

Sea Salt Restaurant

Spring Menu

OPEN 7 DAYS

Lunch 12pm - 2pm

(separate lunch menu available)

Dinner 5.30pm until late

Bookings 4455 2327



Member's Dinner Specials

MONDAY MEXICAN MADNESS \$15

Tacos, Nachos, Enchilada and Mexican Schnitzel

TUESDAY TRIO \$16

Chicken, Steak or Fish includes drink

WEDNESDAY \$8

Schnitzel Night

WING IT WEDNESDAY \$10

1kg of Wings

THURSDAY FROM \$16

Pizza or Steak

SUNDAY - ALL DAY \$15

Schnitzel and Toppers



Member's Lunch Specials

FISH & CHIPS \$15

Battered or Grilled - Includes a free drink available everyday

TRADIES LUNCH \$13

Monday to Friday includes a free drink

CHEF'S PIE \$9

Served with chips and gravy available everyday

Breads to Begin

	M	NM
BREAD ROLL	1	2
CHEESY GARLIC BREAD	6.5	7.5
GARLIC BREAD	5.5	6.5
GLUTEN FREE GARLIC BREAD	8	9

Starters

BLAT BRUSCHETTA (GFA) roasted cherry tomatoes, prosciutto, avocado and rocket	14	16
SEASALT SIGNATURE SALT N PEPPER SQUID with lime aioli and rocket salad	14.5	16.5
TRIO OF DIPS (GFA) house made beetroot, hummus and spiced pumpkin served with toasted breads	13.5	15.5
PARMESAN HERBED QUINOA FRITTERS (V) lightly fried and served with citrus dressing	13.5	15.5
CHORIZO CROQUETTES with sweet chilli mayo	14	16
WILD MUSHROOM CROSTINI (V) with goats cheese and baby spinach	13.5	15.5
CAJUN CHICKEN SPRING ROLLS with lemon herb dipping	14	16
SOUP OF THE DAY with bread roll	6	8
COCONUT CRUMBED KING PRAWNS with avocado salsa and lemon lime dipping	14.5	16.5
CLYDE RIVER OYSTERS NATURAL (GF) with ginger mirin dipping	six 17 twelve 26	18 28
CLYDE RIVER OYSTERS KILPATRICK (GF) with crispy bacon and worcestershire, bbq sauce	six 18 twelve 28	19 30

Light Bites

	M	NM
SWEET POTATO FRIES (V) with sweet chilli and sour cream	13	15
WEDGES (V) with sweet chilli and sour cream	11	13
SOUTHERN FRIED CHICKEN WINGS (8) with ranch dipping	14	16
BEEF, BEAN OR VEGAN NACHOS (GF) (V) with sour cream, guacamole and salsa	16	18
LOADED FRIES with melted cheese and gravy	10	12
BOWL OF CHIPS	medium 5.5 large 7.5	6.5 8.5
SAUCE BOATS	2	3
Diane		Bearnaise (GF)
Red Wine Jus (GF)		Gravy
Pepper		Aioli (GF)
Mushroom		Garlic Cream (GF)

Kids

(up to 12 years of age)

All Sea Salts Kids Meals include an ice cream cup
Chocolate, Strawberry or Caramel Topping
or a Zooper Dooper Ice Block

FISH AND CHIPS	9.5	10.5
SPAGHETTI BOLOGNAISE (GFA)	9	10
CHICKEN DINOSAUR NUGGETS AND CHIPS	9.5	10.5
MARGHERITA PIZZA (GFA)	11	12
STEAK AND CHIPS WITH SALAD (GF)	12	13
CALAMARI AND CHIPS	10	11
KIDS ACTIVITY PACK	2.5	3

From the Grill

All our steaks are sourced from the best quality grain fed cattle within Australia

	M	NM
SCOTCH FILLET with Bearnaise Sauce and Crisp Prosciutto <i>Green Mountain Meats Co QLD</i>	300g 35	37
CATTLEMANS CUTLET served with fried onion rings, chilli tomato chutney and jus <i>Green Mountain Meats Co QLD</i>	350g 36	38
RUMP STEAK (GF) served with mushroom, diane, gravy, pepper or garlic cream <i>Kilcoy Meats Co QLD</i>	200g 18 400g 27.5	19 29.5
SURF AND TURF (GF) porterhouse steak served with creamy garlic prawns <i>Diamantina Meats Co Victoria</i>	250g 30	33
MAPLE AND MUSTARD PORK CUTLET (GF) served with side boat of creamy mustard sauce	250g 28	30

All served with vegetables or chips and salad. Any cooking requests over medium for steaks could take at least 20 minutes.

