

Lunch Menu



Some menu items can be adjusted to suit dietary requirements, please ask staff.
Looking to celebrate your special occasion? Ask about our group booking menus.
15% surcharge on public holidays. Please note: 1.5% surcharge on eftpos transactions.

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)
RUSTIC CHICKEN RILLETTE combination of house smoked & roasted chicken, pickled onion, herbs & citrus ricotta on foccacia crustini	22
CHILLI & LEMONGRASS PRAWNS on baby cos lettuce with whipped avocado & spiced pepita dukka	24 (gf)

MAIN

CRAYFISH & WHITE FISH SLIDERS (2) with avocado, preserved lemon, chilli & dill mayo	30
RICE NOODLE SALAD with bean shoots, Vietnamese herbs, nuoc cham, fried shallots, chilli & toasted rice	24
Add crispy pulled pork	8
Add chicken	8
GREEN PEA RISOTTO with pecorino snow, pepita dukka & green oil	25
Add seared scallops & prosciutto shards	13
MUSSEL & SEAFOOD PEARL COUSCOUS with calamari, market fish, charred broccolini & miso butter sauce	34
SPICED VEGETABLE AND CHICKPEA OPEN PIE with a parmesan crisp and kasundi relish with super crunch chips or Asian slaw	28
CAESAR SALAD with baby cos lettuce, croutons, pecorino snow, pancetta shards & anchovy dressing, topped with a soft poached egg & anchovy fillets	26
Add chicken	8
Add smoked salmon	6

VEGETABLE LASAGNA with rich napolitana sauce & a parmesan crisp	26
CHIPOTLE SALT & PEPPER CALAMARI salad greens & cherry tomato salad, caper lemon & dill mayo with herb chips	30 (32 gfo)
FISH OF THE DAY (ask staff for details)	(mp/gfo)
HOUSE MADE BEER BATTERED FISH & CHIPS with salad greens & cherry tomato salad, super crunch chips, tartare	30 (32 gfo)
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	26
Add crispy chicken	8
Add lamb kofta	10
Add haloumi	7
SIDES	
Crispy truffled baby 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)



DESSERT

SWEET TREATS

STICKY DATE FIG & CHOCOLATE PUDDING with butter scotch sauce & cream drizzle	16
RHUBARB, APPLE & SUMAC CRUMBLE with rose cream	16
CHOCOLATE ESPRESSO MOUSSE POT with torched meringue & candied popcorn	16
SELF-SAUCING LEMON DELICIOUS PUDDING	16
TASMANIAN CHEESE PLATTER (Ask staff for details) Blue, Cheddar or Brie	
One cheese selection	16
Two cheese selection	24
Trio cheese selection	32