

THE SEAHORSE OCEANVIEW

CHEFS RECOMMENDATIONS

SEARED SALMON (gf) \$32M/\$35NM

Grilled Fennel - Beetroot Puree - Mixed Herb & Wombok Slaw

SCOTCH FILLET (gf) \$40M/\$43NM

Local Greens - Mash Potato - Compound Butter

SURF & TURF (gf) \$45M/\$48NM

250g Rump steak - Salt & Pepper Squid - Garlic Cream Prawns - Chips

WA LOBSTER (gfo) \$80M/\$85NM

Choice of mornay or garlic chilli butter w/Seasonal Salad-Chips - Lemon

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

Roasted Cauliflower - Goats Cheese- Beetroot- Dukkha – Spinach - Tahini Dressing

VEGETARIAN LINGUINI \$25M/\$27NM (V)

Tomato Sugo -Cherry Tomatoes- Mushrooms- Basil – Garlic – Capsicum - Parmesan



SIDES \$8

- Bowl Of Chips - (v)(ve)

- Seasonal Vegetables- (gf)(v)(veo)

- Garden Salad - (gf)(v)(ve)

- Mash Potatoes - (gf)(v)

Please Advise When Ordering of any Allergies thank you

SEAFOOD PLATTERS

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

Blue Swimmer Crab - Local Oysters - Fresh Prawns - Smoked Salmon - Cocktail Sauce - Lemon

Hot & COLD SEAFOOD PLATE FOR 1 \$45M/48NM

Fresh Prawns - Local Oysters - Salt & Pepper Squid - Fish Cocktails - Prawn Cutlets – Chips – Salad
Cocktail Sauce - Lemon

HOT & COLD SEAFOOD PLATTER FOR 2 \$190M/\$200NM

Blue Swimmer Crab - Fresh Prawns - Local Oysters - Smoked Salmon - Salt & Pepper Squid - Battered Barramundi - Garlic Cream Prawns - ½ Shell Scallops W/Corn Salsa & Garlic Fingerlime Butte r-
Served W/ Seasonal Fruit – Chips - Dipping Sauces - Lemon

ADD Garlic Chilli Butter Lobster (gf)

ADD Lobster Mornay

\$60M/\$65NM



DESSERTS

STICKY DATE PUDDING \$12M/\$14NM

Butter Scotch Sauce - Vanilla Gelato - Strawberries

OREO BRULEE \$12M/\$14NM

Seasonal Berries - Honey Puffs

CHEESE PLATE \$20M/\$22NM

Local Cheeses – Crackers - Seasonal Fruit

(gf) Gluten Free (V) Vegetarian (VE) Vegan (gfo) Gluten Free Option

THE SEAHORSE OCEANVIEW

STARTERS



GARLIC & HERB BREAD (v) \$10M/\$12NM

Add Cheese \$2

Chargrilled Sourdough (v) (ve) \$12M/\$14NM

Hummus- Dukkha

LOCAL OYSTERS (gf)

Served Natural W/Lemon

HALF DOZEN \$25M/\$27NM

DOZEN \$42M/\$46NM

Add Kilpatrick (gf) \$4

FRESH PRAWNS PLATE (gfo) \$34M/\$36NM

Chargrilled Sourdough -House Cocktail Sauce- Lemon

SALT AND PEPPER SQUID \$18M/\$20NM

Garlic Aioli -Wombok Herb Salad - Lemon Dressing

½ SHELL SCALLOPS (gf) \$25M/\$27NM

Garlic Butter - Corn Salsa - Local Fingerlime

SPICED CORN RIBS (ve)(gf) \$18M/\$22NM

Sriracha – Coriander - Vegan Aioli - Spiced Salt

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

Smoked Chipotle Coating - Butter Milk Ranch Dipping Sauce



CLASSICS

CHICKEN SNITZEL \$25M/\$27NM

CHICKEN PARMIGIANA \$27M/\$29NM

CRUMBED PORK SNITZEL \$25M/\$27NM

300gr RUMP STEAK (gf) 34M/37NM

All Above Served with a Choice Of

Chips & Salad Or

Mash Potato & Seasonal Veg (Gf)

SAUCES \$2M/\$3NM

-Creamy Mushroom & Rosemary-

- Classic Dianne-

-Green Peppercorn & Thyme-

-Classic Gravy-

BEER BATTERED FISH AND CHIPS (gfo) \$24M/26NM

*Battered Barramundi - House Tarragon Tartare - Seasonal Salad -
Lemon Dressing*

SALT AND PEPPER SQUID MAIN \$24M/\$26NM

Lemon - Garlic Aioli - House Salad - Chips

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

*Beef Pattie - American Cheese - Lettuce- Beetroot- Garlic Aioli - Served
with Chips*

WHOLE SOLE (gfo) \$27M/\$29NM

Lemon Parsley Butter – Chips - House Salad

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THE SEAHORSE OCEANVIEW

Kids Menu \$12

All served with chips

Add Salad Or Veg \$2



Chicken Nuggets

Fish Cocktails

Grilled Chicken

Cheeseburger

