



AUTUMN/WINTER

Sea Salt Restaurant MENU



OPEN 7 DAYS

LUNCH 12 - 2PM • DINNER 5.30PM UNTIL LATE

BOOKINGS 4455 2327



BREADS

BREAD ROLL ❖

M1 NM2

GARLIC BREAD ❖

M5.5 NM6.5

CHEESY GARLIC BREAD ❖

M6.5 NM7.5

GLUTEN FREE GARLIC BREAD GF

M8 NM9

ENTREES

SOUP OF THE DAY ❖

with bread roll (see specials screen)

M6 NM8

OYSTERS NATURAL GF

with French vinaigrette and lemon

Six M17 NM18 Twelve M26 NM28

OYSTERS KILPATRICK GF

with crispy bacon, worcestershire and barbeque sauce

Six M18 NM19 Twelve M28 NM30

SEA SALT SIGNATURE SALT N PEPPER SQUID ❖

with pomegranate and herb dressing

M14 NM16

PUMPKIN, SUNDRIED TOMATO AND CHEESE ARANCINIS V

with herb mayo

M13 NM15

CARAMELISED FIG, BRIE AND WALNUT

BRUSCHETTA V GFA

served on garlic infused toasts

M14 NM16

PANKO CRUMBED CALAMARI

with coriander lime mayo

M13 NM15

PEKING DUCK SPRING ROLLS

with peking and hoisin dipping sauce

M14 NM16

COCONUT CURRY KING PRAWNS GF

with jasmine rice and mango chutney

M15 NM17

GF = Gluten Free GFA = Gluten Free Available

V = Vegetarian *V = Vegan Available

M = Members Price NM = Non Members Price

LIGHT BITES

NACHOS - BEEF, BEAN, VEGAN OR PULLED PORK GF V *V ❖
with sour cream, guacamole and tomato salsa
M17 NM20

CRISPY CHICKEN TACOS ❖
crumbed chicken strips, slaw, guacamole and chipotle
M15 NM17

VIETNAMESE PULLED PORK SLIDERS ❖
with Asian slaw
M15 NM17

MARINATED LAMB SKEWERS GFA
with tabouli, hummus and naan bread
M16 NM18

WEDGES V ❖
with sweet chilli and sour cream
M11 NM13

SWEET POTATO FRIES V ❖
with chipotle aioli
M13 NM15

LOADED FRIES GFA ❖
with melted cheese, bacon and gravy
M10 NM12

BOWL OF CHIPS GFA ❖
Medium M5.5 NM6.5 Large M7.5 NM8.5

PIZZA

SPICED PUMPKIN AND LAMB
with fresh herbs, tomato base, mozzarella cheese
and yoghurt dressing
M16 NM18

FRENCH CHICKEN
chicken, bacon, leek, mushrooms, camembert cheese,
chives and mozzarella cheese
M16 NM18

MEATLOVERS PIZZA
pepperoni, bacon, onion, steak on bbq base
with mozzarella cheese
M16 NM18

GLUTEN FREE BASES
M2 NM3

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

MAINS

TEXAN SMOKED BBQ RIBS
American style pork ribs served with chips
Half Rack M25 NM28 Full Rack M33 NM36

BEEF AND GUINNESS PIE
topped with flaky pastry lid served with chips and salad
or seasonal vegetables
M18 NM20

JASES BREAST GF ❖
bacon, sundried tomato and cheese filled chicken breast
with sweet chilli cream sauce served with chips and salad
or seasonal vegetables
M29 NM32

CRISPY PORK BELLY GF
with pear and apricot relish served with chips and
salad or seasonal vegetables
M29 NM32

LAMB CUTLET SALAD GF ❖
with beetroot, pomegranate, wild rice, feta and walnuts
M28 NM31

CHICKEN FLORENTINE CREPE ❖
chicken, spinach and mushroom in cheesy mornay sauce
served with chips and salad or seasonal vegetables
M18 NM20

CREAMY MUSHROOM AND SPINACH FETTUCCINE V GFA
with pistachio gremolata
M22 NM24
add chicken M4 NM6

TRADITIONAL ROAST DINNER GFA ❖
with gravy, vegetables and accompanying condiments
See Specials Board for Roast of the Day



Items marked ❖ also available at lunch and visit our website
for more information www.ulladullaexservos.com.au

OCEAN

SEA SALT SIGNATURE SALT N PEPPER SQUID

with pomegranate and herb dressing served with chips
M26 NM28

BATTERED FISH (HOKI) AND CHIPS

with chips, salad and tartare
Half M16 NM19 Full M25 NM28

SWEET MISO GLAZED SALMON AND SOBA NOODLE BOWL GF

with coriander leaves, chilli and fried onion
M27 NM29

SEAFOOD PLATE

battered fish, prawn cutlets, calamari, salt n pepper squid, creamy garlic prawn pot, chips and tartare sauce
M29 NM32

