

THE SEATON

SINCE *Hotel* 1957

SMALLER

CHARGRILLED CORN RIBS (6) ^{V, GF}	16
<i>mexican butter, lime</i>	
BURRATA ^V	18
<i>tomato, basil, honey, dukkah, balsamic glaze, stone baked bread</i>	
ARANCINI (4) ^V	16
<i>feta, spinach, semi dried tomato, romesco</i>	
BUFFALO CHICKEN WINGS <i>ranch dressing</i>	16
BRUSCHETTA ^{V, VGO}	16
<i>roasted vegetable, basil pesto, balsamic glaze, grana padano</i>	
GARLIC BREAD ^V	10
CHEESY GARLIC BREAD ^V	12
CHIPS <i>straight cut chips, aioli, tomato sauce</i> ^V	10

SIDES

BLANCHED SEASONAL GREENS ^{V, GF}	8
<i>olive oil, seasoning</i>	
ROASTED BABY CARROTS ^{V, GF}	8
<i>gumeracha honey, persian feta, walnuts</i>	
CREAMY MASH ^{V, GF}	8
GARDEN SALAD ^{V, GF}	8
<i>tomato, cucumber, carrot, lettuce, lemon vinaigrette</i>	
DINNER ROLL	2
<i>butter</i>	
SAUCES	3
<i>mushroom pepper diane sauce</i> ^{GF}	

MAINS

BRAISED LAMB SHANK	36
<i>pepper berry jus, creamy mash, broccolini</i>	
BARRAMUNDI ^{GFO}	38
<i>oven baked, macadamia crusted, ancient grains & nuts, chinese broccoli, lemon myrtle & dill hollandaise</i>	
GARLIC PRAWNS ^{GFO}	36
<i>chives, garlic cream sauce, jasmine rice, charred bread</i>	
CHAR-GRILLED CHICKEN BREAST ^{GF}	32
<i>spice rub, chimichurri, baby carrots, herb potatoes</i>	
THREE CHEESE TORTELLINI ^V	26
<i>sun blushed tomato, cream, rose sauce, herb oil, grana padano</i>	
VEGAN PARMIGIANA ^{VG}	32
<i>vegan schnitzel, roasted zucchini, capsicum, tomato sugo, vegan cheese, chips, salad</i>	
ROAST OF THE DAY	29
<i>roasted pumpkin, peas, carrots, potatoes, yorkshire pudding, gravy</i>	

GRILL

SIRLOIN STEAK ^{GF}	36
<i>250g grain fed, herb butter, beef jus, chips, salad</i>	
SCOTCH FILLET	44
<i>300g grain fed, herb potatoes, chimichurri, beef jus, salad</i>	
<i>pepper mushroom dianne +3</i>	
<i>mash & veg (swap chips & salad) +4</i>	
<i>add creamy garlic prawns +9</i>	

CLASSICS

<i>all schnitzels include chips, salad & gravy</i>	
FREE RANGE CHICKEN BREAST SCHNITZEL	28
PORTERHOUSE BEEF SCHNITZEL	30
GLUTEN FREE CHICKEN SCHNITZEL ^{GF}	30
<i>pepper mushroom dianne</i>	
<i>parmigiana</i>	
<i>creamy garlic prawn</i>	
FISH & CHIPS ^{GFO}	28
<i>coopers beer battered, salad, chips, tartare, lemon</i>	
SALT & PEPPER SQUID	29
<i>salad, chips, tartare, lemon</i>	
FRIED CHICKEN BURRITO BOWL	28
<i>mexican spiced chicken tenders, rice, corn ribs, black beans, avocado, sour cream, corn chips</i>	
FISHERMANS BASKET	36
<i>coopers beer battered fish, crumbed prawns, salt & pepper squid, chips, salad, tartare, lemon</i>	
BANGERS + MASH	29
<i>pork & fennel sausage, mash, peas, onion gravy</i>	

BURGERS

BEEF BURGER	26
<i>beef brisket patty, cheese, bacon, tomato, pickles, tomato chutney, chipotle mayo, lettuce, chips</i>	
CHICKEN BURGER	25
<i>southern fried chicken, cheese, bacon, lettuce, tomato, aioli, chips</i>	
VEGAN CHEESE BURGER ^{VGO}	25
<i>vegan patty, vegan mayo, vegan cheese, pickle, chips</i>	
<i>egg + 3</i>	
<i>smashed avocado + 3</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 | 7 DAYS LUNCH & DINNER

(VO) VEGAN OPTION (V) VEGETARIAN (VG) VEGAN (GFO) GLUTEN FREE OPTION (GF) GLUTEN FREE