



Sea Salt Restaurant

MENU

OPEN 7 DAYS

LUNCH 12.00PM - 2.00PM

DINNER 5.30PM UNTIL LATE

BOOKINGS 4455 2327



BREADS TO BEGIN

LUNCH & DINNER	M	NM
BREAD ROLL	1	2
GARLIC BREAD	5	6
CHEESY GARLIC BREAD - Dinner only	6	7
GLUTEN FREE GARLIC BREAD GF - Dinner only	8	9

LUNCH & DINNER	M	NM
WEDGES V with sweet chilli and sour cream	Side	5 6
	Bowl	10 12
SWEET POTATO WEDGES V with sweet chilli and sour cream	Side	6 7
	Bowl	12 14
BOWL OF CHIPS GFA	Side	3 4
	Medium	5 6
	Large	7 8
LOADED FRIES with cheese, bacon and gravy		9 10
LOADED SWEET POTATO FRIES V with cheese, tomato salsa and sour cream		11 12
BOWL OF SEASONAL VEGETABLES GFA V	Side	3 4
	Medium	5 6
SAUCE BOAT GFA pepper, diane, mushroom, gravy or garlic cream		2 3

SIDES

KIDS

All Kids meals include a Vanilla Ice Cream Cup
or Zooper Dooper Icy Pole for dessert GF

LUNCH & DINNER	
SPAGHETTI BOLOGNAISE GFA	9,5
CHICKEN DINOSAUR NUGGETS AND CHIPS	
MARGARITA PIZZA GFA - Dinner only Add Ham or Pineapple	2
FISH AND CHIPS	

ENTREES

DINNER	M	NM
OYSTERS NATURAL GF with mirin lime sauce	Six Twelve	17 18 26 28
OYSTERS KILPATRICK GF with crispy cooked bacon and barbeque sauce	Six Twelve	18 19 28 30
CURRY CHICKEN SPRING ROLLS house made with coriander, sweet chilli dipping sauce	14	16
SPINACH AND RICOTTA CANNELLONI GF V with rocket salad	13	15
SWEET CORN FRITTERS V with tomato salsa, avocado and aioli	13	15
GARLIC TOMATO PRAWNS GFA with feta and crusty bread	14	16
SOUP OF THE DAY with bread roll	6	8
SIGNATURE SALT AND PEPPER SQUID with rocket lemon aioli salad	14	16
WILD MUSHROOM AND FETA BRUSCHETTA V	13	15

SCHNITZELS

LUNCH & DINNER	M	NM
CHICKEN BREAST SCHNITZEL with your choice of sauce	Half Full	15 17 21 24
SEA SALT SIGNATURE CHICKEN SCHNITZEL avocado, prawns, bacon and cheese	Half Full	17 19 25 28
CHICKEN PARMIGIANA napolitane sauce, ham and cheese	Half Full	16 18 24 27
FIRECRACKER CHICKEN SCHNITZEL bacon, cheese, aioli and hot chilli sauce	25	28

All Schnitzels served with your choice of mash potato or buttered chat potato with seasonal greens or chips and salad

MAINS

DINNER	M	NM
TUSCAN VEAL SCALOPPINE GF # ❖ pan seared medallions finished with scallops, prawns and a sundried tomato garlic cream sauce	30	33
OSCAR CHICKEN BREAST # with grilled asparagus spears, prawns and hollandaise sauce	27	30
CRISPY BRAISED SAGE PORK BELLY GF # with house made beetroot relish and jus	29	32
MISO GLAZED CHICKEN BREAST on warm noodle salad with mirin lime dressing	25	28
GRILLED HERBED PORK SAUSAGES # with caramelised sage onions and gravy	17	20
CHIMICHURRI STEAK AND LOBSTER GF # 300g scotch fillet steak with grilled lobster pieces and spicy roasted garlic chimichurri butter	39	43
CHARGRILLED RUMP STEAK GF# ❖ cooked to your liking with your choice of sauce	220g 400g	16 18 25 27
BEEF, ALE AND MUSHROOM PIE with flaky pastry lid with chips or mash potato	17	20
MEATLOVERS MIXED GRILL steak, bacon, lambs fry, pork sausage, egg, mushroom, tomato, chips and gravy	26	29
TRADITIONAL ROAST DINNER GFA with gravy, vegetables and accompanying condiments	See Specials Board	

Any cooking requests over medium for steaks could take at least 20 minutes.
Mains served with your choice of mash potato or buttered chat potato with seasonal greens or chips and salad

❖ Mains also served at Lunch

Food Allergies; Please be aware that all care is taken when catering for special dietary requirements. It must be noted that within our premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

All prices are inclusive of GST. 15% surcharge applies on all menu items including promotions and daily specials on all public holidays.



