



Mother's Day Lunch



TO START / SHARE

HOUSE BAKED RYE SOURDOUGH <i>Seagrass fermented garlic & herb butter</i> (v)	15
CHEF'S ARANCINI (3 pieces) with aioli and shaved pecorino	18
CORN & JALAPEÑO FRITTERS with coriander salsa (v/vegan/gf)	18
HOUSE SMOKED SALMON RILLETTE & WHITE FISH RILLETTE avocado & blistered cherry tomatoes with rye sourdough	23 (25 gfo)

SOMETHING MORE

WARM SWEET POTATO & GREEN BEAN SALAD with olives, cherry tomatoes & champagne vignette	20
<i>Add smoked chicken breast</i>	8
<i>Add seared salmon</i>	8
PANFRIED CALAMARI & CHORIZO SALAD with cherry tomatoes, fried capers, rocket, chilli, herb & champagne vignette	26
SEAGRASS QUINOA & BROWN RICE SALAD with crispy fried cauliflower, roasted beetroot, sweet potato crisps, pepitas, rocket, raspberry vinaigrette & cashew crumb (v)	22
CHIPOTLE SALT & PEPPER CALAMARI rocket & cherry tomato salad, raviotte mayo with fat chips	29 (31 gfo)
MANHATTEN SMOKED CLAM & SEAFOOD CHOWDER with king prawns, scallops, calamari, white fish & toasted sourdough	34
BEER BATTERED FISH & CHIPS with rocket & cherry tomato salad, fat chips, tartare	30 (32 gfo)
FISH OF THE DAY Ask staff for details	(mp/gfo)

PANKO CRUMBED TASSIE SCALLOPS with rocket & cherry tomato salad, fat chips, tartare	29
CRISPY PORK BELLY with potato & spinach mash, sauteed greens & house bourbon glaze	38
KING ISLAND EYE FILLET STEAK with crispy pinkeyes, house mixed salad & mushroom jus	48

BURGERS

SEAGRASS CHICKEN BURGER with brioche burger bun, avocado, lettuce, cheese aioli, bacon onion jam & fat boy chips	26
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SIDES

Super crunch chips with aioli (gf)	13
Mixed green salad	10

SWEET TREATS

PEANUT BUTTER PARFAIT sandwiched between chocolate brownie with white chocolate ganache & freeze dried raspberries (gf)	16
BAKED RICOTTA & BLUEBERRY CHEESECAKE with berry coulis and spiced hazelnut crumb	
SALTED CARAMEL ICE CREAM SUNDAE with candied popcorn, peanut brittle & butterscotch sauce	
CITRUS CURD TART with torched meringue, berry coulis & lemon sorbet	

CHILDREN'S MENU

12 years and under only

All served with fat chips & tomato sauce

MINI CHICKEN CHEESE BURGER	14
BATTERED FISH	14 (16 gfo)
SALT & PEPPER CALAMARI	14 (16 gfo)



(gf) gluten free • (gfo) gluten free option
• (v) vegetarian • (vegan) vegan • mp (market price)

Some menu items can be adjusted to suit dietary requirements, please ask staff. All wines and vintages are subject to availability and change. Looking to celebrate your special occasion? Ask about our group booking menus. Best of all we can bake your celebration cake for just \$6pp, minimum 8 guests. Looking for an evening function our staff will put you in touch with our Function Manager. 15% surcharge on public holidays. Please note: 1% surcharge on eftpos transactions.