

THE SEAHORSE OCEANVIEW

EST 2023

STARTERS

GARLIC COB LOAF (V) \$12M/\$14NM

LOCAL BERRY BAKERY COB LOAF, HOUSE GARLIC BUTTER, GREEN TOMATO RELISH

GRILLED SOURDOUGH BREAD (V) \$15M/\$17NM

BABAGANOUSH, OLIVE OIL, POMEGRANATE, DHUKKA, MEREDITH GOATS CHEESE, LEMON

LOCAL SYDNEY ROCK OYSTERS (GF)(DF)

SERVED NATURAL WITH LEMON

HALF DOZEN \$29M/\$32M

DOZEN \$45M/\$50NM

ADD KILPATRICK (GF) \$4

ADD VODKA GRAPE LIME GRANITA (GF) \$3

FRESH PRAWN PLATE (GF)(DF)\$32M/\$35NM

FINGER LIME MAYO, WAKAMI SEAWEED, NAMJIM & DILL DIPPING SAUCE, LEMON

ADD SOURDOUGH \$4

SALT AND PEPPER SQUID (DF) \$19M/\$21NM

GARLIC AIOLI, HERB WOMBOK SLAW, NAMJIM, FRIED SHALLOT, LEMON

½ DOZEN MORNAY SCALLOPS \$27M/\$29NM

PARMESAN, PARSLEY, BACON, FRESH LEMON

SPICED CORN RIBS (V) (VE) (GF) (DF) \$18M/\$20NM

SRIRACHA, LIME, VEGAN AIOLI, MIMAS SPICED SALT, CORIANDER

CRISPY BUTTERMILK CHICKEN WINGS \$18M/\$20NM

CHIPOTLE BBQ COATING, HOUSE GINGER PICKLE, RANCH DIPPING SAUCE, LIME

TEMPURA PRAWNS \$24 M/\$26NM

DRAGON FRUIT PAPAYA ROMESCO, MIMAS SPICED SALT, LIME



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION (DF) DAIRY FREE

“PLEASE ADVISE OF ANY ALLERGIES WHEN ORDERING THANKYOU”

SEAFOOD IS SOURCED OF MIXED ORIGIN

OCEANVIEW CLASSICS

CHICKEN SCHNITZEL \$26M/\$28NM
CHICKEN PARMIGIANA \$29M/\$31NM
CRUMBED BEEF SCHNITZEL \$28M/\$30NM
300GR RUMP STEAK (GF) 34M/37NM
300GR SIRLOIN (GF) \$38M/40NM

ALL ABOVE SERVED WITH A CHOICE OF
CHIPS & SALAD (GF) (DF) (V) OR
MASH POTATO & SEASONAL VEG (GF) (V)

SAUCES \$2M/\$3NM

-CREAMY MUSHROOM & ROSEMARY- (GF)
- CLASSIC DIANNE- (GF)
-GREEN PEPPERCORN & THYME- (GF)
-CLASSIC GRAVY -(GF)(DF)
-RED WINE JUS- (GF)(DF)

BEER BATTERED FISH AND CHIPS (DF) \$27M/\$29NM

BATTERED BARRAMUNDI, HOUSE TARRAGON TARTARE, SEASONAL SALAD, LEMON

WHOLE SOLE (GFO) \$30M/\$32NM

LEMON BUTTER, CHIPS, GARDEN SALAD, TARRAGON TARTARE, FRESH PRAWN

SALT AND PEPPER SQUID MAIN (DF) \$26M/\$28NM

GARLIC AIOLI, LEMON, GARDEN SALAD, CHIPS, FRIED SHALLOT

SMOKED SALMON SALAD \$24M \$26NM (GF)

