

THE SEAHORSE OCEANVIEW

EST 2023

STARTERS

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

BAKERY COB LOAF, HOUSE GARLIC BUTTER, GREEN TOMATO RELISH

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

ROMESCO, OLIVE OIL, 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 CUCCUMBER 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) \$20M/\$22NM

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 PICKLE, RANCH DIPPING SAUCE, 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
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 FLATHEAD, 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

BRAISED BABY OCTOPUS SALAD \$25M \$27NM (GF)

SEASONAL GREENS, TOASTED ALMONDS, MEREDITH GOATS CHEESE, ITALIAN DRESSING,
FENNEL, SPANISH ONIONS, FRIED CAPERS

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) \$34M/\$37NM

MOROCCAN COUS-COUS, LEMON TZATZIKI, SALSA VERDE, FRESH PRAWN, GRILLED LEMON

SEARED SWORDFISH (GFO) \$33M \$36

HONEY PINENUT BUTTER SWEET FISH, ROMESCO SAUCE, SEASONAL GREENS, SALSA VERDE, SPICED COUS COUS SEASONAL HERB SALAD GRILLED LEMON

SURF & TURF \$46M/\$49NM

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

300GR SIRLOIN (GF) \$44M/\$48NM

ONION PUREE, SEASONAL VEGETABLES, SALSA VERDE, RED WINE JUS, FONDANT POTATO, MUSTARD, BLACK SALT

WA LOBSTER \$85M/\$90NM

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

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

BABY BEETROOT, MEDITERRANEAN GOATS CHEESE, DUKKAH, ROASTED CAULIFLOWER, SPINACH, HUMMUS, BLACK LENTILS, SPICED COUS COUS

ADD GRILLED CHICKEN \$8

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

FIELD MUSHROOMS, PARMESAN CHEESE, CREAM, TRUFFLE OIL

BALTER BEER MUSSELS \$25M/\$27NM

BLACK MUSSELS, CHILLI, BACON, ONIONS, GARLIC, BALTER BEER, SERVED WITH SOURDOUGH



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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 FLATHEAD, 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

PINENUT HONEY, WHIPPED 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) \$16

BUTTERSCOTCH, SAUCE, SEASONAL BERRIES, VANILLA GELATO

BISCOFF BRULEE(V) \$16

SALTED CARAMEL POPCORN, BLACKBERRIES, VANILLA CREAM

NUTELLA CHEESECAKE (V) \$17

CHOCOLATE GANACHE, MERINGUE, SALTED PISTACHIO PRALINE, VANILLA GELATO

TRIO SORBET \$16

CHEF'S TRIO OF SORBET SERVED WITH SEASONAL BERRIES



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