

# LUNCH

Lunch from 12 Noon

## ENTRÉE

CHEF'S ARANCINI (3 pieces) with black garlic aioli & shaved pecorino	18
CRISPY CORN, SWEET POTATO & JALAPEÑO FRITTERS drizzled with harissa herb oil	18 (vegan/gf)
SEAGRASS HOUSE BREAD with trio of dips	19 (22 gfo)
CORN MEAL EMPANADAS (2 pieces) Clover Hill Lamb or Three Cheese with Kasundi Relish	18 (gf)
BAKED RICOTTA with grilled quince & a prosciutto crisp	20

## MAIN

CREAMY SMOKED CLAM & SEAFOOD CHOWDER with prawns, scallops, calamari, white fish & toasted sourdough	34
SOUP OF THE DAY (ask staff for details) with toasted sourdough	20
BRAISED CHOCOLATE CHILLI LAMB SHANK on creamy mashed potato & sautéed seasonal vegetables	34
VEGETABLE LASAGNA with rich napolitana sauce & a parmesan crisp	28
FISH OF THE DAY (ask staff for details)	(mp/gfo)
CRISPY PORK BELLY with herb & citrus couscous, compressed apple & blistered cherry tomatoes with pork jus	35
CHIPOTLE SALT & PEPPER CALAMARI salad greens & cherry tomato salad, caper lemon & dill mayo with herb chips	30 (32 gfo)
HOUSE MADE BEER BATTERED FISH & CHIPS with salad greens & cherry tomato salad, super crunch chips, tartare	30 (32 gfo)
VEGAN BOWL with sumac pumpkin, spiced crispy cauliflower, roast beetroot, on a bed of caramelised onion hummus, toasted pepitas, drizzled with cashew pesto & jalapeño crumb	25 (gf)

SEAGRASS STEAK SANDWICH  
with lettuce, fried egg, cheese, bacon onion jam,  
house relish, aioli & super crunch chips 28

SEAGRASS CRISPY CHICKEN BURGER  
with brioche burger bun, avocado, lettuce, cheese,  
aioli, bacon onion jam & super crunch chips 28

SUPER GREEN TABOULI  
with charred broccoli, buckwheat, spring onion,  
parsley, mint, baby spinach, toasted pepitas,  
pistachios, goji berries on honey brown mushrooms,  
topped with blistered cherry tomatoes,  
avocado & garlic yoghurt 24

Add crispy chicken 8

Add lamb kofta 10

Add haloumi 7

## SIDES

Crispy truffled pink eye potatoes with pecorino snow	14
Super crunch chips with aioli	13 (14 gfo)



## CHILDREN'S MENU

### 12 years and under only

All served with super crunch chips & tomato sauce

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

## SWEET TREATS 16

STICKY DATE FIG & CHOCOLATE PUDDING  
with butter scotch sauce & cream drizzle

RHUBARB, APPLE & SUMAC CRUMBLE  
with rose cream

CHOCOLATE ESPRESSO MOUSSE POT  
with torched meringue & candied popcorn

QUINCE & RICOTTA BREAD & BUTTER PUDDING

SELF-SAUCING LEMON DELICIOUS PUDDING

TASMANIAN CHEESE PLATTER (Ask staff for details)  
Blue, Cheddar or Brie

One cheese selection 16

Two cheese selection 24

Trio cheese selection 32

(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.

15% surcharge on public holidays. Please note: 1.5% surcharge on eftpos transactions.