

# SEABELLE

## Restaurant & Bar

### STARTERS

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

### MAINS

<b>Australian Grown Wild Mushroom Risotto (V)</b> With enoki, swiss brown, shitake and button mushrooms finished with Italian truffle oil <i>Add prawns (4)</i>	\$27.50 \$10.00	<b>Thai Spiced Wimmera, Victoria Duck Leg</b> Mild red curry, papaya, red onion, coriander, cashew nut, roasted sweet potato, lime dressing	\$37.00
<b>Gold Fields, Victoria Lamb Rump</b> Pinot Noir and light palm sugar braised, served on grilled field mushroom, anise myrtle pan juices, kumara crisps, pencil asparagus	\$39.50	<b>Char Grilled Hills District, NSW Corn Fed Chicken Breast</b> Buttered baby carrots, honey labneh, truffle jus	\$35.00
<b>Hideaway Bay, Tasmania Pan Seared Pink Salmon</b> Kaffir lime and saffron reduction, roasted pumpkin puree and wilted baby bok choy	\$37.90	<b>Fraser Coast Seafood Symphony</b> Hervey Bay scallops, Urangan Fisheries prawns and Fraser Island crabmeat laced in a saffron reduction and delicate farina pasta sheets	\$38.00
<b>Paperbark Wrapped North Queensland Barramundi</b> Macadamia nuts, lemon aspen, wild lime, red onion, tomato salsa, rocket, roma tomato, red capsicum, munthary berries, lemon dressing	\$39.00	<b>280gm Darling Downs, Queensland Grain Fed Angus Porterhouse</b> With herb butter, truffled kipfler potato and port jus	\$39.00
		<b>Chef's Recommendation</b> <i>Please ask your server for today's recommendation</i>	(Market Price)

### 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
Steamed Jasmine Rice	\$8.90

### KIDS' FAVOURITES

<b><i>For children under 14 years old, all served with chips and salad</i></b>	
Cheeseburger	\$15.00
Lasagne Bolognese	\$15.00
Fish and Chips	\$15.00
Beef Tenderloin Steak	\$15.00
Chicken Schnitzel	\$15.00

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### DESSERTS & CHEESE

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

### TEAS & COFFEE

<b>Coffee</b> Long black, flat white, cappuccino, short black, café latte, macchiato, mocha, hot chocolate	\$5.00
<b>Tea</b> English breakfast, earl grey, green, peppermint, chamomile	\$5.00
<b>Liqueur Coffee</b> Jamaican (Coruba Rum) Irish (Jameson Whisky) Mexican (Kahlua) Italiano (Sambuca) Affogato	\$12.50

### 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