TANDOORI GRILLED BARRAMUNDI FILLET GFA

with green chilli rice (mild) and seasonal greens
M27 NM30

COCONUT KING PRAWN CURRY GF

with coriander sprigs, jasmine rice and mango chutney
M28 NM31

SCHNITZELS

CHICKEN BREAST SCHNITZEL ❖

with your choice of sauce: pepper, diane, mushroom, gravy or garlic cream
Half M15 NM17 Full M22 NM25

SEA SALT SIGNATURE CHICKEN SCHNITZEL ❖

with guacamole, bacon, prawns and cheese
Half M17 NM19 Full M26 NM29

CHICKEN PARMIGIANA ❖

with napolitane sauce, ham and cheese
Half M16 NM18 Full M25 NM28

CHICKEN AND PRAWN OSCAR SCHNITZEL ❖

king prawns, asparagus, hollandaise and melted cheese
Half M17 NM19 Full M26 NM29

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

GRILL

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

PORTERHOUSE GF

Diamantina Meats Co VIC
250g M27 NM30

RIB EYE CUTLET GF

Green Mountain Meats Co QLD
350g M35 NM38

MARINATED LAMB CUTLETS (4) GF

Diamantina Meats Co VIC
M33 NM35

SCOTCH FILLET GF

Kilcoy Meats Co QLD
300g M33 NM35

RUMP GF ❖

Kilcoy Meats Co QLD
200g M17 NM18 400g M27 NM29

ADD THE CLASSIC SURF OPTION GF

creamy garlic prawns
M6 NM8

All grill mains served with seasonal vegetables or chips and salad and your choice of sauce; pepper, diane, mushroom, garlic, gravy or hollandaise
Any cooking requests over medium for steaks could take at least 20 minutes.

KIDS

(Up to 12 Years of Age)

All Sea Salt kids meals include an individual Ice Cream Cup with your choice of chocolate, strawberry or caramel topping or a Zooper Dooper Ice Block for dessert GF

BATTERED FISH AND CHIPS ❖

M9.5 NM10.5

SPAGHETTI BOLOGNAISE GFA ❖

M9 NM10

CHICKEN DINOSAUR NUGGETS AND CHIPS ❖

M9.5 NM10.5

MARGARITA PIZZA GFA

M11 NM12

STEAK AND CHIPS GF ❖

M11 NM12

SENIORS DINING

SENIORS MAIN

Select a Seniors Main (see menu below)
M14 NM16

SOUP AND SENIORS MAIN

Soup of the Day and select a Seniors Main
M16 NM18

SENIORS MAIN AND DESSERT

Select a Seniors Main and Dessert (see menu below)
M18 NM20

MAINS

BEEF STROGANOFF VOL AU VENT

with vegetables or chips

ROAST OF THE DAY GFA

with gravy and vegetables or chips

LAMBS FRY, BACON AND GRAVY GFA

with vegetables or chips

CURRY OF THE DAY

with rice

GRILLED FISH GFA

with vegetables or chips

DESSERTS

BREAD AND BUTTER PUDDING

served with cream or ice cream

APPLE AND PEACH CRUMBLE

served warm with ice cream and vanilla anglaise

ICE CREAM SUNDAE GF

with and your choice of chocolate, strawberry or caramel topping

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

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.

DESSERTS

WARM CHOCOLATE BANOFFEE PAVLOVA GF

with crunchy honeycomb and cream
M11.5 NM12.5

APPLE AND PEACH CRUMBLE

served warm with ice cream and vanilla anglaise
M11 NM12

HONEY FIG AND MARSCAPONE CREPE GF

M11.5 NM12.5

BREAD AND BUTTER PUDDING

served with icecream and vanilla anglaise
M8 NM10

ICE CREAM SUNDAE GF

with your choice of chocolate, strawberry or caramel topping and crushed nuts
M7 NM8

MEMBERS' SPECIALS

MONDAYS



CURRY OR PASTA NIGHT \$12

TUESDAYS



TACO NIGHT \$6 EACH

WEDNESDAYS



SCHNITTY NIGHT FROM \$8

THURSDAYS



2 FOR 1 STEAK NIGHT FROM \$17

FRIDAYS



RIBS OR WINGS NIGHT FROM \$10

SATURDAYS



\$5 KIDS MEAL NIGHT

SUNDAYS



SHANKY SUNDAY NIGHT \$15

SUNDAYS



SUNDAY ROAST \$13