

THE SEATON

SINCE *Hotel* 1957

SMALLER

GARLIC BREAD	8.5
CHEESY GARLIC BREAD	9.5
GRILLED HALLOUMI ^V <i>basil pesto, olive oil & lemon</i>	15
ARANCINI (4) ^V <i>spinach, mushroom, pine nuts, parmesan, garlic aioli</i>	16
SOUTHERN FRIED CHICKEN <i>chipotle mayo</i>	17
SALT & PEPPER TOFU ^V <i>sweet chilli sauce</i>	15
BAROSSA SMOKED CHORIZO ^{GF} <i>smoked capsicum relish</i>	16
DUET OF DIPS <i>chefs selection, pita bread</i>	15
BRISKET ENDS ^{GF} <i>smoked bbq sauce</i>	18

SIDES

WEDGES <i>sour cream, sweet chilli sauce</i>	14
CHIPS <i>straight cut chips, aioli, tomato sauce</i>	10
POTATO MASH & GRAVY ^{V,GF}	6
GARDEN SALAD ^{V,GF} <i>tomato, cucumber, red onion, lettuce, lemon vinaigrette</i>	6
BLANCHED SEASONAL GREENS ^{V,GF} <i>olive oil, seasoning</i>	8

GRILL

STRIPLOIN STEAK <i>250g MSA grain fed, chips, house salad, choice of sauce</i>	37
RUMP STEAK <i>250g MSA grain fed, chips, house salad, choice of sauce</i>	250g 32 500g 42
<i>gravy mushroom pepper dianne sauce add creamy garlic prawn sauce +9</i>	

MAINS

PUMPKIN & HALLOUMI SALAD ^{VGO,GF} <i>hummus, quinoa, pepitas, pomegranate, lemon + add chicken \$8</i>	26
PAN FRIED BARRAMUNDI ^{GF} <i>NT humpty doo barramundi, fried chat potatoes, hollandaise sauce, broccolini, herb oil</i>	32
SEAFOOD TRIO <i>beer-battered fish, grilled prawns, salt & pepper squid, garden salad, chips, lemon, tartare</i>	34
GARLIC PRAWNS ^{GFO} <i>creamy garlic sauce, jasmine rice, garlic bread</i>	36
CHICKEN BREAST ^{GF} <i>prosciutto wrapped chicken breast, roasted root vegetables, creamy garlic sauce</i>	32
LAMB RAGU PAPPARDELLE ^V <i>slow braised lobethal lamb shoulder, red wine, tomato, herb sauce, aged parmesan</i>	30
BRAISED BRISKET ^{GF} <i>fried potatoes, charred broccolini, smoky BBQ sauce</i>	34
CAMBODIAN STICKY PORK ^{GF} <i>jasmine rice, bok choy, asian herbs, crispy shallots, lime cheek</i>	28

BURGERS

SEATON BEEF BURGER ^{GFO} <i>lettuce, tomato, pickles, cheese, smoked bacon, chipotle mayo, adelaide hills relish, chips</i>	26
CHICKEN BLT BURGER ^{GFO} <i>grilled chicken, lettuce, tomato, double smoked bacon, aioli, chips</i>	24
PLANT BASED BURGER ^{GFO} <i>plant based burger patty, adelaide hills relish, lettuce, pickle, tomato, chips</i>	24
<i>add egg + 2.0 gluten free bun + 2.0</i>	

CLASSICS

CHICKEN BREAST SCHNITZEL <i>300g panko crumbed, garden salad, chips, choice of sauce gravy mushroom pepper dianne sauce</i>	26
<i>add parmigiana or hawaiian +4 add creamy garlic prawn sauce +9</i>	
PORTERHOUSE BEEF SCHNITZEL <i>panko crumbed, garden salad, chips, choice of sauce gravy mushroom pepper dianne sauce</i>	28
<i>add parmigiana or hawaiian +4 add creamy garlic prawn sauce +9</i>	
FISH AND CHIPS ^{GFO} <i>beer battered, garden salad, chips, tartare, lemon</i>	27
SALT & PEPPER SQUID ^{GFO} <i>garden salad, chips, aioli, lemon</i>	27
ROAST OF THE DAY ^{GFO} <i>slow cooked, roasted pumpkin, carrots, potatoes, peas, yorkshire pudding, gravy</i>	28

KITCHEN HOURS | MONDAY- FRIDAY 12PM- 2.30PM + 5.30PM-8.30PM
ALL DAY DINING SAT + SUN | 10% SURCHARGE ON PUBLIC HOLIDAYS |
20% SENIOR DISCOUNT (SEE STAFF FOR T&CS)
(VO) VEGAN OPTION (V) VEGETARIAN (VG) VEGAN (GFO) GLUTEN FREE OPTION (GF) GLUTEN FREE



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SENIOR LUNCH MENU

ROAST OF THE DAY	18
<i>roasted pumpkin, potatoes, carrots, peas, yorkshire pudding, gravy</i>	
BANGERS & MASH	18
<i>pork & fennel sausage, creamy potato mash, peas, onion, gravy</i>	
CHICKEN SCHNITZEL	18
<i>chips, garden salad, choice of sauce gravy mushroom pepper dianne sauce</i>	
LAMBS FRY & BACON	18
<i>creamy mashed potatoes, peas, onion, gravy</i>	
FISH & CHIPS	18
<i>1 piece of battered fish, chips, salad, lemon, tartare</i>	
CRUMBED PRAWNS	18
<i>chips, salad, lemon, tartare</i>	

KIDS MENU

KIDS EAT FREE SATURDAY & SUNDAY LUNCH

*SEE STAFF FOR T&C

CHICKEN NUGGETS & CHIPS	10
FISH & CHIPS ^{GFO}	10
CHEESEBURGER & CHIPS	10
LAMB RAGU PASTA	14
CHICKEN SCHNITZEL, CHIPS & GRAVY	10
HAM & PINEAPPLE PIZZA	10

WEEKLY SPECIALS

MONDAY

\$18 BURGERS

TUESDAY &

WEDNESDAY

SCHNITTY DAY \$18

BEEF OR CHICKEN

CHOICE OF

MUSHROOM | GRAVY | PEPPER | DIANNE

THURSDAY

\$10 OFF ANY STEAK

SUNDAY

ROAST OF THE DAY \$22

ADD A GLASS OF POMONA WINE \$5

DESSERT

AFFOGATO	10
<i>coffee, vanilla bean ice cream</i>	
CHURROS	12
<i>hot chocolate sauce</i>	
WARM CHOCOLATE BROWNIE	12
<i>honeycomb, chocolate sauce, ice cream</i>	
LOADED SUNDAE	12
<i>selection of toppings & sweets</i>	
STICKY DATE PUDDING ^(GF)	12
<i>butterscotch sauce, ice cream</i>	
KIDS SOFT SERVE ICE CREAM	4
<i>chocolate strawberry caramel sauce</i>	

COFFEE

SHORT BLACK	4
LONG BLACK	4
FLAT WHITE LATTE CAPPUCCINO	4.5
MOCHA HOT CHOCOLATE	4.5
TEA	4
<i>english breakfast earl grey peppermint chamomile</i>	

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