

# BREAKFAST

7.00AM - 11.15AM

PLEASE PAY & ORDER AT THE COUNTER

## Thick Cut Toast (2)

White or Wholemeal \$6.00  
Raisin, Turkish, Sourdough \$6.50

Choice of 1 Spread: Strawberry Jam, Blueberry Jam, Vegemite, Peanut Butter, Honey or Nutella  
Extra Spread \$0.50 each

Toasted Banana Bread \$7.00  
GF Banana Bread. \$7.50  
With Butter

Toasted Pear & Raspberry Bread \$13.00  
With Berries & Yoghurt

Ham & Cheese Croissant \$12.00

Bacon & Egg Roll GFA \$12.00  
With choice of Sauce: BBQ, Tomato, Chilli Jam or Relish

House-made Granola \$17.00  
Served with milk, yoghurt & seasonal fruit  
Specialty milks add \$1.00

Acai Bowl DF \$19.00  
Topped with seasonal fruits & house made granola  
Add Peanut Butter \$2.00

Breakfast Bagel \$17.00  
Schmear of cream cheese, pesto, bacon, fried egg, avocado & spinach

Gourmet Croissant \$18.00  
With Bacon, Egg, Hash-brown, Spinach, Cheese, Tomato, Topped with hollandaise sauce

Eggs on Toast GFA \$14.00  
On toasted sourdough. 2 Eggs: Poached, Scrambled or fried

Bacon & Eggs GFA. \$18.00  
On toasted sourdough. 2 Eggs: Poached, Scrambled or Fried

Smashed Avo GFA. \$22.00  
Avocado on sourdough with rocket, blistered tomatoes, feta, poached egg and balsamic glaze

Corn & Zucchini Fritter \$24.00  
Deep fried fritter served with bacon or smoked salmon. with a poached egg, on a bed of spinach topped with hollandaise sauce

## Seasalt Big Breakfast GFA \$27.00

2 rashers of bacon, 2 eggs, grilled tomatoes, chipolata sausages, mushroom, minute steak & toasted sourdough  
Eggs: Poached, scrambled or fried  
Add: Hash brown (2) \$4.00

## Eggs Benedict

Poached Eggs on Turkish bread, baby spinach, topped with hollandaise sauce

With Ham \$22.00  
With Bacon \$24.00  
With Salmon \$26.00  
With Lobster \$32.00

## Sautéed Mushroom GFA \$23.00

Grilled Mushroom in garlic butter & dukkah with spanish onion, blistered tomatoes, baby spinach topped with poached egg. Served with toasted sourdough

## Sides

\$3.00 Each  
Change to GF Bread

\$4.00 Each  
Grilled Tomato, Egg, Feta, Baked Beans, Chipolata Sausages(2), Hashbrowns(2)

\$5.00 Each  
Mushroom, Avocado, Bacon, Ham

\$6.00 Each  
Haloumi, Smoked Salmon

## Kids Breakfast \$15.00

Egg with Bacon or Chipolata Sausage  
Rasher bacon, poached or fried egg on thick cut toast.  
Scrambled egg + \$2.00

GFA: Gluten Free Available  
Share Plate: \$3.00

# LUNCH

11.30AM - 2.00PM

PLEASE PAY & ORDER AT THE COUNTER

## ENTREE

**Garlic Bread \$8.00**  
**Sweet Chilli & Cheese Garlic Bread \$10.00**

**Coconut Prawns (5) \$18.00**  
With Mango Salsa

**Plate of Fresh Prawns \$20.00**  
With seafood sauce & lemon

**Freshly Shucked Oysters**  
1 dozen **\$42.00**  
1/2 dozen **\$28.00**  
Add Mornay, Kilpatrick (1/2 dozen) **\$5.00**  
Add Mornay, Kilpatrick (1 dozen) **\$7.00**

## SEASALT SIGNITURE MEALS

**The Signature Seasalt Salad GF, N - \$27.00**  
Mixed Salad with feta, roasted sweet potato, sundried tomato, roasted almonds & Seasalt special dressing.

