strawberries, complemented by subtle hints of liquorice, floral undertones, white peach, and a touch of citrus zest.	15	21	64
ELBOURNE ROSÉ *Hunter Valley, NSW* Light and crisp with layers of white cherry and ruby grapefruit, a saline texture, refreshing acidity, and a savoury, minerally finish.	13	17	50

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	64
MARGAN MERLOT *Hunter Valley, NSW* Generous and juicy red and black fruit flavours, well-balanced by gentle, silken tannins and subtle integrated French oak.	14	18	55
THE LITTLE WINE COMPANY TEMPRANILLO *Hunter Valley, NSW* Showing vibrant red currant fruit aromas with some complex characters of green olive, spice and just a hint of tobacco.	14	18	55
CURTIS FAMILY LEGION CABERNET SAUVIGNON *McLaren Vale, SA* Chocolate, coffee beans, vanilla, coconut, cream, and peppery or lifted spice.	12	16	42
BRIAR RIDGE DUCK DUCK BULL SHIRAZ *Wratton Bully* Chocolate, liquorice, plum, mint, black cherries, coffee grinds, bay leaves, cranberries, and a rising floral/woodsmoke.	14	18	55