THE SEAHORSE

OCEANVIEW

OPEN EVERYDAY
12:00 PM - 2:30 PM
5:30 PM - 8:00 PM

@SEAHORSEOCEANVIEW

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OCEAN VIEW

Entreés

Baked Focaccia- $16 M / $17 NM
House garlic butter. Green tomato relish. (V)
Add Cheese $3

Cheese Dip- $18 M / $20 NM
Goat's Cheese. Cream Cheese. Char Grilled Sourdough. Pickled Eschallots.
Hot Honey. Sumac. Lemon Zest. Thyme. (V)

Fried Chicken Wings- $20M / $22NM
Crispy buttermilk coating. Chipotle BBQ. Pickles. Ranch dipping sauce. Lime.

Salt & Pepper Squid- $ 24M / $26NM
Chilli & Lime Aioli. Edamame & herb salad. Nahm Jim. Fried shallots. Lemon (DF)

Mornay Scallops (6)- $38 M / $40NM
Parmesan. Parsley. Bacon. Lemon.

Spiced Corn Ribs- $20M / $22 NM
Sriracha. Lime. Vegan mayo. Spiced salt. Coriander. (V+ VE + DF)

Kids Meals

Chicken Nuggets & Chips - $15
Add on Seasonal Vegetables or Salad $3

Fish Cocktails & Chips- $15
Add on Seasonal Vegetables or Salad $3

Kids Cheeseburger & Chips- $15
Add on Seasonal Vegetables or Salad $3

Grilled Chicken & Chips -$15 (GF)
Add on Seasonal Vegetables or Salad $3

Sides

Chips + Rosemary Salt- (GF + V) $12

Truffle & Parmesan Chips- $14 (GF)
Truffle mayo. Parsley.

Seasonal Garden Salad-
(V + VE0 + GF) $12
Mixed Leaf. Cherry Tomato. Spanish Onion. Cucumber. Lemon Dressing.

Seasonal Vegetables-
(GF + V + VEO) $10

Edamame & Crispy Rice Salad-
(GF + V + VE0) $15
Edamame. Cucumber. Herbs.
Crispy Rice. Wombok. Nahm Jim. Lettuce.
Add Grilled Chicken $8

(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 ORIGIIN

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Main Meals

Chicken Schnitzel- $28 M / $30 NM
Chips & Salad or Mash & Seasonal Vegetables.

Chicken Parmigiana- $32 M / $34 NM
Chips & Salad or Mash & Seasonal Vegetables.

300g Rump Steak- (GF) $35 M / $38NM
Chips & Salad or Mash & Seasonal Vegetables.

300g Sirloin Steak- (GF) $40M / $44NM
Chips & Salad or Mash & Seasonal Vegetables.

Surf & Turf- $48M / $50NM
300g Rump Steak. Creamy Garlic Prawns. Salt & Pepper Squid. Chips. Tiger Prawn. Lemon. Wakame

Battered Fish & Chips- (GFO) $27 M / $29 NM
Balter Beer Batter Flathead Tails. Tarragon Tartare. Seasonal Garden Salad. Lemon.

Whole Baked Sole- (GFO) $37 M / $40 NM
Lemon Butter. Chips. Seasonal Garden Salad. Tiger Prawn. Lemon.

Salt & Pepper Squid- (DF) $28 M / $30NM
Aioli. Lemon. Seasonal Garden Salad. Chips. Fried Shallots.

Beef Burger- $24M / $26NM
140g Beef Pattie. American Cheese. Pickles. Bacon & Onion Jam. Aioli. Milk Bun. Chips.

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Chef's Recommendations

Seared Atlantic Salmon- (GF) $35 M / $38 NM
Smoked Almond Puree. Smoked Almonds. Edamame & Crispy Rice Salad. Nahm Jim.

Barramundi- (GF) $34 M / $37 NM
Charred lime. Chilli & Coconut Sauce. Steamed Rice. Broccolini & Bok Choy.

Creamy Pumpkin Pasta- $24 M / $26NM
Orecchiette. Roasted Pumpkin. Goat's Cheese. Basil Oil. Pangrattato.

WA Whole Lobster- $95 M / $100 NM
Choice of Mornay or Chilli Garlic Butter.
Chips. Seasonal Garden Salad.
Tiger Prawn. Lemon.