**Add your choice of one:** Fresh Prawns, Salt and Pepper Squid, Halloumi, Smoked Salmon, Avocado or Grilled Chicken.

**Seafood Platter for 2 - \$130.00**  
Fresh Oysters, Fresh Prawns, Fresh Bugs, Grilled Barramundi, Smoked Salmon, Salt & Pepper Squid, Fresh Seasonal Fruit, Seasalt Salad, condiments, lemon & chips

**ADD Lobster** (Choice of Natural, Garlic Butter or Mornay)  
**ADD 1/2 Lobster \$35.00 Full Lobster \$55.00**

## Lobster

**Choice of Garlic Butter or Mornay**  
Served with chips & salad  
1/2 Lobster: \$45.00 Full Lobster: \$65.00

**Seafood Chowder - \$35.00**  
Served with squid, salmon, mussels, prawn & and spinach in a creamy sauce served with garlic toasted sourdough.

**Mussels Cooked in Redwine Sauce \$30.00**  
With Toasted Turkish Bread

**Catch of the Day - Price Varies**  
Check out our special boards  
Served with Seasonal Salad & Chips

**Salt & Pepper Squid - \$24.00**  
Fresh deep-fried squid served with garden salad, sweet chilli & aioli sauce, chips & lemon

# LUNCH

11.30AM - 2.00PM

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## MAINS

### **Black Angus Beef Burger GFA - \$23.00**

100% beef, lettuce, cheese, tomato, beetroot, caramelised onion, green tomato relish, BBQ sauce & chips  
Add Bacon or Egg \$3.00 each

### **Scotch Fillet Steak Sandwich on Turkish GFA - \$25.00**

Lettuce, tomato, beetroot, caramelized onion, BBQ sauce aioli sauce & chips

### **Grilled Chicken Breast Burger GFA - \$24.00**

Lettuce, cheese, tomato, green tomato relish, aioli & chips  
Add Avo: \$4.00 Add Bacon: \$3.00

### **Battered Flathead Fillets & Chips - \$23.00**

Served with fresh garden salad, tartare sauce & lemon

### **Grilled Barramundi GF, N - \$32.00**

Served with mixed lettuce, cucumber, honey walnuts, beetroot and feta salad  
Topped with dill butter & lemon

### **Seafood Basket \$24.00**

Prawn twister, salt and pepper squid, flathead fillet, prawn cutlet, chips, tartare sauce & lemon, served with garden salad

### **Quiche of the Day GFA - \$16.00**

with your choice of chips or salad

### **Prawn Mornay Crepe \$25.00**

Prawns in a white wine, cheese sauce topped with parmesan Cheese.  
Served with a garden salad

### **Veggie Burger \$22.00**

Sweet potato & Chickpea Pattie, baby spinach, tomato, green tomato relish & Chips

### **Share Plate \$3.00**

(Extra Plate & Cutlery for a shared main meal)

## SIDES

Small Chips **\$6.00**

Large Chips **\$10.00**

With Choice of Sauce: BBQ, Tomato, Aioli

### **KIDS 12 years & Under- All \$15.00**

Chipolata Sausage (2) & Chips

Chicken Nuggets & Chips

Battered Flathead Fillets & Chips

With a Choice of Sauce: BBQ, Tomato, or Aioli

\*Kid's meals come with a fruit juice popper & a chupa chup or Zooper Dooper

**SELECTION OF DESSERTS AVAILABLE IN DISPLAY CABINET**

GF: GLUTEN FREE GFA: GLUTEN FREE AVAILABLE N: NUTS DF: DAIRY FREE

# BEVERAGE MENU

PLEASE PAY & ORDER AT THE COUNTER

## Hot Beverages

### Loose Leaf Tea Pyramid

English Breakfast, Chai, Peppermint, Immunity, Ginger Zing, Calming & Green

\$5.00

### Coffee

Cappuccino, Flat White, Latte, Long Black, Short Black, Chai, Piccolo, Hot Chocolate or Macchiato