FENNEL, SPINACH, TOASTED ALMONDS, MEREDITH GOATS CHEESE, LEMON DRESSING

AUSSIE BEEF BURGER \$23M/\$25NM

MILK BUN, BEEF PATTIE, AMERICAN CHEESE, ICEBERG, BEETROOT, GARLIC AIOLI
GREEN TOMATO RELISH, SERVED WITH CHIPS

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CHEFS RECOMMENDATIONS

SEARED ATLANTIC SALMON (GFO) \$32M/\$35NM

MOROCCAN COUS-COUS, LEMON TZATZIKI, SALSAVERDE, FRESH PRAWN

SKIN ON BARRAMUNDI (GF) \$34/NM \$36

HERB WOMBOK SLAW, ROASTED FENNEL, PRAWN BISQUE-CRISPY CAPERS, LEMON

SURF & TURF \$45M/\$48NM

300GR RUMP, CREAMY GARLIC PRAWNS, SALT & PEPPER SQUID, CHIPS, FRESH PRAWN, LEMON, PARSLEY

300GR SIRLOIN (GF) \$40M\$42NM

CAULIFLOWER PUREE, SEASONAL GREENS, SALSA VERDE, RED WINE JUS, DAUPHINOISE POTATO, MUSTARD

WA LOBSTER \$85M/\$90NM

CHOICE OF MORNAY OR CHILLI GARLIC BUTTER (GF) LOBSTER SERVED W/CHIPS, SEASONAL SALAD, FRESH PRAWN, LEMON

CHILLI CRAB \$28M\$30NM

WHOLE BLUE SWIMMER CRAB, TOMATO SUGO, PARMESAN CHILLI, GARLIC, LEMON BASIL GREMOLATA STEAMED RICE

ADD SOURDOUGH \$4

MIXED GRAIN & KALE SALAD (V)(VEO)(GFO) \$22M/\$24NM

BABY BEETROOT, MEREDITH GOATS CHEESE, DUKKAH, ROASTED CAULIFLOWER, SPINACH, HUMMUS, BLACK LENTILS, COUSCOUS

ADD GRILLED CHICKEN \$8

MUSHROOM & SAGE LINGUINI \$24M\$26NM

FIELD MUSHROOMS, PARMESAN CHEESE, CREAM, TRUFFLE OIL



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SEAFOOD PLATES & PLATTERS

COLD SEAFOOD PLATE FOR 1 (GF) \$40M/\$43NM

BLUE SWIMMER CRAB, LOCAL OYSTERS, FRESH PRAWNS, SMOKED SALMON, COCKTAIL SAUCE, LEMON, WAKAMI SEAWEED, PONZU DIPPING SAUCE

FISHERMANS PLATE FOR 1 \$45M/48NM

FRESH PRAWNS, FRESH OYSTERS, SALT & PEPPER SQUID, BATTERED FISH, PRAWN CUTLETS, CHIPS, GARDEN SALAD, COCKTAIL SAUCE, LEMON

SEAFOOD PLATTER FOR 2 \$190M/\$200NM

BLUE SWIMMER CRAB, FRESH PRAWNS, SYDNEY ROCK LOCAL OYSTERS, SMOKED SALMON, S.P SQUID, BATTERED BARRAMUNDI, CREAMY GARLIC PRAWNS, MORNAY SCALLOPS, SERVED WITH CHIPS, SEASONAL FRUIT, DIPPING SAUCES

WHOLE WA LOBSTER ADD ON \$70M/\$75NM

CHOICE OF: MORNAY OR,
CHILLI GARLIC BUTTER (GF)

SIDES

CHIPS (GF)(V) \$10

W' ROSEMARY SALT
ADD AIOLI \$2

GARDEN SALAD (GF) (V) (VE) (DF) \$12

CHERRY TOMATO, SPANISH ONION, CUCUMBER, CARROT, OREGANO, ITALIAN DRESSING

SEASONAL VEGETABLES (GF) (V) (VEO) \$8

SIDE MASH (V) (GF) \$6

FLAMEGRILLED BROCCOLINI (GF) (V) \$15

POMEGRANATE, PINENUT HONEY, HOUSE MADE RICOTTA, LEMON

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KIDS MENU \$14

ALL SERVED WITH CHIPS (GF)

ADD SALAD OR VEG (GF) \$3

CHICKEN NUGGETS

FISH COCKTAILS

CHEESEBURGER

GRILLED CHICKEN (GF)

KIDS ICE CREAM \$5

PLAIN VANILLA ICECREAM W/ SPRINKLES

CHOICE OF TOPPING

CARAMEL, CHOCOLATE, STRAWBERRY

DESSERT MENU

'ALL DESSERTS ARE HOUSE MADE WITH LOVE'

STICKY DATE PUDDING (V) \$15

BUTTERSCOTCH SAUCE, SEASONAL BERRIES, VANILLA GELATO

BISCOFF BRULEE (V) \$15

SALTED CARAMEL POPCORN, BLACKBERRIES, VANILLA CREAM

SPICED MATCHA CAKE (V) \$16

LEMON CARDAMOM SYRUP, MERINGUE, RASPBERRY SORBET

CHEESE PLATTER \$ 36M \$38NM

HOUSE MADE LAVOSH, BLACKBERRY FIG FENNEL SEED PASTE, GRAPES,
CHEFS SELECTION OF CHEESE'S, SEASONAL BERRIES, serves 2-4 people



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