



Seaspray
RESTAURANT & CAFE

M N/M

*bread*s

GARLIC BREAD OR HERB BREAD	6	6.6
PESTO, PARMESAN & GARLIC	8	8.8
BACON, SWEET CHILLI & MOZZARELLA	8	8.8
MIXED BREAD	8	8.8
BRUSCHETTA w/ danish fetta & balsamic glaze on sourdough	9.5	10.4
WARM COB ROLL w/ butter	8	8.8

entrees

GOATS CHEESE, CARAMELISED ONION & THYME QUICHE w/ salad	14	15.4
CHARGRILLED VEGETABLE STACK w/ sundried, tomato pesto & danish fetta	14	15.4
SALT & PEPPER SQUID w/ garden salad, fresh lemon & garlic aioli	14	15.4
JAPANESE TEMPURA PRAWNS w/ garden salad, fresh lemon & asian dipping sauce	15	16.5
PROSCUITTO WRAPPED SCALLOPS w/ pea puree & seasonal salad	15	16.5
BRISBANE WATER ROCK OYSTERS served to your liking of natural, kilpatrick or hollandaise & parmesan	18	19.8
HALF DOZ	28	30.8
DOZEN		

share plates

ASIAN TASTING PLATE satay chicken skewers, beef dim sims, pork & prawn dumplings & vegetable spring rolls w/ dipping sauces	25	27.5
CHILLED PLATTER smoked salmon, red tiger prawns, natural oysters & seared scallops with dipping sauces & fresh lemon	29	31.9

M N/M

HOT PLATTER

salt & pepper squid, prawn cutlets, herb crumbed mussels & your choice of battered or grilled fish	29	31.9
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TAPAS

chorizo sausage, salt & pepper prawns, smoked salmon, salt & pepper squid, toasted sourdough w/ fresh lemon	25	27.5
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FRESH AUSTRALIAN KING PRAWNS
& SLIPPER LOBSTER BUGS

w/ preserved lemon aioli & chilli, lime & garlic butter	29	31.9
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ANTIPASTO PLATE

prosciutto, salami, marinated olives, sundried tomatoes & danish fetta served w/ crusty sourdough crostini	23	25.3
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salads

SMOKED SALMON & AVOCADO SALAD w/ balsamic dressing	15	16.5
PRAWN, WATERMELON & FETTA SALAD w/ spinach, spanish onion & sticky balsamic glaze	18	19.8
SMOKED CHICKEN & RICE NOODLE SALAD w/ mango, chilli & coconut dressing	15	16.5
BABY BEETROOT, FENNEL & ORANGE SALAD w/ roquette & cumin vinigarette	14	15.4
CLASSIC CAESAR SALAD w/ coz lettuce, parmesan, bacon, croutons, egg & caesar dressing	14	15.4
ADD chicken, smoked salmon or red tiger prawns	5	5.5

mains

LAMB MIGNON on a bed of sweet potato mash, steamed silverbeet w/ rosemary, red wine & mushroom reduction	26	28.6
AMERICAN STYLE BEEF RIBS w/ spicy wedges & house coleslaw	25	27.5

	M	N/M
WILD MUSHROOM RAVIOLI in burnt sage butter topped w/ shaved parmesan	19	20.9
SLIPPER LOBSTER BUGS w/ a crisp salad, toasted sourdough & chilli, lime & garlic butter	26	28.6
CHARGRILLED SCOTCH FILLET w/ fresh australian king prawns, chips, seasonal salad & creamy béarnaise sauce	26	28.6
CHICKEN BREAST KIEV w/ chat potatoes & mediterranean salad	20	22
BEER BATTERED FLATHEAD w/ chips, garden salad, tartare sauce & fresh lemon	19	20.9
ATLANTIC SALMON topped w/ lemon ricotta served w/ potato gratin & asparagus	23	25.3
CHARGRILLED RUMP STEAK w/ garlic mash, broccollini, mushroom & white wine jus	20	22
CHILLED & GRILLED PLATTER smoked salmon, red tiger prawns, grilled fish w/ chips, salad, fresh lemon, aioli & mary rose dipping sauce	23	25.3
AUSTRALIAN BARRAMUNDI FILLET served to your liking of grilled or tempura battered w/ chips, salad, lemon & tartare mayonnaise	23	25.3
CHICKEN SCHNITZEL w/ creamy bacon & basil pesto sauce, chips & seasonal salad	18	19.8
SEAFOOD TOWER FOR TWO grilled slipper lobster bugs, tempura prawns, salt & pepper squid, fish goujons, natural brisbane water rock oysters, smoked salmon, red tiger prawns w/ chips, salad, lemon & mary rose dipping sauce	85	93.5