Cup \$4.50

Mug \$5.00

### Specialty Coffee

Mocha, White Chocolate, Iced Latte, Turmeric, Matcha, or Dirty Chai

Cup \$5.00

Mug \$5.50

### Extras

Shot of Coffee

\$1.00

Specialty Milks

\$1.00

Soy, Almond, Lactose Free, Coconut or Oat

Syrups

Caramel, Vanilla, Hazelnut

Malt

\$1.00

\$1.50

Baby Chino

\$2.00

### Selection of Juices

- Orange

- Cloudy Apple

- Orange & Pineapple

- Pineapple & Lemon

\$7.00

### Soft Drinks

Coke

Coke No Sugar

Sprite

Fanta

Sprite Lemon

Ginger Beer

Lemon, Lime Bitters

Mount Franklin Sparkling Mineral Water

\$4.90

## Chilled Beverages

### Real Iced Coffee/Iced Chocolate

With Ice Cream & Whipped Cream  
Specialty Milk, Add \$2.00

\$9.00

### Frappe DF

Tropical, Watermelon, Sunrise or Greens

\$9.00

### Smoothie

Banana, Mango, or Mixed Berry  
Specialty Milk, Add \$2.00

\$9.00

### Milkshake

Strawberry, Vanilla, Chocolate, Caramel, Banana, Lime, Coffee (Add \$1.00)  
Specialty Milk, Add \$2.00

\$8.00

### Thick Shake

Strawberry, Vanilla, Chocolate, Caramel, Banana, Lime or Coffee (Add \$1.00)

\$8.50

\$7.00 Specialty Milk, Add \$2.00

### Kids Milkshake

Strawberry, Vanilla, Chocolate, Caramel, Banana, Lime  
Specialty Milk, Add \$1.00

\$4.50

### Simple Superfoods Plus Probiotics

Variety of Flavours Available

\$7.50



SEASALT CAFE & RESTURANT PORT MACQUARIE



SEASALT\_PORTMAC

# ALCOHOL MENU

PLEASE PAY & ORDER AT THE COUNTER  
AVAILABLE FROM 10.00AM

## WHITE WINE

	150 ML	250 ML	BOTTLE
<b>Cassegrain Reserve 2016 Private Release</b> Chardonnay, SA	\$ 10	\$ 13	\$ 34
<b>821 South Sauvignon Blanc</b> Malborough, NZ	\$ 10	\$ 13	\$ 35
<b>Brown Brothers Moonstruck</b> Pinot Grigio VIC	\$ 10	\$ 13	\$ 32
<b>Tulloch Vineyard Select</b> Verdelho, VIC	\$ 10	\$ 13	\$ 36

## RED WINE

	187 ML	BOTTLE
<b>Cassegrain Stone Circle,</b> Merlot	\$ 10.00	-
<b>Cassegrain Stone Circle,</b> Shiraz Viognier	\$ 10.00	-
<b>Cassegrain Season Spring,</b> Rose	-	\$ 37
<b>Septet The Drives,</b> Shiraz, VIC	-	\$ 32
<b>Bay of Stones,</b> Merlot, SA	-	\$ 28.00
<b>Tamburlaine on the Grapevine,</b> Cabernet Sauvignon, HV	-	\$ 36.00

## SPARKLING WINE

<b>Tempus Two Prosecco,</b> 200 ml	\$11.00
<b>Tatachilla Brut</b> 750ml	\$28.00
<b>BEER &amp; CIDER</b>	
Great Northern 0%	\$8.00
Coopers Light	\$8.00
Great Northern Super Crisp	\$8.50
Carlton Dry	\$9.00
Corona	\$9.00
Monteith Apple Cider	\$8.00
Mastos Alcoholic Ginger Beer	\$8.50
Stone & Wood Pacific Ale	\$9.50

## SPIRITS

Selection of Spirits & Liquors  
available at the bar

## COCKTAILS

Strawberry Daiquiri	ALL \$16.00
Mango Daiquiri	
Espresso Martini	
Passionfruit Martini	
Raspberry Cosmopolitan	

## MOCKTAILS

Strawberry Daiquiri	ALL \$11.00
Mango Daiquiri	



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SEASALT CAFE & RESTURANT PORT MACQUARIE