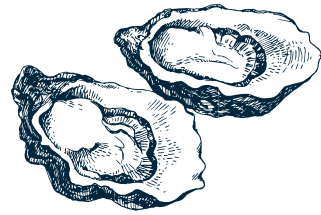


DINNER MENU

FULL TABLE SERVICE PROVIDED-INSIDE & OUTSIDE DINING AVAILABLE



STARTERS

BBQ beef skewers (GF, DF) / 20
Prime beef tenderloin skewers char-grilled in BBQ sauce

Salt & pepper calamari (DF) / 19
Fried marinated fillets, herb mayo, rocket, chilli & lemon

Grilled haloumi cheese (V, GF) / 18
Sliced tomato, rocket & toasted pine nuts

Pulled pork croquettes / 19
Fried slow roasted pork croquettes with spicy mayo

Marinated chicken wings (DF) / 19
Sweet chilli & oyster sauce glaze

Garlic prawns (GF, DF) / 26
Prawns, garlic, chilli, parsley, white wine

Crab & prawn tian (GF, DF) / 29
Alaskan king crab meat and Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody Mary dressing

OYSTERS

Sydney Rock Oysters

Natural / 4.5 ea
Served with a lemon wedge

Kilpatrick / 5 ea
Served warm with bacon & Worcestershire sauce



BURGERS

Beef burger / 23
Beef patty, tomatoes, lettuce, cheese, onions & mayo with super crunchy chips

Grilled chicken burger / 23
Grilled chicken tenderloins, fiery mayo, lettuce, pickles & tomatoes with super crunchy chips

Kangaroo burger / 24
Grilled kangaroo patty, tomatoes, lettuce, cheese, blueberry compote, onions & mayo with super crunchy chips

Veggie burger (V) / 19
Grilled haloumi cheese, field mushrooms, rocket leaves, tomato, avocado & herb mayo with super crunchy chips

Add hash brown 4 / Add bacon 5 / Add extra patty 6

SALADS

Grilled beef salad (GF, DF) / 26
Grilled beef tenderloin, rocket, cucumber, olives, cherry tomatoes with maple & lime dressing

Grilled chicken salad (GF, DF) / 24
Chicken tenderloins, lettuce, fennel, cherry tomatoes & walnuts with citrus dressing

Roasted pumpkin salad (V, GF) / 21
Organic quinoa, wild rocket, goats cheese & pecan nuts with orange & honey dressing



STEAKS

All our steaks are char-grilled to your preference & served with your choice of sauce on the side Pinnacle is a grass fed & free range program - free to roam the abundance of pastures ensures maximum nutritional qualities

Rump steak 250g / 34
Pinnacle grass fed beef, Tasmania

New York cut sirloin 220g / 37
Pinnacle grass fed beef, Tasmania

Scotch fillet 250g / 39
Grain fed, Victoria

Eye fillet 220g / 48
Pinnacle grass fed beef, Tasmania

T-bone 500g / 49
Pinnacle grass fed beef, Victoria

Rib eye (on the bone) 400g / 49
Pinnacle Grass fed beef, New South Wales

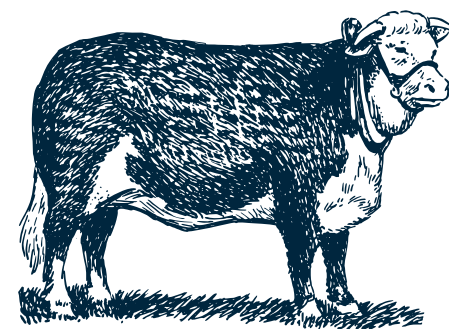
Dry Aged Sirloin on the bone 400g / 44
Grass fed, Jack's Creek, NSW

Beef & Reef / 65
250g Scotch fillet, Lobster tail, chips & bernaise sauce

Sauces (GF)
Bearnaise / Cracked black pepper sauce
Red wine jus / Creamy mushroom sauce

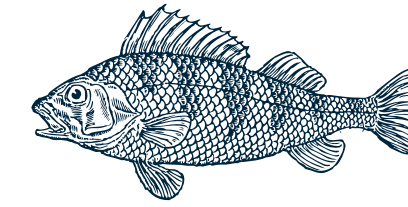
PORK RIBS

BBQ Pork Ribs or Spicy Pork Ribs
Slow cooked and glazed in Searock Grill's secret marinades, served with chips
Half Rack \$42 - Full Rack \$59



SIGNATURE STEAK

Wagyu scotch fillet 250g - 2GR Full blood / 149
Meat standards Australia's highest marble score of 9+
This 100% full-blood wagyu melts in your mouth with its unique tenderness & flavour.
Grain fed (600 days), Wagga Wagga, NSW



MAINS

Lobster (Limited Availability) / MP
Whole fresh Western Australia lobster, Ask staff for details

