

# *Locally Cultivated Broadwater*

## *Sydney Rock Oysters (A)*

*(Subject to Availability)*

*Natural or Kilpatrick GF/DF*

*½ dozen 24/ dozen 48*

*Seahorse Inn*

## *Entrée / Tapas*

*Spanish Style Chorizo & Prawn(I), Paprika Oil, Lemon, Crusty Bread 24 GFA*

*Confit Garlic and Herb Bread, Wild Rye Ciabatta, Rosemary Salt 16 V*

*Fish Tacos(A), Battered Spiced Market Fish, Slaw, Charred Pineapple Salsa, Aioli 24*

*Pork Belly Bites, Sticky Honey Soy Glaze, Sesame Seeds 22 GF/DF*

*Chips, House Seasoning, Garlic Aioli 12 GF/DF/V*

*House Salad, Mesclun, Tomato, Cucumber, Spanish Onion, Red Wine Vinaigrette 10 GF/Vegan*

## *Mains*

*Pork Belly, Roast Vegetable Pearl Cous Cous, Toasted Almonds, Sticky Cranberry Sauce 38 DF*

*Chicken Schnitzel, Panko Crumbed Chicken, Salad, Chips, Gravy/ Mushroom/ Pepper 29*

*Grilled Market Fish(A), Duck Fat Potatoes, Romesco, Broccolini, Pickled Fennel, Toasted Almonds 38 GF/DF*

*Chicken Parmigiana, Panko Crumbed Chicken, Napoli Sauce, Ham, Cheese, House Salad, Chips 32*

*Prawn & Avocado Salad, Mesclun, Cherry Tomatoes, Cucumber, 1000 Island Dressing 32 GF*

*300g Scotch Steak, Roast Duck Fat Potatoes, Broccolini, Mushroom/Pepper/Gravy 48 GFA*

*Pulled Pork Burger, Slaw, Pineapple Salsa, Garlic Aioli, Wild Rye Milk Bun, Chips 30*

*Fish & Chips(A), Beer Battered Local Market Fish, House Salad, Tartare Sauce, Chips 36*

*Seafood Paella(M), Prawns, Scallops, Market Fish, Saffron Rice, Peas, Lemon, Fresh Herbs 40 GF/DF*

*Grain Bowl, Roast Veg, Quinoa, Avo, Olives, Cucumber, Beetroot Hummus, Cherry Tomatoes 30 GF/DF/Vegan*

## *Kids Meals*

*Chicken Nuggets, Chips, Tomato Sauce 16*

*Battered Local Fish(A), Chips, Tomato Sauce 16 DF*

*Chicken Schnitzel, Chips, Tomato Sauce 16*

*Seafood Index A- Australian I-Imported M-Mixed*

*10% Surcharge Applies to Public Holidays*