

SEABREEZE HOTEL

Lunch & Dinner



Breads

TOASTED GARLIC BREAD (V)	9.0
TOASTED GARLIC BREAD With bacon & cheese	12.0
TOASTED GARLIC BREAD 'ROYALE' (V) With whipped ricotta, Napoli sauce & basil	12.0

Small Plates/Share

OLIVES (GF/V/VG) Served warm & marinated with rosemary, orange & chili	10.0
HOUSEMADE HUMMUS (GFO/V/VG) With sumac, coriander, celery pickle & grilled pita bread	16.0
FRIED CAULIFLOWER (GF) With Korean BBQ dipping sauce	16.0
BURRATA (GF/V) With heirloom tomatoes, grilled onion, basil & balsamic dressing	17.0
FALAFEL (GF/V) With smoked garlic & yoghurt sauce & parmesan	18.0
SALT & PEPPER CALAMARI Flash fried with parsley & chilli, served with aioli	19.0
SALMON CEVICHE (GF) With radish, fennel, finger lime & tostada	25.0
OYSTERS NATURAL ½ DOZEN (GF) Choice of Japanese cucumber dressing or Champagne mignonette, served with lemon	29.0
OYSTERS KILPATRICK ½ DOZEN With caramelised onion & bacon jam	32.0
BUCKET OF PRAWNS (GF) Locally sourced, with Mary Rose dipping sauce & lemon	34.0

LUNCH MON-SUN 12PM-2.30PM
DINNER MON-SAT 5.30PM-8.30PM / SUN 5.30PM-8PM

SWEET POTATO WEDGES (V) 16.0
With chipotle mayonnaise

NACHOS (GF) 20.0
With mild chilli con carne, mozzarella, guacamole & sour cream

CAESER SALAD (GFO/VGO) 20.0
With baby cos, garlic croutons, soft poached egg, crispy bacon & parmesan
- ADD GRILLED CHICKEN \$7

CHICKEN WINGS (GF) 16.0 ½KG / 26.0 1KG
Choice of Buffalo or Smokey BBQ marinated wings, served with blue cheese & ranch dipping sauce

From the Sea

BEER BATTERED FISH 29.0
Battered Coral Trout, served with crispy golden fries, tartare sauce & lemon

PRAWN LINGUINI 35.0
Spiced local prawns, with fennel, coriander, lemon, chili, wild rocket & extra virgin olive oil

BAKED BARRAMUNDI (GF) (DF) 41.0
Locally hand caught barramundi, served en papillote with grilled zucchini, eggplant, onions, peppers, tomato & fresh basil sauce

BLUE SWIMMER CRAB 45.0
Locally sourced, flash fried with parsley, chili & served with Sriracha aioli

SEAFOOD PLATTER FOR 2 85.0
Flash fried soft shell crab, BBQ baby octopus, fresh local prawns, beer battered Coral Trout, natural oysters, salt & pepper calamari, served with slaw, tartare sauce & Mary Rose sauce

FISH OF THE DAY (GFO)
See our specials board for selection

Crumbed Cuts Served with chips & slaw, or mash & steamed veg

CLASSIC CHICKEN SCHNITZEL 24.0

CHICKEN PARMI 28.0
With shaved ham, Napoli sauce & grilled mozzarella

HAWAIIAN CHICKEN PARMI 29.0
With shaved ham, Napoli sauce, sliced fresh pineapple & grilled mozzarella

WAGYU BEEF SCHNITZEL 30.0

Sides

CRISPY GOLDEN FRIES (V) 12.0
With garlic aioli

HOUSEMADE APPLE & CABBAGE SLAW (GF/DF) 9.0

STEAMED SEASONAL VEGETABLES (GF/DFO) 9.0

CREAMY MASHED POTATO (GF) 9.0

MIXED LEAF SALAD 9.0
With housemade mustard vinaigrette

LUNCH MON-SUN 12PM-2.30PM
DINNER MON-SAT 5.30PM-8.30PM / SUN 5.30PM-8PM

GF Gluten Free | GFO Gluten Free Option | V Vegetarian | VGO Vegan Option | VG Vegan | DF Dairy Free | DFO Dairy Free Option

From the Grill

Cooked to your liking, served with chips & slaw or mash & steamed veg

250GM RUMP - Rockhampton Grain Fed	29.0
400GM RUMP - Rockhampton Grain Fed	37.0
300GM RIB EYE - Rockhampton Grain Fed	44.0
200GM EYE FILLET - Rockhampton Grain Fed	44.0

TEXAN STYLE PORK RIBS (GFO)

39.0 ½ RACK / 50.0 FULL RACK

Smokey BBQ Bundy Rum marinade, served with sweet potato wedges, sour cream & house made apple & cabbage slaw

Sauces

\$3

GRAVY	GARLIC CREAM (GF)
PEPPER	RED WINE JUS (GF/DF)
DIANNE	GARLIC MUSHROOM
BEARNAISE	

Toppers

\$12

CREAMY GARLIC PRAWN (GF)
TEXAN PORK RIBS (GF)

Pizza

Gluten free pizza base available

SUPREME Napoli base, pepperoni, mushroom, capsicum, olives, shaved ham, onion & mozzarella	28.0
CHICKEN & BACON Napoli base, grilled chicken, mushroom, onion, bacon & mozzarella topped with aioli drizzle	28.0
VEGETARIAN (V/VGO) Napoli base, diced pumpkin, onion jam, baby spinach, mushroom, capsicum, mozzarella & pine nuts with pesto	28.0

Burgers

Gluten free bun available. All burgers served with crispy fries

BOSTON CHEESE BURGER 22.0 Beef patty, bacon, cheese, cos lettuce, tomato, pickles, American cheese & BBQ sauce
CRUMBED BARRAMUNDI BURGER 28.0 Crumbed barramundi, bacon, jalapeño, iceberg lettuce & Sriracha mayo
STEAK BURGER 26.0 Rump steak, iceberg lettuce, tomato, beetroot, fried egg, sliced cheese, sauteed onions & bacon, with aioli & hickory BBQ sauce, on a Turkish bun

Kids

All kids meals include a small soft drink of choice, and vanilla ice-cream

CRUMBED FISH & CHIPS 15.0 With tomato sauce
CRUMBED CHICKEN NUGGETS 15.0 Served with chips & tomato sauce
LINGUINE (GFO) (VGO) 15.0 With Napoli sauce & mozzarella

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****Allergy Advice:** Please be aware all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame & other seeds, wheat flours, fungi & dairy products. Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. A surcharge of 10% will apply on public holidays.