

THE SEAHORSE OCEANVIEW

EST 2023

STARTERS

GARLIC COB LOAF (V) \$15M / \$17NM

BAKERY COB LOAF, HOUSE GARLIC BUTTER, GREEN TOMATO RELISH

GRILLED SOURDOUGH BREAD (V) \$18M / \$20NM

ROMESCO, OLIVE OIL, DHUKKA, MEREDITH GOATS CHEESE, LEMON

LOCAL SYDNEY ROCK OYSTERS (GF)(DF)

SERVED NATURAL WITH LEMON

HALF DOZEN \$32M / \$35NM

DOZEN \$46M / \$52NM

ADD KILPATRICK (GF) \$4

ADD VODKA CUCUMBER LIME GRANITA (GF) \$3

FRESH PRAWN PLATE (GF), (DF) \$34M / \$37NM

FINGER LIME MAYO, WAKAMI SEAWEED, NAM JIM & DILL DIPPING SAUCE, LEMON

ADD SOURDOUGH \$4

SALT AND PEPPER SQUID (DF) \$24M / \$26NM

GARLIC AIOLI, HERB WOMBOCK SLAW, NAM JIM, FRIED SHALLOT, LEMON

½ DOZEN MORNAY SCALLOPS \$30M / \$33NM

PARMESAN, PARSLEY, BACON, FRESH LEMON

SPICED CORN RIBS (V) (VE) (GF) (DF) \$20M / \$22NM

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

CRISPY BUTTERMILK CHICKEN WINGS \$20M / \$22NM

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



(V) VEGETARIAN (VE) VEGAN (VEO) VEGAN OPTION / (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

**250gr CHICKEN SCHNITZEL \$28M / \$30NM
250gr CHICKEN PARMIGIANA \$32M / \$34NM
300gr RUMP STEAK (GF) \$35M / \$38NM
300gr SIRLOIN (GF) \$40M / \$44NM**

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

SAUCES \$3M / \$4NM

- CREAMY MUSHROOM & ROSEMARY - (GF)
- CLASSIC DIANE - (GF)
- GREEN PEPPERCORN & THYME - (GF)
- CLASSIC GRAVY - (GF)(DF)
- RED WINE JUS - (GF)(DF)
- EXTRA TARTARE \$2

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

BATTERED FLATHEAD, HOUSE TARRAGON TARTARE, SEASONAL SALAD, LEMON

WHOLE SOLE (GFO) \$33M / \$36NM

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

SALT AND PEPPER SQUID MAIN (DF) \$28M / \$30NM

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

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

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

AUSSIE BEEF BURGER \$24M / \$26NM

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) \$35M / \$38NM

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

SEARED SWORDFISH (GFO) \$34M / \$37NM

HONEY PINENUT BUTTERED SWORDFISH, ROMESCO SAUCE, SEASONAL GREENS, SALSA VERDE, SPICED COUSCOUS, SEASONAL HERB SALAD, GRILLED LEMON

SURF & TURF \$48M / \$50NM

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

300GR SIRLOIN (GF) \$45M / \$48NM

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

WA LOBSTER \$90M / \$95NM

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

MIXED GRAIN & KALE SALAD (V) (VEO) (GFO) \$24M / \$26NM

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

ADD GRILLED CHICKEN \$8

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

FIELD MUSHROOMS, PARMESAN CHEESE, CREAM, TRUFFLE OIL

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

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



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SEAFOOD PLATES & PLATTERS

COLD SEAFOOD PLATE FOR 1 (GFO) \$42M / \$45NM

MORETON BAY BUG, 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 \$200M / \$210NM

MORETON BAY BUG, FRESH PRAWNS, SYDNEY ROCK LOCAL OYSTERS, SMOKED SALMON, SALT & PEPPER SQUID, BATTERED FLATHEAD, CREAMY GARLIC PRAWNS, MORNAY SCALLOPS, SERVED WITH CHIPS, SEASONAL FRUIT, DIPPING SAUCES, LEMON

WHOLE WA LOBSTER ADD ON \$80M / \$85NM

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

SIDES

CHIPS (GF)(V) \$12

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) \$10

SIDE MASH (V) (GF) \$8

FLAME GRILLED BROCCOLINI (GF) (V) \$15

PINENUT HONEY, WHIPPED RICOTTA, LEMON

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KIDS MENU \$15

ALL SERVED WITH CHIPS (GF)

ADD SALAD OR VEG (GF) \$3

CHICKEN NUGGETS

FISH COCKTAILS

CHEESEBURGER

GRILLED CHICKEN (GF)

KIDS ICE CREAM \$6

PLAIN VANILLA ICECREAM W/ SPRINKLES

CHOICE OF TOPPING

CARAMEL, CHOCOLATE, STRAWBERRY

DESSERT MENU

'ALL DESSERTS ARE HOUSE MADE WITH LOVE'

STICKY DATE PUDDING (V) \$18

BUTTERSCOTCH SAUCE, SEASONAL BERRIES, VANILLA GELATO

BISCOFF BRULEE (V) \$18

SALTED CARAMEL POPCORN, BLACKBERRIES, VANILLA CREAM

NUTELLA CHEESECAKE (V) \$18

CHOCOLATE GANACHE, MERINGUE, SALTED PISTACHIO PRALINE, VANILLA GELATO

TRIO SORBET \$16

CHEF'S TRIO OF SORBET SERVED WITH SEASONAL BERRIES.



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