

Entrees

½ dozen Pacific oysters 3 ways kaffir lime jelly, classic French mignonette, natural with lemon <i>DF, GF</i>	26
Alsace onion and blue cheese tart figs, rocket, walnuts, asparagus, lemon oil, basil <i>V</i>	18
Deep fried tofu gochujang mayo, black garlic puree, kimchi, king oyster mushroom <i>V</i>	17
Fresh clams steamed in beer, bacon, shallots, fresh herbs with grilled bread	18
Ceviche fresh snapper, lime, coconut, cucumber marinade, chili, basil <i>DF, GF</i>	17
Spanner crab croquette with corn puree, sorrel, chive oil	18
Duo of tuna seared rare and marinated raw tuna, diced avocado, sesame crisp, shallots, shiso	18
Roast pork belly house kimchi, fresh cucumber ribbon, crackling	17

Dairy Free – DF
Gluten Free – GF
Vegetarian – V

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

Seasalt's Seafood Platter for Two

First course:

Fresh tuna poke, salmon tartare, snapper ceviche, Pacific oysters, tiger prawns, daily sashimi with house-made condiments and sauces

Second course:

Pan grilled snapper, scampi gratin, Portuguese chilli Hervey Bay scallops, grilled prawns, steamed clams, salt and pepper squid

135

Executive Chef: **Simon Quick**

Executive Sous Chef: **Dana Chantler**

All prices inclusive of GST. A 1.5% Merchant fee applies for Visa & Mastercard, and a 3% for all other credit cards. A 10% surcharge applies on public holidays.

Mains

Lemon, ricotta and basil filo parcel tomato almond chutney, fresh peas, roasted olive oil <i>V</i>	30
Spring vegetable risotto squash, zucchini, basil, pine nuts, smoked provolone, fresh spring herbs <i>V, GF</i>	30
Pan seared snapper fillet sautéed mustard greens, lime butter, caper olive oil <i>GF</i>	38
Grilled market fish seared scallops, fennel, peas, green beans, pesto butter sauce <i>GF</i>	38
Sri Lankan - style fish curry with fresh market fish, clams, prawns, spanner crab meat, in a fragrant coconut broth, finished with lime, curry leaf and green chili <i>GF</i>	38
Chicken ballotine stuffed with ricotta, spinach and preserved lemon, butternut pumpkin puree, pickled carrot ribbons, prosciutto, sage <i>GF</i>	36
Confit duck leg spatzle, speck, apple beetroot kraut, pea tendrils, jus	36
Pinnacle beef tenderloin crisp kipfler potatoes, herb and garlic butter, red wine jus <i>GF</i>	47
250G Scotch fillet truffle mushroom duxelle, cavolo nero, shiraz jus	40
Braised lamb belly fresh mint, zucchini ribbons, spring greens, peas, salsa verde <i>GF</i>	37

Sides

Haloumi fries <i>G, V</i>	12
French fries with rosemary chilli salt <i>V, DF</i>	8
Garden salad <i>V, DF, GF</i>	8

Desserts

Cheesecake no bake white chocolate raspberry mousse, lemon curd, shortbread oat crumb	16
Spring pear assiette poached pear, caramelised pear and apple puree, pear sorbet, freeze dried pear, edible flowers <i>DF, GF</i>	16
Lemon posset lemon curd, sweet buttermilk biscuit, toasted almond	16
White chocolate and chai lava cake with house biscotti, mascarpone	16
Chocolate mousse hazelnut daquoise, candied hazelnut, torched meringue	16
Dessert tasting board for two a selection of our desserts to share	32
Cheese plate Manchego, Gorgonzola, blue cow camembert, fig jam	25