Black Mussels- $25 M / $27NM
Black Mussels. Chilli.. Onions. Garlic. Sourdough. Charred Lemon. Parsley. Napoli Sauce. Cherry tomato. White Wine.

Chefs 300g Sirloin- (GF) $45 M / $48 NM
Seeded Mustard Mash Potato. Seasonal Vegetables. Chimichurri. Red Wine Jus.

Braised Octopus Salad- (GF) $25M / $27NM
Seasonal Greens. Toasted Almonds.
Meredith Goat's Cheese. Spanish Onion.
Lemon Mustard Dressing. Fried Capers. Fennel.

Sauces
$3 M / $4 NM -
Creamy Mushroom & Rosemary (GF)
Classic Dianne (GF)
Green Peppercorn & Thyme (GF)
Gravy (GF+ DF)
Red Wine Jus (GF+ DF)

$2 M / $3 NM-
Tartare
Aioli
Cocktail
Nahm Jim

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Seafood Platters & Plates

Seafood Platter for "Two" (Serves 2-4)
$200 M / $210 NM
Moreton Bay Bugs. Sydney Rock Oysters.
Tiger Prawns.. Smoked Salmon. Salt & Pepper Squid.
Beer Battered Flathead Fish. Mornay Scallops.
Creamy Garlic Prawns. Chips. Seasonal Fruit. Lemon.
Dipping Sauces- Cocktail Sauce. Nahm Jim. Aioli.
Tartare.
Add on: Whole WA Lobster- $80 M / $85 NM
Choice of- Mornay OR Chilli Garlic Butter (GF)

Sydney Rock Oysters-
½ Dozen - $25 M / $28 NM
Dozen- $48 M / $53 NM
½ Dozen Kilpatrick $27 M / $30 NM
Dozen Kilpatrick $50 M / $55 NM
(GF+ DF)

Cold Seafood Platter- (GFO) $70 M / $75 NM
Moreton Bay Bugs. Sydney Rock Oysters.
Tiger Prawns. Smoked Salmon.
Cocktail Sauce. Lemon. Seasonal fruit.
Wakame Seaweed. Nahm Jim.

Fisherman's Plate for One- $48 M / $52 NM
Tiger Prawns. Sydney Rock Oysters.
Salt & Pepper Squid. Tartare.
Battered Fish. Prawn Cutlets. Chips.
Garden Salad. Cocktail Sauce. Lemon.

Prawn Plate- $40 M / $44 NM
Tiger prawns. Finger Lime Mayo. Wakame Seaweed.
Nahm Jim. Lemon.

Desserts

Flourless Chocolate Brownie - $16 (GF)
Almond Chocolate Brownie. Chocolate Mousse.
Caramel Popcorn. Strawberries. Salted Caramel.

Trio of Sorbets- $16 (DF. V)
Chef's Choice of Flavours. Seasonal Berries.

Kids Ice-cream- $6 (GF)
Vanilla Ice-cream.
Choice of Toppings:
Chocolate. Caramel. Strawberry.
Add Sprinkles.

Sticky Date Pudding- (V) $16
Butter Scotch Sauce. Seasonal Berries.
Vanilla Gelato.

Burnt Basque Cheesecake- (V) $16
Gingernut Crumb. Seasonal berries.
Vanilla Ice-cream. Mixed Berry Compote.

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ALL SEAFOOD AT THE SEAHORSE OCEAN VIEW IS OF MIXED ORIGIN

Oysters, Salmon, Black Mussels - (A)
Sole- NZ (M)

Squid, Flathead, Bugs, Prawn Cutlets, Smoked salmon, Lobsters, Fish Cocktails, Wakame seaweed, Barramundi, Scallops, Prawns, Tiger prawns, Octopus- (M)

Whales • Dolphins • Seals • Dugongs
ORRCA
Est. 1985
Rescue & Research

Dear Members and Guests,
Whilst we do not charge for take-away containers a donation to our chosen organisation above would be appreciated.
Thank you.

The Seahorse Oceanview cannot accept any responsibility for the handling of food removed from the premises.

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MIDWEEK SPECIALS

MONDAY- $18
LOADED FRIES

TUESDAY- $21
150G SNITTY, CHIPS AND SALAD

WEDNESDAY- $21
PASTA

*Weekly alternating flavours of Pasta & Loaded fries as per chefs choice

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