Lunch Menu

(gf) gluten free • (gfo) gluten free option • (v) vegetarian • (vegan) vegan
• (df) dairy free• (n) contains nuts • mp (market price)

Seafood
(a) Australian seafood • (i) imported seafood • (m) Australian & imported

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.

10% surcharge on Sundays, 15% surcharge on public holidays.

LUNCH

TO SHARE

SPICED SWEET POTATO & CARROT DIP
Whipped coconut, crispy chickpeas, chilli soy caramel, warm focaccia — 19 (vegan, gfo)

Add Prosciutto di Parma — 8

SEARED TUNA SALAD
pickled radish, soft herbs, lemon, anchovy cream & sesame toast — 23 (m, gf)

SMOKED OCEAN TROUT RILLETTES
Citrus, capers, dill, avocado salsa, warm focaccia — 21.5 (23.5 gfo) (a)

SOUTHERN FRIED CAULIFLOWER
lemon & honey tahini glaze, crisp sweet potato & shallots — 19.5 (v, gf, df)

CRISPY PORK AND CALAMARI SALAD
slaw, herbs and fried shallots, sesame lime caramel — 23.5 (35 main size, gf, df, i)

MAINS

SOUP OF THE DAY
Grilled sourdough — 24.5 (26 v, gfo)

PRAWN & MUSSEL BRODO
Prawns, mussels, white wine, tomato brodo, smoky paprika aioli, grilled sourdough — 38 (40 gfo, m)

PAN SEARED BARRAMUNDI
edamame white bean purée, green bean salsa, kasundi and curry leaves — 38 (gf, i)

SEAGRASS CLASSIC

FISH & CHIPS
Beer-battered, crispy chips, house tartare — 33 / 34 (gfo, a)

GRILLED BARRAMUDI
Crispy chips, house salad, house tartare — 33 / 34 (gfo, m)

CHIPOTLE SALT & PEPPER CALAMARI
Crispy chips, caper & dill emulsion, lemon — 32.5 / 33.5 (gfo, i)

SLOW COOKED & SIGNATURE

CRISPY LAMB SALAD
Crisp lamb shoulder, confit garlic, new potatoes, heirloom tomatoes, chimichurri dressing, baby coz heart, goats cheese and za'atar — 35 (gf, df)

KOREAN FRIED CHICKEN
Roasted sweet potato, soy pepitas, buttermilk coleslaw, sesame, gochujang glaze — 32.5 (gf, dfo)

PASTA

HOUSE-MADE BAKED RICOTTA GNOCCHI
Basil pesto, smoked leek, cherry tomatoes, parmesan snow, fried sage — 31 (v, gf)

Add smoked chicken — 8.5

Add chorizo — 6

GRAIN & GREENS

WARM QUINOA & LENTIL SALAD
Roasted pumpkin, preserved lemon, herbs, pomegranate, tahini dressing — 27 (gf)

Add smoked chicken — 8

Add grilled haloumi — 5.5

SEAGRASS BURGER
House-ground wagyu beef (200g), aged cheddar, caramelised onion, baby cos, dijonnaise, triple cooked chips — 32 (33 gfo)

Add bacon — 6

Add avocado — 6

SIDES

Triple-cooked chips with aioli — 12 (gfo)

Roast pumpkin with whipped ricotta dukkah, pomegranate molasses — 12 (gf, v)

Grilled broccolini with lemon & almonds — 12 (gf,v)

House salad - freshly shaved cabbage slaw with buttermilk orange dressing, toasted sesame seeds — 12 (gf, v)

DESSERTS

CHOCOLATE MOUSSE
Cappuccino pistachio biscotti — 16 (gfo, v)

PEANUT BUTTER PARFAIT
chocolate crumble, peanut brittle — 17 (gfo)

WHITE CHOCOLATE PANNACOTTA Rosewater syrup, summer fruit — 17 (gfo)

MERINGUE AND STRAWBERRIES SMASH UP
vanilla yogurt crema, lemon curd, rhubarb gel — 16.5 (gf)