SEAHORSE INN
HOTEL & VILLAS
TWOFOLD BAY

Entrees

Local Sydney Rock Oysters (A) GF/DF — ½ dozen **$24** / dozen **$48**
Natural / Kilpatrick / Nahm Jim

Confit Garlic and Herb Bread V — **$16**
Wild Rye Ciabatta, Rosemary salt
Add Dips (Pesto, Beetroot Hommus, Romesco) — **$6**

Asian Chicken Wings GF — **$20**
Honey Soy Glaze, Sesame Seeds

Fish Tacos (A) — **$24**
Beer Battered Local Fish, Slaw, Pineapple Salsa, Aioli

Grilled Haloumi GF/V — **$22**
Rocket Salad, Pepitas, Pomegranate Glaze

Prawns and Scallops (I) GF — **$26**
Chilli & Garlic Butter, Semi Dried Tomatoes, Saffron Rice

Salads

Coconut Prawn Salad (I) DF — **$30**
Rocket, Crispy Noodles, Sweet Chilli
Coconut Dressing, Roast Capsicum

Chicken Caesar Salad GFA — **$30**
Cos lettuce, Crispy Bacon, Croutons, Egg,
Anchovies (I), Parmesan, Caesar Dressing

Falafel Plate GF/ Vegan — **$28**
Falafels, Saffron Rice, Beetroot Hommus,
Rocket Salad, Craisins, Pepitas, Dukkah

Burgers

Beef burger — **$30**
Brisket Blend Beef Pattie, Bacon,
American Cheese, BBQ Aioli, Lettuce,
Pickles, Milk Bun, Chips

Pulled Pork — **$30**
Slow Braised Pulled Pork, Slaw,
Pineapple Salsa, Garlic Aioli,
Milk Bun, Chips

Chicken Burger — **$30**
Grilled Chicken Breast, Swiss Cheese,
Tzatziki, Rocket, Tomato, Milk Bun, Chips

Mains

Scotch Steak GFA — **$52**
MB2+ Grain Fed Beef Scotch Steak, Duck Fat Roast Potatoes, Seasonal Vegetables, Choice of Mushroom, Pepper or Gravy

Market Fish (A) GF/DF — **$38**
Local Grilled Market Fish, Broccolini, Roast Potatoes, Romesco, Pickled Fennel, Toasted Almonds

Pork Belly GF — **$38**
Sous Vide Pork Belly, Rocket, Pear & Walnut Salad, Mash Potato, Pomegranate Reduction

Chicken Schnitzel — **$30**
Panko Crumbed Chicken Schnitzel, House Salad, Chips, Choice of Mushroom, Pepper or Gravy

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

Prawn Mornay Schnitzel (I) — **$36**
Panko Crumbed Chicken Schnitzel Topped with Prawns & Cheese Sauce, House Salad, Chips

From The Pans

Seafood Fettuccine (I) — **$38**
Prawns & Scallops, Creamy Vodka Tomato Sauce, Fettuccine, Parmesan

Chicken Pesto Pasta — **$36**
Chicken Breast, Sauteed Mushrooms, Semi Dried Tomatoes, Fettuccine, Creamy Pesto, Parmesan

Seafood Paella (M)GF/DF — **$40**
Market Fish, Prawns, Scallops, Saffron Rice, Peas, Roast Capsicum, Lemon

Kids Meals

Battered Local Fish (A) — **$16**
Chips & Tomato Sauce DF

Tempura Battered Chicken Nuggets — **$16**
Chips & Tomato Sauce

Cheesy Chicken Pasta — **$16**

Chicken Schnitzel Chips & Tomato Sauce — **$16**

Grilled Chicken Breast GF — **$16**
Vegetables, Mash Potato

Sides

House Salad GF/DF/Vegan — **$10**
Mesclun, Tomato, Cucumber, Spanish Onion, Red Wine Dressing

Bowl of Chips — **$12**
House Seasoning, Garlic Aioli

Duck Fat Roast Potatoes GF/DF — **$10**
Rosemary Salt

Sauces — **$3**
Mushroom, Pepper, Gravy

Steamed Greens GF — **$10**

Mash Potato GF — **$8**

Food Allergies

GF – Gluten friendly / May Contain Gluten Traces (Coeliac Menu Available)

DF – Dairy Free ▪ V – Vegetarian

Seafood Index

A – Australian ▪ I – Imported ▪ M – Mixed

10% Surcharge Applies on Public Holidays