

BREAKFAST MENU

Thick Cut Toast (2) White or Wholemeal Raisin, Turkish, Sourdough Choice of 1 Spread: Strawberry Jam, Blueberry Jam, Vegemite, Peanut Butter, Honey or Nutella Extra Spread \$0.80 each	
Toasted Banana Bread With Butter	
Banana Bread GF With Butter	
Toasted Pear & Raspberry Bread Add Berries & Yoghurt	
Ham & Cheese Croissant	
Bacon & Egg Roll GFA With choice of Sauce: BBQ, Tomato, Chilli Jam or Relish	
House-made Granola Served with milk, yoghurt & seasonal fruit Specialty milks add \$2.00	
Acai Bowl DF Topped with seasonal fruits & house made granola Add Peanut Butter \$2.00	
Gourmet Croissant With Bacon, Egg, Hash-brown, Spinach, Cheese, Tomato, topped with hollandaise sauce	
Eggs on Toast GFA On toasted sourdough - 2 Eggs: Poached, Scrambled or fried	
Bacon & Eggs GFA On toasted sourdough - 2 Eggs: Poached, Scrambled or Fried	
Smashed Avo GFA Avocado on sourdough with rocket, blistered tomatoes, feta, poached egg and balsamic glaze	
Corn & Zucchini Fritter Deep fried fritter served with bacon or smoked salmon with a poached egg, on a bed of spinach topped with hollandaise sauce	
Seasalt Big Breakfast GFA 2 rashers of bacon, 2 eggs, mushroom grilled tomatoes, chipolata sausages, minute steak & toasted sourdough Eggs : Poached, scrambled or fried Add Hash brown (2) \$4.00	
Eggs Benedict Poached Eggs on Turkish bread, baby spinach, topped with hollandaise sauce With Ham With Bacon With Salmon	
Sautéed Mushroom GFA Grilled Mushroom in garlic butter & dukkah with spanish onion, blistered tomatoes, baby spinach topped with poached egg. Served with toasted sourdough	
ADDS TO A MEAL Change to GF Bread or Roll Grilled Tomato, Egg, Feta, Baked Beans, Chipolata Sausages (2), Hashbrowns (2) Mushroom, Avocado, Bacon, Ham Haloumi, Smoked Salmon	
Kids Breakfast (12 & Under) includes fruit juice popper Egg with Bacon or Chipolata Sausage, poached or fried egg on thick cut toast Scrambled egg + \$2.00	
SHARE PLATE Extra Plate & Cutlery for a shared meal	

Loose Leaf Tea Pyramid English Breakfast, Chai, Peppermint, Immunity, Ginger Zing, Calming & Green		5
Coffee Cappuccino, Flat White, Latte, Long Black, Short Black, Chai, Piccolo, Hot Chocolate or Macchiato	Cup 5	Mug 5.5
Specialty Coffee Mocha, White Chocolate, Iced Latte, Turmeric, Matcha, or Dirty Chai	Cup 5.5	Mug 6
Extras		
Shot of Coffee		1
Specialty Milks Soy, Almond, Lactose Free, Oat		1
Syrups		
Caramel, Vanilla, Hazelnut		1
Malt		1.5
Baby Chino		2
Selection of Cold Press Juices		8
Orange		
Cloudy Apple		
Sweet Cheek Watermelon, apple, cucumber, raspberry, lime		
Tropi Cool Pineapple, apple, orange, lemon, mint		
Soft Drinks Coke, Coke No Sugar, Sprite, Fanta, Sprite Lemon, Ginger Beer Lemon, Lime & Bitters, Mount Franklin Sparkling Mineral Water		5
Chilled Beverages		
Real Iced Coffee/Iced Chocolate With Ice Cream & Whipped Cream Specialty Milk add \$2.00		9
Frappe DF Tropical, Watermelon, Sunrise or Greens		9
Smoothie Banana, Mango, or Mixed Berry Specialty Milk add \$2.00		9
Milkshake Strawberry, Vanilla, Chocolate, Caramel, Banana, Lime, Add Coffee \$1.00 Specialty Milk add \$2.00		8
Thickshake Strawberry, Vanilla, Chocolate, Caramel, Banana, Lime Add Coffee \$1.00 Specialty Milk add \$2.00		8.5
Kids Milkshake Strawberry, Vanilla, Chocolate, Caramel, Banana, Lime Specialty Milk add \$1.00		4.5
3		

GF: GLUTEN FREE GFA: GLUTEN FREE AVAILABLE N: NUTS DF: DAIRY FREE



BREAKFAST

7:00am - 11:15am

LUNCH

11:30am - 2:00pm

Please pay & order at the counter

Feature Wine



ESTABLISHED 1895



TULLOCH

HUNTER VALLEY

VERDELHO

Natural fruit sweetness, exhibiting passionfruit and lively tropical fruits layered with texture and thoughtful acidity for a lingering full finish.

