

## WOOD-FIRED PIZZAS

### Margherita V 20

Vanere tomato sauce, buffalo mozzarella, basil and olive oil.

### Pollo 23

House BBQ sauce, fior de latte, chicken breast, streaky bacon and mushrooms.

### Vegetariana V 22

Vanere tomato sauce, fior de latte, eggplant, garlic, capsicum, tomato and herb crumbs.

### Agnello 24

Vanere tomato sauce, fior de latte, pulled lamb shoulder, roast pumpkin, pine nuts, dill and cumin yoghurt.

### Quattro Salumi 25

Vanere tomato sauce, fior de latte, ham, Italian sausage, mild salami, hot salami and mushrooms.

### Frutti De Mare 27

Vanere tomato sauce, fior de latte, prawns, mussels, calamari, basil and chilli.

### Extras

+ Cheese 1.5 + Vegetables 1.5  
+ Meat 4 + Seafood 5



## SIDES

### Chips V 7

Served with malt vinegar and aioli.

### Truffle & Parmesan Chips V 10

Truffle aioli, truffle oil and Parmesan.

### Sweet Potato Chips V 9

Served with sour cream and sweet chilli sauce.

### Creamy Potato Puree GF V 8

### Steamed Vegetables GF V 8

Carrots, peas, broccolini and olive oil.

### Chef's Garden Salad GF V 10

Lettuce, cherry tomato, Spanish onion and beetroot relish.

## KIDS

Under 12 years. All kids meals served with a paddle pop.

### Beef Burger 10

Beef pattie, Aioli, tomato sauce, cheese and chips.

### Fish & Chips 10

Battered king dory, chips and tomato sauce.

### Pasta Bolognaise 10

### Chicken Schnitzel 10

with chips and tomato sauce.

### Ham & Cheese Pizza 10

## DESSERTS

### Seabreeze Pavlova GF 12

Chantilly cream, seasonal berries and passionfruit.

### Banoffee Trifle 12

Kingston biscuit, dulce de leche, crème patissiere, banana and spiced rum.

### Gaytime Parfait 12

Honeycomb parfait, toasted peanuts and salted caramel.

### Dessert Platter 24

All three desserts. Serves 2-3 people.

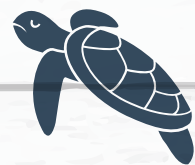
## SEABREEZE FAVOURITES

### Crumbed Lamb Cutlets (2) 27

Served with your choice of salad and chips or steamed vegetables and mash.

### Chicken Schnitzel or Parmigiana 20/23

Served with your choice of salad and chips or steamed vegetables and mash.



PLEASE ORDER AT THE BAR



## SNACKS & STARTERS

### Local Holberts Sydney Rock Oysters **GF**

Natural with lemon and shallot dressing. **3.5 EACH**

Kilpatrick with streaky bacon. **4 EACH**

Worcestershire sauce and lemon. **4 EACH**

### Olives Mezze 15

Marinated warm olives, chorizo, feta, nuts and toasted sourdough.

### Pizzetta **V** 9

Rosemary, garlic and mozzarella.

### Teriyaki Chicken

#### Gyozas (6) 17

Sesame oil and special sauce.

### Halloumi & Zucchini

#### Cakes (2) **V** 16

Sweet potato, light pea tendrill salad, Asian vinaigrette.

### Salt & Pepper

#### Calamari **GF DF** 17

Preserved black bean salt, roasted garlic aioli and lemon.

### Crispy Prawns (4) 20

Asian salad, roti pancake, chilli caramel and nahm jim dressing.

### Pork Belly Baos (3) **DF** 16

Steamed lotus buns, crispy pork belly, Peking sauce, cucumber and shallots.

### Sweet & Sour Lamb Ribs **GF DF** 18

Special sauce, Asian herbs and lime.

### Entrée Tasting Plate 48

Serves 2-3 people.

Crispy prawns (4) Asian salad, roti pancake, chilli caramel and nahm jim dressing  
Pork belly baos (3) Steamed lotus buns, crispy pork belly, Peking sauce, cucumber and shallots  
Sweet and sour lamb ribs Special sauce, Asian herbs and lime.

## FISH

### Salmon **GF** 30

Atlantic salmon fillet, sweet potato puree, snow peas, charred corn, pomegranate and feta.

### Fish & Chips **GF** 22

Beer battered or grilled "market" king dory, served with chips and salad, lemon and tartare sauce.

### Catch of the Day **MP**

## GRILL

All steaks served with chips or mash and blistered vine cherry tomatoes.

Your choice of café de paris, green peppercorn jus, mushroom jus, gravy, dienne or chimichurri.

We season all our beef with a special spice rub to make it super delicious.

### Extra Sauce 2

### Pork Cutlet 34

Sage and Parmesan pork cutlet, truffle potato puree, steamed broccolini and green peppercorn sauce.

### Chicken Supreme **GF** 28

Free range chicken, creamed corn, broccolini, charred onion, herb butter, bacon and chive emulsion.

### 1824 Rib Eye 350g **GF** 38

### 1824 Sirloin 300g **GF** 30

### Wagyu Rump 250g **GF** 32

Marble score 5+

## SALADS

### Grilled Lemon & Herb Chicken Salad 20

**GF V** available upon request.

Marinated chicken breast, wild rocket, pine nuts, shaved grana, roasted pumpkin, avocado tossed through our house balsamic dressing.

### Slow-Roast Lamb Salad **GF** 22

Pulled lamb shoulder, cous cous, Japanese pumpkin, ras el hanout, feta, tzatziki and toasted cashews.

## PASTA

**GF** pasta available upon request

### Ravioli **V** 25

Baby spinach & ricotta ravioli, sage beurre noisette, semi dried tomatoes, pine nuts & shaved grana.

### Tiger Prawn Linguine 28

Sautéed cherry tomatoes, black olives, garlic, chilli, basil and lemon and parsley pangrattato.

## BURGERS

### Angus Beef Burger 19

Angus beef Pattie, McClure's pickles, bacon aioli, iceberg, American cheese, bacon, tomato, tomato relish and chips.

### Moroccan Chicken Burger 17

Marinated chicken breast, bacon, iceberg, chipotle aioli, tomato, American cheese and chips.

**V** = VEGETARIAN

**DF** = DAIRY-FREE

**GF** = GLUTEN-FREE

Seabreeze Hotel  
NELSON BAY