



*Sea Salt
Restaurant*


**TAKEAWAY
MENU**

OPEN 7 DAYS

LUNCH 12.00PM - 2.00PM

DINNER 5.30PM UNTIL LATE

BOOKINGS 4455 2327

STEWARTS  CATERING

breads to begin

	M	NM
BREAD ROLL ❖	1	2
GARLIC BREAD ❖	5.5	6.5
CHEESY GARLIC BREAD ❖	6	7
GLUTEN FREE BREAD GF	8	9

light bites or to share

GRAZING PLATE ❖ with leg ham, pepperoni, semi dried tomatoes, hummus, fruit chutney, olives, feta, eggplant, crackers and warm bread	20	24
BOWL OF FRESH KING PRAWNS GF with cocktail sauce	Half kg 27	30
NACHOS - BEEF, BEAN, VEGAN OR PULLED PORK GF V *V with sour cream, guacamole and tomato salsa	17	20
COLD SEAFOOD PLATE GF with prawns (4), smoked salmon (2) and natural oysters (4)	22	25
FISH TACOS ❖ crumbed fish, lettuce, purple slaw, pineapple and corn salsa with chipotle aioli	15	17
MIXED BRUSCHETTA PLATE GFA with traditional tomato, mushroom and haloumi	14	16
WEDGES V ❖ with sweet chilli and sour cream	11	13
SWEET POTATO CHIPS V ❖ with sweet chilli and sour cream	13	15
LOADED FRIES with cheese, bacon and gravy	10	12
BOWL OF CHIPS GFA with lemon dill cream sauce	Medium 5 Large 7	6 8

❖ Breads and Light Bites also served at Lunch
GF = Gluten Free GFA = Gluten Free Available
V = Vegetarian *V = Vegan Available

M = Members Price NM = Non Members Price

entrees

	M	NM
OYSTERS NATURAL GF with fresh lemon and Thai dressing	Six Twelve	17 18 26 28
OYSTERS KILPATRICK GF with crispy bacon, Worcestershire and barbeque sauce	Six Twelve	18 19 28 30
CRUMBED ASPARAGUS SPEARS V with chive crème fraiche	13	15
SEASALT SIGNATURE SALT N PEPPER SQUID with Asian slaw and lime aioli	14	16
FRESH KING PRAWNS ON TOASTED BREAD with lemon myrtle mayonnaise	15	17
CHICKEN SPRING ROLLS with dipping sauce	14	16
MUSHROOM AND HALOUMI BRUSCHETTA GFA V with rocket and lemon aioli	14	16
GARLIC KING PRAWNS GF with creamy garlic sauce and rice	16	18
MUSHROOM AND CHEESE RISOTTO BALLS V served on rocket salad	13	15
TRADITIONAL TOMATO BRUSCHETTA GFA V with balsamic glaze	13	15
SOUP OF THE DAY with bread roll (see specials screen)	6	8
SEAFOOD SKEWERS WITH MANGO SAFFRON SAUCE GF (fish, prawn, squid and scallop)	15	17



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.

mains

	M	NM
CRISPY PORK BELLY GF# with bok choy and spiced plum sauce	29	32
SURF AND TURF GF# eye fillet medallions with hollandaise, king prawns and prosciutto shards	35	38
CONFIT DUCK LEG ON MUSHROOM RISOTTO with truffle oil and Asian greens	29	32
ASPARAGUS STUFFED CHICKEN BREAST GF# with lemon zested mozzarella cheese	29	32
VEAL MEDALLIONS GF with mushroom and sage crème fraiche sauce	29	32
TRADITIONAL ROAST DINNER GFA with gravy and accompanying condiments	See Specials Board for Roast of the Day	

Mains served with your choice of chips and salad or seasonal vegetables.

grill

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

	M	NM
PORTERHOUSE GF Diamantina Meats Co VIC	250g	27 30
RIB EYE GF Green Mountain Meats Co QLD	350g	35 38
T-BONE GF Tallarook Meats Co VIC	250g	30 33
RUMP GF ❖ Kilcoy Meats Co QLD	200g 400g	16 18 26 28
ADD THE CLASSIC SURF OPTION GF creamy garlic prawns or seafood skewer	8	9

Sides for Steaks

- ❖ Chefs potatoes or salted fries, and
- ❖ Choice of sauce - pepper, diane, mushroom, gravy or garlic cream, and
- ❖ Fresh garden salad with tomato, cucumber, carrot and red onion or steamed fresh vegetables with herb butter

Any cooking requests over medium for steaks could take at least 20 minutes.

❖ Grills also served at Lunch

..... pizza

		M	NM
TANDOORI CHICKEN	Small	16	18
onion, capsicum, cherry tomato, cheese, coriander, yoghurt sauce on a tomato base	Large	24	27
VEGO V	Small	16	18
roasted pumpkin, sesame seeds, halloumi, cherry tomatoes, eggplant, baby spinach, aioli and cheese on a tomato base	Large	24	27
SPICY PRAWN	Small	17	19
chorizo, prawns, spanish onion, sun dried tomatoes, chilli, preserved lemon and cheese on a tomato base	Large	25	28
PULLED PORK	Small	16	18
spanish onion, baby spinach, cherry tomatoes and cheese on a smokey bbq base	Large	24	27
GLUTEN FREE PIZZA BASES	Small Size only	3	3

Pizzas may take longer to cook than other menu items when ordering meals together.

