

# 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 utilised 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.*

## *A glossary of commonly used bush foods*

|                        |   |
|------------------------|---|
| <b>Aniseed Myrtle</b>  | <i>A relative of the lemon myrtle with a delicate, delightful, subtle aniseed flavour that is not overpowering.</i>   |
| <b>Bunya Nut</b>       | <i>These nuts have a sweet nutty taste and are often used as a substitute for meat due to the high levels of proteins. They have a special significance to Aboriginal people, who would have special gatherings at times when Bunya Nuts were in abundance.</i> |
| <b>Bush Tomato</b>     | <i>Also called "Desert Raisin" or "Akudjura", this small berry is collected by Aborigines in the central desert region of Australia and is related to the tomato family, tasting of Tamarillo and Caramel.</i>  |
| <b>Ice Plant</b>       | <i>This coastal succulent grows in sand dunes and seaweed deposits, and has a sharp and salty flavour.</i>  |
| <b>Lemon Aspen</b>     | <i>Found from Sydney to the far north in the rainforest, this fruit has a sharp, unique, tangy, citrus flavour and is pale yellow in colour.</i>  |
| <b>Lemon Myrtle</b>    | <i>A native rainforest tree, with a unique lemon &amp; lime flavour.</i>  |
| <b>Lilly pilly</b>     | <i>The lilly pilly is found on the east coast. It is primarily used in jams and sauces or eaten plain when ripe. Early settlers used some species to make wine.</i>   |
| <b>Macadamia Nut</b>   | <i>Australia's contribution to world agriculture – locally they are also known as the Bauple Nut. The macadamia nut has an extremely hard shell. The effort is well worth it as these nuts are prized all over the world for their unique flavour.</i>          |
| <b>Munthari</b>        | <i>Found in South Australia along the Coorong and south east coast, this berry is also called "Muntries" and has a Granny Smith apple flavour.</i>  |
| <b>Paperbark</b>       | <i>The paperbark is a versatile plant with many uses. It was common to use the bark to wrap food before cooking. The leaves have medicinal values for clearing head colds and sinuses.</i>  |
| <b>Pepperberry</b>     | <i>The berry of the native pepper shrub is endemic in Tasmania and Victoria, they have a strong spicy peppery taste which dissipates quickly while cooking, leaving a subtle pepper taste.</i>  |
| <b>Quandong</b>        | <i>Also called "Desert Peach" this fruit is high in vitamin C and is common in South Australia and arid areas of Australia, with a tart apricot and peach flavour.</i>  |
| <b>Rosella</b>         | <i>This scarlet coloured petal fruit has a crisp rhubarb and berry flavour, widely used by colonists in jam.</i>  |
| <b>Samphire</b>        | <i>With a crunchy texture and bright green flesh, this native succulent gives a salty fresh burst of flavour reminiscent of asparagus.</i>  |
| <b>Warrigal Greens</b> | <i>Used as a spinach substitute by Captain Cook in 1770. This spinach like sprawling ground cover plant is found all over Australia on inland and coastal salt flats.</i>   |
| <b>Wattle seeds</b>    | <i>Aborigines collect certain varieties of Acacia seeds west of the Great Divide. The seeds are dry roasted and ground to harvest the exceptional hazelnut and coffee-like flavour.</i>   |

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## STARTERS

|   |         |
|---|---------|
| <b>House-made Seabelle Bread</b><br>With lemon oil, spiced butter, confit garlic  | \$12.90 |
| <b>Soup of the Day</b><br>Featuring the best regional produce   | \$16.90 |
| <b>Hervey Bay Scallops</b><br>On the shell with a salad of bean sprouts, snow pea shoots,<br>julienne red capsicum, Yarra Valley ocean trout pearls | \$27.00 |
| <b>Natural Oysters (6)</b><br>Served chilled with cucumber lemon-mirin dressing   | \$29.50 |
| <b>Oysters Kilpatrick (6)</b><br>Baked in the half shell with smoked short eye bacon and<br>brandy worcestershire                                   | \$29.50 |
| <b>Grilled Queensland Kangaroo Loin</b><br>With kumara puree, baby herb salad and raspberry<br>evo oil dressing                                     | \$24.00 |
| <b>Fraser Coast Wild King Prawns</b><br>Laced with Szechuan peppers, chilli, soy, steamed<br>jasmine rice   | \$28.00 |
| <b>Chargrilled Local Vegetable Stack</b><br>Eggplant, zucchini, pumpkin, capsicum, field mushroom,<br>tomato sugo, aged balsamic reduction          | \$25.00 |

