

THE SEATON

SINCE *Hotel* 1957

SMALLER

STONE BAKED GARLIC BREAD ^{VG}

STONE BAKED STRETCHED CHEESY GARLIC BREAD ^V

KOREAN FRIED CHICKEN TACO (2)
pickled vegetables, sesame

CRISPY PORK BELLY BITES
gogi + harissa caramel

NEWTON HALLOUMI ^V
olive tapenade, Gumeracha honey, stone baked bread

1/2 KILO SMOKEY HONEY BBQ WINGS
crispy shallots

SALT + VINEGAR CORN RIBS ^V
lime cheek

CHIPS ^{VG}
straight cut chips, mayonnaise, tomato sauce

WEDGES ^V
sour cream, sweet chilli sauce

SIDES

11 CHAT POTATOES ^V 6
brown mushrooms, onion petals, beurre monté

13 BROCCOLINI ^{VG} 6
green beans, almonds, herb oil

20 ROAST PUMPKIN ^{VG} 6
hummus, harissa caramel

18 GARDEN SALAD ^{VG} 6
tomato, cucumber, carrot, lettuce, lemon vinaigrette

POTATO MASH ^{GF} 6

15 EXTRA SAUCE 2.5
mushroom | pepper | diane sauce | gravy ^{GF}

16

12

14

KITCHEN HOURS | MONDAY- FRIDAY
12PM- 2.30PM + 5.30PM-8.30PM
ALL DAY DINING SATURDAY + SUNDAY
15% 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
(I) IMPORTED SEAFOOD (A) AUSTRALIAN SEAFOOD

WE LOVE HEARING YOUR FEEDBACK.
PLEASE LEAVE A GOOGLE REVIEW



MAINS

SCOTCH FILLET ^{GF} 300g grain fed MSA, potato mash, native pepperberry jus	48
LINGUINE nduja tomato fondant, crispy pancetta, spring peas, grana padano	32
BUTTERMILK CHICKEN GREEN GODDESS SALAD cucumber noodles, tomato, watermelon radish, grilled halloumi	28
FRENCH PORK CHOP ^{GF} potato mash, Jersey black butter chutney, cider jus	36
ROAST OF THE DAY ^{GFO} slow cooked, roasted pumpkin, peas, carrots, potatoes, yorkshire pudding, gravy	30
SPRING LAMB SHOULDER ^{GF} sumac, heirloom tomatoes, cucumber noodles, pine nuts, river mint verde	40
BARRAMUNDI ^{1,GF} confit herb potatoes, charred zucchini, thyme beurre blanc, lemon	34

BURGERS

BRISKET CHEESEBURGER brisket patty, smoked butter, streaky bacon, pickles, stout braised onions, crispy shallots, Tasmanian smoked cheddar, chips	26
SOUTHERN FRIED CHICKEN BURGER bacon, cheese, lettuce, heirloom tomato, pickles, chipotle mayonnaise, chips	26
GRILLED HALLOUMI BURGER ^V Newton halloumi, pear chutney, rocket, heirloom tomato, chips	26
add an egg	+ 3

CLASSICS

all schnitzels include chips + salad	
350GM FREE RANGE CHICKEN BREAST SCHNITEL	28
PORTERHOUSE BEEF SCHNITZEL	30
GLUTEN FREE CHICKEN SCHNITZEL ^{GF}	30
mushroom pepper diane sauce gravy ^{GF} parmigiana, napolitana, mozzarella ^V	+2.5 +4
STEAK FRITES 250G GRAIN FED MSA SIRLOIN ^{GF} herb butter, chips, salad	36
FISH + CHIPS ^{GFO, I} craft beer battered, salad, chips, tartare, lemon	29
SALT + PEPPER SQUID ^I salad, chips, tartare, lemon	29
HAND CRUMBED PRAWNS ^I chips, salad, marie rose sauce	30
CORNED BEEF steamed chats, peas, parsley béchamel, creamed horseradish	28
PLANT BASED ROAST ^{VG} roasted pumpkin, potatoes, carrots, peas, gravy	29

DESSERT



AFFOGATO 10

coffee, vanilla bean ice cream
add baileys, kahlua, frangelico + 6

STICKY DATE PUDDING 14

caramel sauce, vanilla bean ice cream

WARM CHOCOLATE BROWNIE ^{GFO} 14

salted caramel ice cream, crushed pretzels

CHURROS 14

warm chocolate sauce, vanilla bean ice cream

TIRAMISU CHEESECAKE ^{GF} 14

cherry compote, pistachios

SUNDAE 9

vanilla bean ice cream, peanuts, chocolate cigar wafers
choice of chocolate, strawberry or caramel topping

KIDS MEALS (12 AND UNDER)



ENJOY OUR KIDS MEAL DEAL, ANY KIDS MEAL,
ICE CREAM + A CHOICE OF POP TOP 16

CHICKEN NUGGETS + CHIPS 12

FISH + CHIPS ^{GFO} 12

CHEESEBURGER + CHIPS 12

RIGATONI NAPOLITANA 12

mozzarella

SOUTHERN FRIED CHICKEN TACO 12

KIDS ICE CREAM 4

chocolate | strawberry | caramel