

# THE SEATON

SINCE *Hotel* 1957

## SMALLER

CHARGRILLED CORN RIBS <sup>VO, GF</sup> <i>mexican butter, sour cream</i>	15
HONEY GLAZED BAROSSA CHORIZO <sup>GFO</sup> <i>char-grilled stone baked bread, persian feta, honey</i>	16
ROAST PUMPKIN, CHEDDAR & SAGE ARANCINI (4) <sup>V</sup> <i>aioli</i>	16
SALT & PEPPER WHITEBAIT & SCHOOL PRAWNS <i>tartare sauce</i>	16
1/2 KG SPICY BBQ PLUM CHICKEN WINGS <sup>GFO</sup>	15
ADELAIDE HILLS HALLOUMI <sup>GFO</sup> <i>basil pesto, lemon, stone baked bread</i>	15

## SIDES

GARLIC BREAD <sup>V</sup>	9
CHEESY GARLIC BREAD <sup>V</sup>	10
CHIPS <sup>V</sup> <i>straight cut chips, aioli, tomato sauce</i>	10
WEDGES <i>sour cream, sweet chilli sauce</i>	14
BLANCHED SEASONAL GREENS <sup>V</sup> <i>olive oil, seasoning</i>	8
CREAMY MASH <sup>GF</sup>	8
GARDEN SALAD <sup>V, GF</sup> <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 <i>300g MSA grain fed, chips, salad, choice of sauce</i>	42
RUMP STEAK <i>MSA grain fed, chips, salad, choice of sauce</i>	250g   34 500g   44
<i>gravy   mushroom   pepper   diane sauce <sup>ALL GF</sup> add creamy garlic prawns +9 mash &amp; veg (swap chips &amp; salad) +4</i>	

## MAINS

GARLIC PRAWNS <sup>GFO</sup> <i>creamy garlic sauce, jasmine rice, garlic bread</i>	36
CHORIZO LINGUINE <sup>VO</sup> <i>barossa chorizo, chilli rose sauce, baby spinach, fresh herbs, parmesan</i>	29
CONFIT DUCK LEG <sup>GF</sup> <i>pickled fennel, summer orange, pomegranate, dill, citrus agave vinaigrette</i>	32
BBQ TEXAS PORK RIBS <sup>GF</sup> <i>apple &amp; fennel slaw, chips</i>	36
CHICKEN SATAY SKEWERS <i>jasmine rice, bok choy, satay sauce, peanuts, dried shallots</i>	29
WARM ATLANTIC SALMON SALAD <sup>GF</sup> <i>pan fried, hollandaise dressed potato salad, capers, bacon, lemon, herb oil</i>	35
PLANT BASED PARMIGIANA <i>napoli sauce, vegan cheese, chips, salad</i>	34
PUMPKIN, HALLOUMI & BEETROOT SALAD <sup>GFO, VO</sup> <i>hummus, ancient grains, pomegranate molasses, lemon add chicken + 8</i>	28
SEAFOOD TRIO <i>battered fish, salt &amp; pepper squid, prawns, lemon, tartare</i>	36

## BURGERS

BEEF BURGER <sup>GFO</sup> <i>beef patty, cheese, streaky bacon, tomato, pickles, tomato chutney, chipotle mayo, mixed lettuce, chips</i>	26
CHICKEN BURGER <sup>GFO</sup> <i>grilled chicken tenders, cheese, streaky bacon, tomato, mixed lettuce, aioli, chips</i>	25
VEGAN BURGER <sup>GFO, VGO</sup> <i>vegan patty, vegan cheese, pickles, tomato, mixed lettuce, tomato chutney, smashed avo, chips</i>	25
<i>gluten free bun + 2 egg + 3 smashed avocado + 3</i>	

## CLASSICS

CHICKEN BREAST SCHNITZEL	27
PORTERHOUSE BEEF SCHNITZEL	29
GLUTEN FREE CHICKEN SCHNITZEL <i>choice of sauce gravy   mushroom   pepper   diane sauce parmigiana + 4 hawaiian or kilpatrick +6 mexican - salsa, avocado, cheese, sour cream, corn chips + 10 rio - avocado, bacon, cheese + 10</i>	30
FISH & CHIPS <sup>GFO</sup> <i>beer battered, salad, chips, tartare, lemon</i>	28
SALT & PEPPER SQUID <i>salad, chips, tartare, lemon</i>	29
ROAST OF THE DAY <sup>GFO</sup> <i>slow cooked, roasted pumpkin, carrots, potatoes, peas, yorkshire pudding, gravy</i>	29
MEXICAN CHICKEN BURRITO BOWL <i>rice, black beans, corn ribs, heirloom tomato salsa, avocado, sour cream, mexican spiced chicken tenders, corn chips</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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## KIDS MENU (12 AND UNDER)

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

KIDS EAT FREE SATURDAY & SUNDAY LUNCH

\*SEE STAFF FOR T&C

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

### TUESDAY +

### 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 <i>coffee, vanilla bean ice cream</i> <i>add baileys, kahlua, frangelico + 6</i>	10
CHURROS <i>warm chocolate sauce, chantilly cream, strawberries</i>	12
WHITE CHOCOLATE & MACADAMIA BROWNIE <i>chantilly cream, mixed berry compote</i>	12
OVER THE TOP HOT CHOC FUDGE SUNDAE FOR 2 <i>marshmallows, nuts, whipped cream, wafer</i>	18
STICKY DATE PUDDING <sup>(GF)</sup> <i>vanilla bean ice cream</i>	12

## COFFEE

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

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