**MAINS**

|   |         |
|---|---------|
| <b>Wild Mushroom Risotto (V)</b>  | \$27.50 |
| With enoki, swiss brown, shitake, button mushrooms finished<br>with Italian truffle oil   |         |
| <i>Add prawns (4)</i>   | \$10.00 |
| <b>New England Lamb Rack</b>  | \$39.00 |
| Minted green peas, butter poached potato, pepper<br>corn jus, croutons  |         |
| <b>Hideaway Bay Pan Seared Pink Salmon</b>  | \$37.90 |
| Kaffir lime and saffron reduction, roasted pumpkin puree &<br>wilted baby bok choy  |         |
| <b>Paperbark Wrapped North Queensland Barramundi</b>  | \$39.00 |
| Macadamia nuts, lemon aspen, wild lime, red onion,<br>tomato salsa, rocket, red onion, roma tomato, red capsicum,<br>munthary berries, lemon dressing |         |
| <b>Thai Spiced Duck</b>   | \$37.00 |
| Red curry, papaya, red onion, coriander, cashew nut,<br>roasted sweet potato, lime dressing   |         |
| <b>Game Farm Corn-fed Chicken Breast</b>  | \$35.00 |
| With pommes anna, olive relish, grilled asparagus &<br>saffron veloute  |         |
| <b>Fraser Way Singapore Chilli Sand Crab</b>  | \$36.50 |
| Using Queensland caught wild sand crab;<br>our interpretation of a classic  |         |
| <b>South Burnett Grain-fed Beef Tenderloin</b>  | \$43.00 |
| Celeriac mash, Granite Belt Shiraz jus, baked vine tomatoes   |         |
| <b>280 gm Darling Downs Grain-fed Angus Porterhouse</b>   | \$38.50 |
| With herb butter, truffled kipfler potato and port jus  |         |
| <b>Chef's Recommendation</b>  |         |
| <b>(Market Price)</b>   |         |
| Please ask your server for today's recommendation   |         |

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## SIDES

|   |         |
|---|---------|
| Summer Greens Garden Salad                              | \$12.90 |
| Grilled Asparagus                                       | \$12.90 |
| Pan-fried Kipfler Potatoes                              | \$12.90 |
| Sautéed Button Mushrooms                                | \$12.90 |
| Extra Virgin Olive Oil Tossed Brussel Sprouts           | \$12.90 |
| Baby Broccolini, Toasted Pine Nuts, Lemon Myrtle, Fetta | \$12.90 |
| Steamed Jasmine Rice                                    | \$8.50  |

## KIDS' FAVOURITES

*For children under 14 years old*

|  |         |
|--|---------|
| <b>Cheeseburger</b><br>With fries, tomato sauce and salad                        | \$15.00 |
| <b>Lasagne Bolognese</b><br>With fries or salad and vegetables                   | \$15.00 |
| <b>Fish and Chips</b><br>Battered and served with fries, tartare sauce and salad | \$15.00 |
| <b>Beef Tenderloin Steak</b><br>With fries or salad and vegetables               | \$15.00 |
| <b>Chicken Schnitzel</b><br>With fries, gravy and tomato sauce                   | \$15.00 |

### ***Disclaimer:***

*Whilst we take great care in catering to all dietary requirements and the elimination of allergens, we as well as our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages.*

**DESSERTS & CHEESE**

**K'gari Delight** \$14.00  
Blood orange, Daintree chocolate soil, orange sherbet,  
fairy floss, rosella

**Churned Lemon Curd** \$14.00  
Raspberry compote tart, meringue, fresh mint

**Mango and Coconut Panna Cotta (GF)** \$14.00  
With lychee glaze, petite salad of Maryborough pineapple,  
Fraser basil

**Selection of Fine Cheese (serves two)** \$28.50  
Double brie, camembert, beech wood smoked cheddar,  
classic blue, Victorian quince puree, dried fruit and nuts, berries

**TEAS & COFFEE**

**Coffee** \$5.00  
long black, flat white,  
cappuccino, short black,  
café latte, macchiato,  
mocha, hot chocolate

**Tea** \$5.00  
English breakfast, earl grey,  
green tea, peppermint,  
chamomile

**Liqueur Coffee** \$13.00  
Jamaican (Coruba Rum)  
Irish (Jameson Whisky)  
Mexican (Kahlua)  
Italiano (Sambuca)  
Affogato