snacks

CHIPS w/ tomato sauce	7	7.7
WEDGES w/ sour cream & sweet chilli sauce	8	8.8

	M	N/M
SWEET POTATO CHIPS w/garlic aioli	8	8.8
SOUTHERN STYLE CHICKEN TENDERLOINS w/ ranch dipping sauce	14	15.4

burgers

{Available until 3pm}

CHICKEN & BACON RANCH BURGER w/ iceberg lettuce on a brioche bun & chips	16	17.6
STEAK SANDWICH marinated scotch fillet, lettuce, tomato, beetroot, mustard mayonnaise on toasted sourdough & chips	18	20.9
WAGYU BEEF BURGER w/ beetroot relish, lettuce, tomato & beetroot on brioche bun & chips	16	17.6

kids meals

{Free ice cream w/ each kids meal ~ 12yrs & under}

CHICKEN SCHNITZEL w/ chips	10	11
SPAGHETTI BOLOGNAISE w/ parmesan	10	11
CHICKEN NUGGETS w/ chips	10	11
BATTERED FISH w/ chips	10	11
STEAK w/ chips	10	11

desserts

MARS BAR CHEESECAKE w/ ice cream	9	9.9
LEMON MERINGUE TART w/ ice cream	9	9.9
CRÈME BRULEE w/ almond praline	9	9.9
STICKY DATE PUDDING w/ butterscotch sauce & vanilla ice cream	9	9.9

specials

MONDAY

STEAK + PRAWNS + WINE / BEER = \$14

250g emerald valley pasture fed rump steak, prawns & chips served w/ bearnaise sauce PLUS receive a complimentary glass of markview wine, tooheys tap beer or soft drink. { non/m \$15.40 }

TUESDAY

\$10 SCHNITZEL DAY

Crumbed chicken breast schnitzel served w/ chips, salad & gravy. { non/m \$11.10 }

\$5 DESSERT SPECIAL

add dessert of the day for \$5.

WEDNESDAY

2 COURSE MEAL {MAIN & DESSERT} = \$15

Select 2 courses {main & dessert} from our special 2 course menu. { non/m \$16.50 }

THURSDAY

\$12 STEAK OR SCHNITZEL DAY

Crumbed chicken breast schnitzel, chips, salad & gravy OR 250g emerald valley pasture fed rump steak, chips, salad & bearnaise sauce. { non/m \$13.20 }

\$5 DESSERT SPECIAL

add dessert of the day for \$5

FRIDAY

HOT & COLD SEAFOOD PLATE = \$23

Includes slipper bug tail, fresh prawns, grilled fish, salt & pepper squid, chips & salad. { non/m \$25.30 }

SATURDAY

REEF & BEEF SPECIAL = \$17.50

250g emerald valley pasture fed rump steak, prawns, bearnaise sauce, chips & salad. { non/m \$19.25 }

SUNDAY

ROAST OF THE DAY = \$10

Roast of the day w/ baked potato, roast pumpkin, seasonal vegetables & gravy. { non/m \$11.10 }

UPSIZE your roast for \$14. { non/m \$15.40 }

DESSERT SPECIAL - add dessert of the day for \$3

hand-picked high quality wine selection

BRANDS LAIRA COONAWARRA CABERNET MERLOT

bottle 36 / glass 9

VARIETAL, Cabernet Sauvignon, Merlot

Palate, The palate displays pure fresh fruits of plum, cherry and red berries accompanied by integrated spicy oak flavours. The palate structure is medium length and showing soft and rounded fine tannin structures and finishes with lingering fruit flavours.

PARTISAN TRENCH COAT, MCLAREN VALE

bottle 36 / glass 9

VARIETAL, Grenache, Shiraz, Mourvedre

Palate, Opulent Grenache notes dominate the front palate with the spicy Shiraz filling the middle palate for tannin and length it's the Mourvedre elements adding balance and structure. Grippy tannins and soft acidity provide a firm and long lingering finish.

EVANS & TATE BREATHING SPACE SAUVIGNON BLANC

bottle 29 / glass 7.5

VARIETAL, Sauvignon Blanc

Palate, An intensely flavoured palate with loads of flavour and distinctive Sauvignon Blanc character coming through right from the start. The juicy acidity combined with the sheer volume of middle palate flavour makes for an outstanding Margaret River style. The variety of layers of passionfruit, fig and melon drive the palate, which is superbly balanced and long. A true reflection of what WA Sauvignon Blanc is renowned for excellent varietal character and regionality.

Prices shown are non-members pricing. Show your membership card to receive your discount.

Full wine list also available

OPEN 7 DAYS, LUNCH & DINNER

SEASPRAY RESTAURANT & CAFE / SHELLY BEACH GOLF CLUB

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