..... schnitzel

CHICKEN BREAST SCHNITZEL ❖	Half	15	17
with your choice of sauce: pepper, diane, mushroom, garlic cream or gravy	Full	22	25
CHICKEN PARMIGIANA ❖	Half	16	18
with napolitane sauce, ham and cheese	Full	25	28
SEA SALT SIGNATURE CHICKEN SCHNITZEL ❖	Half	17	19
with your choice of sauce	Full	26	29
JASE'S SCHNITZELL		26	29
baby spinach, dijon aioli, sundried tomato and cheese			
MEXICAN SCHNITZEL		26	29
guacamole, bean mix, cheese and sour cream			

Schnitzels served with your choice of chips and salad or seasonal vegetables.

❖ Schnitzels also served at Lunch.

Lunch Menu also available, items are marked ❖ and visit our website for more information www.ulladullaexservos.com.au

..... ocean

		M	NM
BATTERED FISH AND CHIPS ❖	Half	16	19
with salad, tartare and lemon	Full	25	28
SEAFOOD PLATE ❖		29	32
battered fish, calamari, salt n pepper squid, fresh king prawns, seafood skewer, chips and tartare sauce			
GRILLED BARRAMUNDI FILLET GFA # ❖		27	30
with roasted cherry tomatoes and lemon caper butter			
GRILLED OCEAN TROUT GFA #		30	33
with cucumber relish and capsicum coulis			
CORAL SEA CURRY		28	31
prawns, scallops, fish fillet, calamari and mussels in rich coconut curry sauce with steamed rice			
SEA SALT SIGNATURE SALT N PEPPER SQUID ❖		25	28
with Asian slaw, lime aioli and chips			

..... pasta and salad

GRILLED LAMB CUTLETS ON BEETROOT AND GOATS CHEESE SALAD GFA ❖		28	31
with candied walnuts and citrus dressing			
VEGETABLE LINGUINE GFA V ❖		23	25
in a roasted tomato sauce with seasonal sautéed vegetables, goats cheese and basil			
CHICKEN CARBONARA GFA ❖		24	27
fettuccini, bacon, mushroom, chicken and onion in creamy white wine sauce			
SESAME FRIED TOFU SOBA NOODLE SALAD GFA V		23	25
with teriyaki sauce			
VIETNAMESE CHICKEN & PRAWN SALAD GFA		26	28
sliced chicken breast and cooked prawns tossed through crisp Asian slaw with Vietnamese tamarind, chilli dressing and peanuts			
CHICKEN SALAD GFA		26	28
grilled chicken, rocket, sundried tomato, crispy pancetta, parmasen, crunchy croutons with balsamic and olive oil dressing			

❖ Ocean, Pasta and Salads also served at Lunch.



Kids

(Up to 12 Years of Age)

All Kids meals include a Vanilla Ice Cream Cup with your choice of chocolate, strawberry or caramel topping or a Zooper Dooper Ice Block for dessert GF

	M	NM
BATTERED FISH AND CHIPS	9.5	10.5
SPAGHETTI BOLOGNAISE GFA	9	10
CHICKEN DINOSAURS NUGGETS AND CHIPS	9.5	10.5
MARGARITA PIZZA GFA	11	12
STEAK AND CHIPS GF	11	12
VEGETABLE PATTIE AND CHIPS V	9	10
CALAMARI AND CHIPS	10	11

desserts

COCONUT PANACOTTA GF with tropical salsa and cream	11	12
MANGO & WHITE CHOCOLATE CHEESECAKE with passionfruit coulis and cream	12	13
BERRY ETON MESS sugared berries, marscapone, meringue, red velvet sauce and shaved white chocolate	11.5	12.5
CARAMEL AND BANANA CREPE GF with ice cream and cream	11.5	12.5

seniors dining

	M	NM
SENIORS MAIN Select a Seniors Main (see menu below)	14	16
SOUP AND SENIORS MAIN Soup of the Day and select a Seniors Main	16	18
SENIORS MAIN AND DESSERT Select a Seniors Main and Dessert (see menu below)	18	20

MAINS

CHICKEN PARMIGIANA with vegetables or chips and salad
ROAST OF THE DAY GFA with gravy and vegetables or chips
LAMBS FRY, BACON AND GRAVY GFA with vegetables or chips
GRILLED BARRAMUNDI FILLET GFA with roasted cherry tomatoes and lemon caper butter

DESSERTS

COCONUT PANNA COTTA GF with tropical salsa and cream
BREAD AND BUTTER PUDDING with ice cream and vanilla anglaise
ICE CREAM SUNDAE with topping and wafer

Please note there are no changes to the Seniors Menu as listed. Any additions will be charged. Seniors card must be presented.

members specials

Monday to Sunday Lunch FISH & CHIPS with salad and a free middy, house wine or soft drink	14
Wednesday & Sunday Dinner CHICKEN SCHNITTY with chips and gravy	Half 8 Full 17
Friday Dinner KIDS MEAL with Dessert and Activity Pack Under 12's only when purchased with a main meal	7
Sunday Lunch ROAST OF THE DAY with gravy and vegetables or chips	13