

SEABELLE

Restaurant & Bar

The restaurant takes its name from the brig Seabelle, a 153-tonne vessel which was built in Scotland in 1847. In April 1857 the Seabelle left Gladstone bound for Sydney and disappeared off the Fraser Coast.

Seabelle takes its inspiration from the traditional inhabitants of Fraser Island – the Butchulla people. The Butchulla utilized everything from the smallest of fruits, berries and seafood to sustain the many families calling ‘K’Gari’ home.

Our award-winning chefs have drawn flavours from the land in crafting this menu to blend seasonal and locally-sourced produce with Australian bush-tucker. Our chefs have taken classical dishes and sauces and introduced native flavours to create a truly unique taste sensation.

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STARTERS

House-made Seabelle Bread With lemon oil, spiced butter, confit garlic	\$12.90
Soup of the Day Featuring the best regional produce	\$16.90
Hervey Bay Scallops On the shell with a salad of bean sprouts, snow pea shoots, julienne red capsicum, Yarra Valley ocean trout pearls	\$27.00
Bush Spice Rubbed Western Australia Emu Served with assorted local greens, feta, pomegranate and Kalamata olive crumble	\$22.00
Natural Oysters (6) Served chilled with cucumber lemon-mirin dressing	\$29.50
Oysters Kilpatrick (6) Baked in the half shell with smoked short eye bacon and brandy worcestershire	\$29.50
Grilled Queensland Kangaroo Loin With kumara puree, baby herb salad and raspberry evo oil dressing	\$24.00
Fraser Coast Wild King Prawns Sizzled with mixed peppers and baby bok choy, schezuan pepper sauce	\$28.00
Chargrilled Local Vegetable Stack Eggplant, zucchini, pumpkin, capsicum, field mushroom, tomato sugo, aged balsamic reduction	\$25.00
Watermelon, Salt & Pepper Calamari & NT Crocodile Salad Rose infused watermelon with seasoned feta and pepperberry aioli	\$25.00

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MAINS

Australian Grown Wild Mushroom Risotto (V)	\$27.50
With enoki, swiss brown, shitake and button mushrooms finished with Italian truffle oil	\$10.00
<i>Add prawns (4)</i>	
Gold Fields, Victoria Lamb Rack	\$39.50
Minted green peas, butter poached potato, peppercorn jus, croutons	
Hideaway Bay, Tasmania Pan Seared Pink Salmon	\$37.90
Kaffir lime and saffron reduction, roasted pumpkin puree and wilted baby bok choy	
Paperbark Wrapped North Queensland Barramundi	\$39.00
Macadamia nuts, lemon aspen, wild lime, red onion, tomato salsa, rocket, roma tomato, red capsicum, munthary berries, lemon dressing	
Thai Spiced Wimmera, Victoria Duck Leg	\$37.00
Mild red curry, papaya, red onion, coriander, cashew nut, roasted sweet potato, lime dressing	
Char Grilled Hills District, NSW Corn Fed Chicken Breast	\$35.00
Buttered baby carrots, honey labneh, truffle jus	
Open Ravioli of Fraser Coast Seafood	\$38.00
Hervey Bay scallops, Urangan Fisheries prawns and Fraser Island crabmeat laced in a delicate saffron reduction	
280 gm Darling Downs, Queensland Grain Fed Angus Porterhouse	\$39.00
With herb butter, truffled kipfler potato and port jus	

Chef's Recommendation

(Market Price)

Please ask your server for today's recommendation

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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
Baby Broccolini, Toasted Pine Nuts, Lemon Myrtle, Feta	\$12.90
Steamed Jasmine Rice	\$8.50

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

DESSERTS & CHEESE

Australian Apple & Rhubarb Crumble With brandy crème anglaise and honey drizzled mascarpone cheese	\$14.50
Caramel Praline Pyramid (contains nuts) With Callebaut dark chocolate and Kahlua sauce fresh raspberry, hazelnut brittle	\$14.50
Mango and Coconut Panna Cotta (GF) With lychee glaze, petite salad of Maryborough pineapple, Fraser basil	\$14.50
Selection of Fine Cheese (serves two) Double brie, camembert, beech wood smoked cheddar, classic blue, Victorian quince puree, dried fruit and nuts, berries	\$28.50

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	\$5.00
Liqueur Coffee Jamaican (Coruba Rum) Irish (Jameson Whisky) Mexican (Kahlua) Italiano (Sambuca) Affogato	\$12.50

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THREE COURSE SPECIAL FOR TWO \$160

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

280 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

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SEABELLE RECOMMENDED

Five course Degustation Menu with matching wines or beers

\$149 per person

Created for you to relax and savor the best items from our award winning menus. The culinary offerings are perfectly matched with a range of Australasian and European wines

First Course

Lemon Myrtle and Aniseed pickled Crocodile, grilled oyster mushroom, fish sauce, lime and pepper berry aioli

Fiore Moscato, Mudgee, NSW

James Squire Four Wives

Second Course

Thyme rubbed Duck Breast with kipfler potatoes in a melange of wild lime, lilly pilli salsa, coriander, wattle seed, tamarind and native honey glaze

Hancock & Hancock Grenache Rose, McLaren Vale, SA

James Squire 150 Lashes

Third Course

Medium Rare Seared Queensland Kangaroo Loin, served on a bed of roasted sweet potato, asparagus, apple mustard cream and rosella-raspberry caramalised onions

Four In Hand Shiraz, Barossa Valley, SA

James Squire Jack Spades Porter

Fourth Course

Paperbark wrapped North Queensland Barramundi wrapped with macadamia nuts and lemon myrtle, served with a crisp side salad, tomato, lemon aspen, wild lime and munthari berry salsa

Robert Oatley Riesling, Great Southern, WA

James Squire Chancer

Dessert

Queensland Mango and Coconut Panna Cotta with lychees and petite salad of Maryborough Gold Pineapple

The Yard Botrytis Riesling, Frankland River, WA