LUNCH MENU

Entree

Garlic Bread		8
Sweet Chilli & Cheese Garlic Bread		10
Coconut Prawns	entree 19	main 26
With Mango Salsa		
Plate of Fresh Prawns		20
With seafood sauce & lemon		
Freshly Shucked Oysters	1 dozen 42	½ dozen 28
Add Mornay, Kilpatrick ½ dozen \$5.00		
Add Mornay, Kilpatrick 1 dozen \$7.00		

Signature Dishes

The Signature Seasalt Salad GF, N		27
Mixed Salad with feta, roasted sweet potato, sundried tomato, roasted almonds & Seasalt special dressing.		
Add your choice of one: Fresh Prawns, Salt and Pepper Squid, Halloumi, Smoked Salmon, Avocado or Grilled Chicken.		

Seafood Platter for 2		140
Fresh Oysters, Fresh Prawns, Fresh Bugs, Grilled Barramundi, Smoked Salmon, Salt & Pepper Squid, Fresh Seasonal Fruit, Seasalt Salad, condiments, lemon & chips		
ADD Lobster (Choice of Natural, Garlic Butter or Mornay)		
ADD 1/2 Lobster \$40.00 Full Lobster \$60.00		

Lobster	½ Lobster 50	Full Lobster 70
Choice of Garlic Butter or Mornay		
Served with chips & salad		

Seafood Chowder		35
Served with squid, salmon, mussels, prawn & spinach in a creamy sauce served with garlic toasted sourdough		

Catch of the Day		Price Varies
Check out our special boards		
Served with Seasonal Salad & Chips		

Salt & Pepper Squid		25
Fresh deep-fried squid served with garden salad, sweet chilli & aioli sauce, chips & lemon		

Sides

Small Chips		6
Large Chips		10
With Choice of Sauce: BBQ, Tomato, Aioli		
Side Garden Salad		7

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Mains

Black Angus Beef Burger GFA	24
100% beef, lettuce, cheese, tomato, beetroot, caramelised onion, green tomato relish, BBQ sauce & chips	
Add Bacon or Egg \$3.00 each	

Scotch Fillet Steak Sandwich on Turkish GFA	25
Lettuce, tomato, beetroot, caramelized onion, BBQ sauce aioli sauce & chips	

Grilled Chicken Breast Burger GFA	24
Lettuce, cheese, tomato, green tomato relish, aioli & chips	
Add Avo: \$4.00 Add Bacon: \$3.00	

Veggie Burger	23
Sweet potato & Chickpea Pattie, baby spinach, tomato, green tomato relish & Chips	

Battered Flathead Fillets & Chips	24
Served with fresh garden salad, tartare sauce & lemon	

Grilled Barramundi GF, N	32
Served with mixed lettuce, cucumber, honey walnuts, beetroot and feta salad topped with dill butter & lemon	

Seafood Basket	25
Prawn twister, salt and pepper squid, flathead fillet, prawn cutlet, chips, tartare sauce & lemon, served with garden salad	

Quiche of the Day GFA	18
with your choice of chips or salad	

Prawn Mornay Crepe	25
Prawns in a white wine & creamy cheese sauce.	
Served with a garden salad	

SHARE PLATE	3
Extra Plate & Cutlery for a shared main meal	

Kids

12 years & Under
*Kid's meals come with a fruit juice popper & a chupa chup or Zooper Dooper

Chipolata Sausage (2) & Chips	all 15
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Chicken Tenders & Chips	
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Battered Flathead Fillets & Chips	
With a Choice of Sauce: BBQ, Tomato, or Aioli	



Sparkling

Villa Jolanda Prosecco 200ml <i>Veneto Italy</i>	14
Stonegate Cuvée Brut <i>South Australia</i>	28

White Wine

Mt Riley Sauvignon Blanc <i>Marlborough NZ</i>	12	14	36
Chalk Hill Blue Moscato <i>South Australia</i>	10	13	32
Lambrook Pinot Gris <i>Adelaide Hills SA</i>	12	14	36
Tulloch VS Verdelho <i>Hunter Valley NSW</i>	10	13	32
Angove Family Crest Chardonnay <i>Adelaide Hills SA</i>	12	14	36
Cassegrain Reserve Formenteau Chardonnay <i>Tumbarumba NSW</i>			65

Red Wine

Hollick The Bard Cabernet Sauvignon <i>Coonawarra SA</i>			36
Basileus Shiraz <i>Barossa Valley SA</i>			36
Cassegrain Season Spring Rose <i>Hilltops NSW</i>			42
Cassegrain Stone Circle Merlot 187ml <i>NSW</i>			11
Cassegrain Stone Circle Shiraz Viognier 187ml <i>NSW</i>			11

Beer & Cider

Great Northern 0%	8.5
Coopers Light	8.5
Great Northern Super Crisp	8.5
Carlton Dry	9
Corona	9
Stone & Wood Pale Ale	10
Monteith Apple Cider	10
Mastos Alcoholic Ginger Beer	10

Spirits

Selection of Spirits & Liqueurs available at the bar

Cocktails

all 17	
Strawberry Daiquiri, Mango Daiquiri, Espresso Martini	
Cocktail of the Month	20

Mocktails

all 12
Strawberry Daiquiri
Mango Daiquiri

**SELECTION OF DESSERTS
AVAILABLE IN DISPLAY CABINET
CHECK OUT OUR SPECIALS BOARD**