

SEABELLE

Restaurant & Bar

STARTERS

House-made Seabelle Bread With lemon oil, spiced butter, confit garlic	\$14.00	Grilled Queensland Kangaroo Loin With kumara puree, baby herb salad and raspberry evo oil dressing	\$26.00
Soup of the Day Featuring the best regional produce	\$16.90	Fraser Coast Wild King Prawns Sizzled with mixed peppers and baby bok choy, schezuan pepper sauce and sesame seeds	\$29.00
Bush Spice Rubbed Western Australia Emu Served with assorted local greens, feta, pomegranate and Kalamata olive crumble	\$29.00	Chargrilled Local Vegetable Stack Eggplant, zucchini, pumpkin, capsicum, field mushroom, tomato sugo, aged balsamic reduction	\$26.00
Natural Oysters (6) Served chilled with cucumber lemon-mirin dressing	\$29.50	Watermelon, Salt & Pepper Calamari & NT Crocodile Salad Rose infused watermelon with seasoned feta and pepperberry aioli	\$29.00
Oysters Kilpatrick (6) Baked in the half shell with smoked short eye bacon and brandy worcestershire	\$29.50		

MAINS

Australian Grown Wild Mushroom Risotto (V) With enoki, swiss brown, shitake and button mushrooms finished with Italian truffle oil <i>Add prawns (4)</i>	\$28.50 \$10.00	Thai Spiced Wimmera, Victoria Duck Leg Mild red curry, papaya, red onion, coriander, cashew nut, roasted sweet potato, lime dressing	\$39.00
Gold Fields, Victoria Lamb Rump Chargrilled with field mushrooms, kumara crisps, pencil asparagus, tawny port and anise myrtle jus	\$42.00	Char Grilled Hills District, NSW Corn Fed Chicken Breast Buttered baby carrots, honey labneh, truffle jus and pickled carrots	\$35.00
Hideaway Bay, Tasmania Pan Seared Pink Salmon Kaffir lime and saffron reduction, roasted pumpkin puree and wilted baby bok choy	\$39.00	Fraser Coast Seafood Symphony Hervey Bay scallops, Urangan Fisheries prawns and Fraser Island crabmeat laced in a saffron reduction and delicate farina pasta sheets	\$39.00
Paperbark Wrapped North Queensland Barramundi Macadamia nuts, lemon aspen, wild lime, red onion, tomato salsa, rocket, roma tomato, red capsicum, munthary berries, lemon dressing	\$42.00	300gm Darling Downs, Queensland Grain Fed Angus Porterhouse With herb butter, truffled kipfler potato and port jus	\$49.00
		Chef's Recommendation <i>Please ask your server for today's recommendation</i>	(Market Price)

SIDES

Local Farmed Greens Garden Salad	\$12.90
Grilled Asparagus	\$12.90
Pan-fried Kipfler Potatoes	\$12.90
Sautéed Button Mushrooms	\$12.90
Fried Brussel sprouts tossed in Lemon Myrtle and Soy dressing	\$12.90
Steamed Jasmine Rice	\$8.90

KIDS' FAVOURITES

For children under 14 years old, all served with chips and salad

Cheeseburger	\$15.00
Lasagne Bolognese	\$15.00
Fish and Chips	\$15.00
Beef Tenderloin Steak	\$15.00
Chicken Schnitzel	\$15.00

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DESSERTS & CHEESE

Australian Apple & Rhubarb Crumble With brandy crème anglaise and honey drizzled mascarpone cheese	\$16.00
Caramel Praline Pyramid (contains nuts) With Callebaut dark chocolate and Kahlua sauce fresh raspberry, hazelnut brittle	\$16.00
Mango and Coconut Panna Cotta (GF) With lychee glaze, petite salad of Maryborough pineapple, Fraser basil	\$16.00
Selection of Fine Cheese (serves two) Double brie, camembert, beech wood smoked cheddar, classic blue, Victorian quince puree, dried fruit and nuts, berries	\$36.00

TEAS & COFFEE

Coffee Long black, flat white, cappuccino, short black, café latte, macchiato, mocha, hot chocolate	\$5.00
Tea English breakfast, earl grey, green, peppermint, chamomile	\$6.50
Liqueur Coffee Jamaican (Coruba Rum) Irish (Jameson Whisky) Mexican (Kahlua) Italiano (Sambuca) Affogato	\$13.50

THREE COURSE SPECIAL FOR TWO \$169

Your choice of wines by the bottle

Fiore Moscato, Mudgee NSW
Wild Oats Sauvignon Blanc, WA
Wild Oats Merlot, Mudgee, NSW

Choice of Entrée

Grilled Queensland Kangaroo Loin

With kumara puree, baby herb salad and raspberry evo oil dressing

Soup of the Day

Featuring the best regional produce

Watermelon, Salt & Pepper Calamari & NT Crocodile Salad

Rose infused watermelon with seasoned feta and pepperberry aioli

Choice of Main

Hideaway Bay, Tasmania Pan Seared Pink Salmon

Kaffir lime and saffron reduction, roasted pumpkin puree and wilted baby bok choy

Char Grilled Hills District, NSW Corn Fed Chicken Breast

Buttered baby carrots, honey labneh, truffle jus

300 gm Darling Downs, Queensland Grain Fed Angus Porterhouse

With herb butter, truffled kipfler potato and port jus

Thai Spiced Wimmera, Victoria Duck Leg

Mild red curry, papaya, red onion, coriander, cashew nut, roasted sweet potato, lime dressing

Choice of Dessert

Australian Apple & Rhubarb Crumble

With brandy crème anglaise and honey drizzled mascarpone cheese

Mango and Coconut Panna Cotta (GF)

With lychee glaze, petite salad of Maryborough pineapple, Fraser basil