Schnitzel Corner

CHICKEN BREAST SCHNITZEL with your choice of sauce: pepper, diane, mushroom, garlic or gravy	half 16 full 23	18 26
SEASALT SIGNATURE CHICKEN SCHNITZEL guacamole, bacon, prawns and cheese	half 18 full 27	20 29
CHICKEN PARMIGIANA napolitane sauce, ham and cheese	half 17 full 26	19 29
LOZZA CHICKEN SCHNITZEL bacon, guacamole, sour cream and sweet chilli sauce	half 17 full 27	19 29
VEAL PARMIGIANA napolitane sauce, ham and cheese	27	29
EGGPLANT SCHNITZEL (V) chargrilled eggplant and capsicum crumbed together with pesto and lightly fried, served with aioli and lemon	24	26

All served with vegetables or chips and salad

From the Ocean

	M	NM
SPAGHETTI MARINARA (GFA) pan cooked with mussels, squid, prawns, fish, scallops, garlic, chilli, parsley and shaved parmesan	27	29
BATTERED FISH AND CHIPS hoki fillets battered in house and served with salad and lime aioli	half 17 full 26	20 29
SEAFOOD PLATE crumbed calamari, prawns, fish, salt n pepper squid served with chips, salad and tartare sauce	28	30
GRILLED ATLANTIC SALMON WITH SOBA NOODLE SLAW (GF) and wasabi mayo	29	31
FRESH SEAFOOD OF THE DAY please see our daily specials or speak with our friendly waitstaff for today's seafood specials		

Pizzas

GOURMET VEGO rich tomato base with caramelised onion, pumpkin, sundried tomato, zucchini and haloumi	18	20
BBQ CHICKEN bbq base, mildly spiced chicken, capsicum, onion, bacon, spinach and aioli	19	21
THE GODFATHER rich tomato base, steak, bacon, chorizo, baby spinach and fresh chilli	19	21
PRAWN, ROASTED CAPSICUM AND CHILLI tomato base, baby spinach, king prawns, roasted capsicum, fresh chilli, herbs and aioli	22	24

GF Pizza bases available \$2 extra
Pizzas may take longer to cook than other menu items
when ordering meals together.

Seniors Dining

	M	NM
SENIORS MAIN MEAL select a seniors main (see menu below)	15	17
Soup and Seniors Main soup of the day and select a seniors main	17	19
Seniors Main and Dessert select a main and a dessert (see menu below)	20	22

Mains

ROAST OF THE DAY (GFA) with gravy and vegetables or chips
LAMBS FRY, BACON AND GRAVY (GFA) with gravy and vegetables or chips
CRUMBED CALAMARI with chips, salad and tartare
CEASAR SALAD cos lettuce, avocado, bacon, croutons, egg, parmesan and ceasar dressing

Desserts

WHITE CHOCOLATE AND BERRY MOUSSE (GF) layers of mousse with mixed berries served in a glass
BREAD AND BUTTER PUDDING served with ice cream and vanilla anglaise
ICE CREAM SUNDAE (GF) with strawberry, caramel or chocolate topping

Please note there are no changes to the Senior's Menu as listed, any additions will be charged. Senior's Card must be presented.



Chefs Spring Favourites

	M	NM
STUFFED CHICKEN BREAST (GF) with spinach, camembert, fresh herbs, sundried tomato and garlic and sweet chilli cream served with vegetables or chips and salad	29	32
VEGETABLE LASAGNA (V) layers of spring vegetables with ricotta, tomato and fresh basil served with vegetables or chips and salad	18	20
SALT N PEPPER PRAWN TACOS (2) with lime avocado salsa	16	19
PORK BELLY WITH CARAMELISED APPLE & CIDER GLAZE (GF) served with vegetables or chips and salad	29	32
CHICKEN PENNE PASTA (GFA) white wine, parsley cream sauce with bacon, fresh asparagus, sundried tomato and toasted pinenuts	25	27
TRADITIONAL ROAST DINNER (GFA) with gravy, vegetable and accompanying condiments		

Please see our daily specials for the roast of the day and chefs daily specials

From the Garden

SPRING CAESAR SALAD (GFA) cos lettuce, avocado, bacon, croutons, egg, parmesan and caesar dressing	24	26
add chicken schnitzel	5	6
add grilled chicken breast	5	6
add salt n pepper squid	6	7
STICKY PORK BELLY WITH VIETNAMESE STYLE SALAD with mixed salad leaves, fried onions, chilli lime dressing and smashed peanuts	26	28
SEASALT SALT & PEPPER SQUID SALAD fresh salad mixed with sundried tomatoes, olives, roast capsicum and spanish onion	27	29