Baked salmon (DF, GF*) / 38
Fresh Tasmanian salmon fillet marinated in coconut cream & chilli jam, baked in banana leaf served with Asian greens (*Gluten in greens dressing only)

Grilled Barramundi fillet (DF, GF) / 38
Potato, asparagus, rocket, garnished with pickled ginger

Seafood curry (DF, GF) / 39
Mixed prawns, mussels, calamari and fish in a red Thai curry served with jasmine rice

Grilled whole fish (DF, GF*) / 38
Served with salsa verde & your choice of chips, salad or steamed broccolini, ask staff for details (GF only without chips and sauce)

Fish & chips / 26
Beer battered hake fillets, chips, tartar sauce & a lemon wedge

Eggplant & organic quinoa bowl (Vegan, GF, DF) / 29
Grilled eggplant, organic quinoa, cucumber, tomato, corn, bok choy, toasted sesame seed oil dressing - add chicken \$6

Kangaroo tenderloin fillets (GF) / 36
Cauliflower purée, broccolini & berry jus

Lamb backstrap (GF) / 42
Grilled Lamb, eggplant, broccolini, tomato salsa, yogurt

SIDES

Bacon potatoes (GF, DF) / 12
Sauteed potato, bacon & garlic

Asian style greens (V, DF) / 12
Bok choy, Chinese broccoli & sesame seeds

Steamed broccolini (V, GF, DF) / 12
With toasted almond flakes

Sweet potato fries (V, DF) / 12
With aioli & tomato sauce

Grilled corn on the cobb (V, GF, DF) / 11
Char-grilled corn

Grilled eggplant (V, GF, DF) / 11
Grilled eggplant tossed in Za'atar

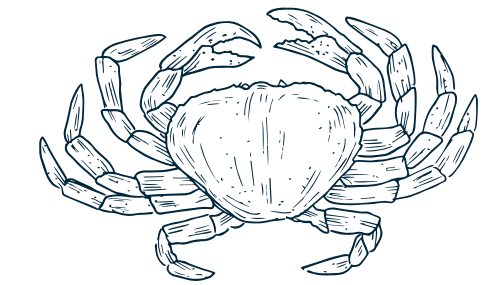
Tomato, basil & feta salad (V, GF) / 11
Heirloom tomatoes, fresh basil, Tasmanian feta

Mash potato (V, GF) / 9
Seasoned potatoes mashed with cream & butter

Super crunchy chips (GF, DF) / 9
Aioli & tomato sauce

Garden salad (V, GF, DF) / Sml 9 / Lrg 18
Cucumber, cherry tomatoes, feta & house dressing

Steamed jasmine rice (V, DF) / 6

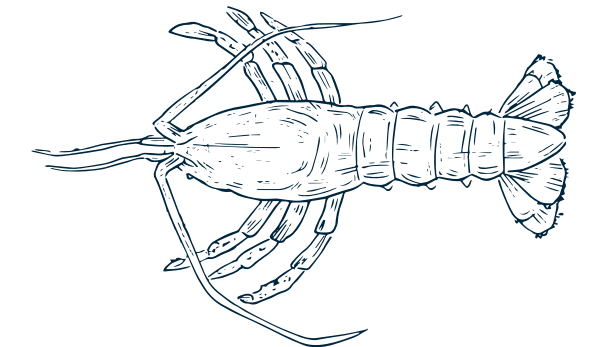


SHELLFISH

Chilled prawns 300gms / 35
Seaweed salad and lemon wedge

Chilled Moreton Bay Bug 300gms / 39
Seaweed salad and lemon wedge

Chilled Lobster (Limited Availability) / MP
Half or whole Lobster, seaweed salad and lemon wedge
Ask staff for details



SEAFOOD PLATTERS

Our platters are designed to share & are served with chips & salad

Searock platter / 110
Blue swimmer crab, Tasmanian mussels, Crystal Bay prawns, Sydney rock oysters & Moreton Bay bug, 1/2 shell scallops, served chilled

Indulgence platter / 225
Whole WA lobster, Crystal Bay prawns, Sydney rock oysters, Tasmanian black mussels, Blue swimmer crabs & Moreton Bay Bugs, 1/2 shell scallops, served chilled

DESSERTS

Homemade citrus tart / 15
Served with vanilla gelato

Toffee & macadamia cheesecake / 15

Apple & blueberry crumble / 16
Served with vanilla gelato & Blueberry compote

Chocolate Dome (GF) / 16
Salted caramel mousse centre

Homemade Nutella Panna cotta (GF) / 15
Homemade pannacotta

Affogato / 9.5
Vanilla ice cream with a shot of spresso

Affogato frangelico / 15
Vanilla ice cream with a shot of hazelnut flavoured liqueur & espresso

Surcharges: Weekend Dining incurs **10%** surcharge to total bill.
Public Holiday Dining incurs **15%** surcharge to total bill.