PIZZAS

DINNER		M	NM
SOUTHERN CHICKEN AND FETA marinated chicken, baby spinach, roasted capsicum, pineapple, mint, cheese and chipotle sauce	Small Large	15 23	17 26
HALOUMI, PUMPKIN AND SPINACH V chargrilled haloumi, baby spinach, roasted pumpkin, roasted capsicum, cheese and sweet chilli sauce	Small Large	15 24	17 27
FLAMING MEATLOVERS bacon, steak, sausage, rocket, mushrooms, chilli, jalapenos, onion, cheese and spicy chipotle sauce	Small Large	16 24	18 27
GLUTEN FREE PIZZA BASES	Small only	3	3

DINNER		M	NM
CHILLI PRAWN, SQUID AND SCALLOP SPAGHETTI GFA tossed through zesty sundried tomato pesto and parmesan cheese		25	28
CATCH OF THE DAY GFA Subject to availability	Market Price See Specials Board		
TRIO SEAFOOD PLATE beer battered flathead, salt and pepper squid, prawn twister, chips, salad and tartare		25	28
SEA SALT SIGNATURE SALT N PEPPER SQUID with chips and rocket lemon aioli salad		24	27
GRILLED BARRAMUNDI FILLET WITH MISO GLAZE GFA with steamed rice and seasonal greens		24	28

SEAFOOD

SENIORS

LUNCH & DINNER		M	NM
BATTERED FISH AND CHIPS - Dinner only with salad and tartare		12	15
LAMBS FRY, BACON AND GRAVY GFA with vegetables or chips		12	15
CHICKEN, MUSHROOM AND SPINACH CREPE - Dinner only with chips		10	13
ROAST OF THE DAY GFA with gravy and vegetables or chips		12	15
BEEF, ALE AND MUSHROOM PIE GFA - Dinner only with flaky pastry lid and chips		10	13
CHEFS CURRY OF THE DAY - Lunch only with rice		10	13
CHEFS PASTA OF THE DAY - Lunch only with shaved parmesan		10	13

SALAD AND PASTA

LUNCH & DINNER		M	NM
NACHOS - BEEF, BEAN OR VEGAN GF V *V with sour cream, guacamole and tomato salsa		17	20
FATTOUSH SALAD WITH GRILLED HALOUMI GFA V - Dinner only mixed lettuce leaf, capsicum, cucumber, tomato, red onion, fresh herbs in citrus vinaigrette		21	24
	add chicken	5	5
SPAGHETTI BOSCAIOLA GFA crispy bacon and mushrooms in a garlic cream sauce with prosciutto crumbs and shaved parmesan		19	22

DINNER		M	NM
STICKY DATE PUDDING with butterscotch sauce and ice cream		11	12
BAKED NEW YORK CHEESECAKE with citrus coulis, cream and a mint strawberry salsa			
HOUSE MADE CHOCOLATE TART GF *V DF with coconut ice cream			
BANOFFEE PAVLOVA GFA cream, chocolate, caramel sauce and banana			

DESSERTS

GF = Gluten Free GFA = Gluten Free Available
V = Vegetarian *V = Vegan Available DF = Dairy Free
M = Members Price NM = Non Members Price

LUNCH

	M	NM
MISO GLAZED BARRAMUNDI FILLET GFA with vegetables or chips and salad	17	20
CHEFS CURRY OF THE DAY with rice	12	14
AUSSIE BURGER GFA beef pattie with bacon, egg, lettuce, tomato, beetroot, onion, cheese, tomato relish and chips	15	17
CHICKEN, MUSHROOM AND SPINACH CREPE with chips	16	18
SCOTCH FILLET STEAK SANDWICH GFA on Turkish bread with bacon, cheese, onion, lettuce, tomato, Dijon mayo and chips	15	17
SWEET CORN FRITTERS V with tomato salsa, avocado, chips and aioli	14	16
SOUTHERN FRIED CHICKEN BURGER GFA with lettuce, onion, cheese, fried chicken, jalapenos, slaw, chipotle sauce and chips	15	17
LAMBS FRY, BACON AND GRAVY GFA with chips or vegetables	13	15
ROAST OF THE DAY GFA with chips or vegetables and gravy	14	16
BATTERED FISH AND CHIPS with salad and tartare	15	17
FISH AND SQUID PLATE battered flathead fillets with salt and pepper squid, chips and tartare	17	19
CHEFS PIE OF THE DAY with vegetables or chips	10	12
SPINACH AND RICOTTA CANNELLONI GF V with chips	14	16
THAI BEEF OR CHICKEN SALAD GFA marinated meat of your choice with bean sprouts, carrot, tomato, onion, cucumber, Asian herbs, fattoush crisps and dressing	18	21

MEMBERS' SPECIALS

Monday to Friday Lunch	M
TRADIES LUNCH Chefs Burger, chips and schooner of beer or soft drink	15
Monday to Sunday Lunch	
FISH & CHIPS with salad and a free middy, house wine or soft drink	14
PIE OF THE DAY with vegetables or chips and gravy and bread roll	9
Monday to Sunday Lunch and Dinner	
SENIORS SPECIALS Choices available. Presentation of Seniors Card	from 10
Monday Dinner	
CURRY NIGHT Choice of two curries served with jasmine rice plus a \$2 Club Voucher	from 9
Tuesday and Saturday Dinner	
FAMILY FEAST Includes two main meals, two kids meals, four drinks, two kids ice creams and Activity Packs	65
DINNER FOR 2 Two-course meal for two and two drinks	65
Wednesday Dinner	
CHICKEN SCHNITTY with chips and gravy	from 8
Thursday Dinner	
LOADED SCHNITTY Your choice of topping - Parmigiana, Hawaiian, Sea Salt Special or Firecracker - with chips and salad or vegetables	15
SENIORS 2 COURSE Seniors Main with a Starter or Dessert plus a \$2 Club Voucher	16
Friday Dinner	
FOOTY FEVER Chicken Schnitty or Chargrilled Rump Steak with chips and salad or seasonal vegetables and your choice of sauce, and a free drink	from 12
KIDS MEAL with Dessert and Activity Pack Under 12's only when purchased with a main meal	7
Sunday Dinner	
2 COURSE ROAST Roast of the Day with gravy and vegetables or chips plus a Starter or Dessert	16
ROAST OF THE DAY with gravy and vegetables or chips	13