

THE SEATON

SINCE *Hotel* 1957

SMALLER

BAKED CAMEMBERT ^{GF} <i>rosemary, honey, olives, stone baked bread</i>	15
CHARGRILLED CORN RIBS ^{VO, GF} <i>mexican butter, sour cream</i>	15
RED WINE & HONEY GLAZED CHORIZO BITES ^{GFO} <i>garlic croutons</i>	16
ROAST PUMPKIN, CHEDDAR & SAGE ARANCINI (4) ^V <i>smokey red pepper sauce</i>	16
SALT & PEPPER WHITEBAIT & SCHOOL PRAWNS <i>tartare sauce</i>	16
1/2 KG SPICY BBQ PLUM CHICKEN WINGS ^{GFO}	15
ADELAIDE HILLS HALLOUMI ^{GFO} <i>basil pesto, lemon, stone baked bread</i>	15
SIDES	
GARLIC BREAD ^V	9
CHEESY GARLIC BREAD ^V	10
CHIPS ^V <i>straight cut chips, aioli, tomato sauce</i>	10
WEDGES ^V <i>sour cream, sweet chilli sauce</i>	14
BLANCHED SEASONAL GREENS ^V <i>olive oil, seasoning</i>	8
CREAMY MASH ^{GF}	8
GARDEN SALAD ^{V, GF} <i>tomato, cucumber, carrot, lettuce, lemon vinaigrette</i>	8

GRILL

ALL STEAKS COOKED TO YOUR LIKING
ALL SERVED WITH CHIPS, SALAD & CHOICE OF SAUCE

STRIPLOIN STEAK	42
<i>300g MSA grain fed, chips, salad, choice of sauce</i>	
RUMP STEAK	250g 34
<i>MSA grain fed, chips, salad, choice of sauce</i>	500g 44

*gravy | mushroom | pepper | diane sauce
add creamy garlic prawns +9
mash & veg (swap chips & salad) +4*

MAINS

GARLIC PRAWNS ^{GFO}	36
<i>creamy garlic sauce, jasmine rice, garlic bread</i>	
CHORIZO LINGUINE ^{VO}	29
<i>barossa chorizo, chilli rose sauce, baby spinach, fresh herbs, parmesan</i>	
CONFIT DUCK LEG ^{GF}	32
<i>pickled fennel, summer orange, pomegranate, dill, citrus agave vinaigrette</i>	
BBQ TEXAS STYLE PORK RIBS	half rack 32
<i>slaw, chips</i>	full rack 45
CHICKEN SATAY SKEWERS	29
<i>jasmine rice, satay sauce, peanuts, dried shallots</i>	
WARM BARRAMUNDI SALAD ^{GF}	35
<i>potato, fried capers, bacon, anchovy, herb oil</i>	
PUMPKIN, HALLOUMI & BEETROOT SALAD ^{GFO, VO}	28
<i>hummus, ancient grains, pomegranate molasses, lemon add chicken + 8</i>	
SEAFOOD TRIO	36
<i>battered fish, salt & pepper squid, prawns, lemon, tartare</i>	

BURGERS

BEEF BURGER ^{GFO}	26
<i>beef patty, cheese, streaky bacon, pickles, tomato chutney, chipotle mayo, mixed lettuce, chips</i>	
CHICKEN BURGER ^{GFO}	25
<i>cheese, streaky bacon, mixed lettuce, aioli, chips</i>	
VEGAN BURGER ^{GFO, VGO}	25
<i>vegan patty, pickles, mixed lettuce, tomato chutney, smashed avo, chips</i>	
<i>gluten free option + 2 egg + 2 smashed avocado + 2</i>	

CLASSICS

CHICKEN BREAST SCHNITZEL	27
PORTERHOUSE BEEF SCHNITZEL	29
<i>choice of sauce gravy mushroom pepper diane sauce parmigiana + 4 hawaiian or kilpatrick +6 prawn & chorizo +10 rio - avocado, bacon, cheese + 10</i>	
FISH & CHIPS ^{GFO}	28
<i>beer battered, salad, chips, tartare, lemon</i>	
SALT & PEPPER SQUID	29
<i>salad, chips, tartare, lemon</i>	
ROAST OF THE DAY ^{GFO}	29
<i>slow cooked, roasted pumpkin, carrots, potatoes, peas, yorkshire pudding, gravy</i>	
CAESAR SALAD	26
<i>cos lettuce, crispy bacon, garlic croutons, soft poached egg, parmesan, anchovies add chicken or prawns + 8</i>	

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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KIDS MENU

KIDS EAT FREE SATURDAY & SUNDAY LUNCH

*SEE STAFF FOR T&C

CHICKEN NUGGETS & CHIPS	12
FISH & CHIPS ^{GFO}	12
CHEESEBURGER & CHIPS	12
HAM & PINEAPPLE PIZZA	12
GRILLED CHICKEN TENDERS & GARDEN SALAD	12
LINGUINE	12
<i>napolitana, parmesan</i>	
SOFT SERVE ICE CREAM	4
<i>chocolate strawberry caramel sauce</i>	

SCAN THE QR
CODE TO BECOME
A SEATON HOTEL
MEMBER



WEEKLY SPECIALS

MONDAY

MEMBERS MONDAY

\$20 CLASSICS & SELECT \$5 PINT*

*SEE STAFF FOR T&C'S

WEDNESDAY

SCHNITTY DAY \$19

BEEF OR CHICKEN

CHOICE OF

MUSHROOM | GRAVY | PEPPER | DIANNE

THURSDAY

\$10 OFF ANY STEAK

SUNDAY

ROAST OF THE DAY & GLASS OF

POMONA WINE

\$27

SATURDAY & SUNDAY

KIDS EAT FREE AT LUNCH

DESSERT

AFFOGATO	10
<i>coffee, vanilla bean ice cream</i>	
<i>add baileys, kahlua, frangelico + 6</i>	
CHURROS	12
<i>warm chocolate sauce, chantilly cream, strawberries</i>	
WHITE CHOCOLATE & MACADAMIA BROWNIE	12
<i>chantilly cream, mixed berry compote</i>	
LOADED SUNDAE	12
<i>selection of toppings & sweets</i>	
STICKY DATE PUDDING ^(GF)	12
<i>vanilla bean ice cream</i>	
KIDS SOFT SERVE ICE CREAM	4
<i>chocolate strawberry caramel sauce</i>	

COFFEE

SHORT BLACK	4.5
LONG BLACK	4.5
FLAT WHITE LATTE CAPPUCCINO	5.0
MOCHA HOT CHOCOLATE	5.0
TEA	5.0
<i>english breakfast earl grey peppermint chamomile</i>	

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