

SEAFORD HOTEL MENU

PLATES TO SHARE

GARLIC BREAD (V) 6
ADD cheese 2
 bacon & cheese 3

BRUSCHETTA (2) 8
 toasted ciabatta, tomato, basil, onion

DIP & ROASTED OLIVES (VG) 11
 crisp toast, hummus, garlic roasted olives

SALT & PEPPER CALAMARI 15 25
 lemon, aioli

KARAAGE CHICKEN 14
 crispy fried, soy, kewpie, pickled ginger

Vegan Tacos (2) 15
 plant mince, avocado, salsa, lettuce, cheese, coriander, lime

Thai Inspired Garlic Prawns 17
 flash fried, ginger, garlic, lime, coriander

SHAREBOARD
"The Seaford Hotel" Grazing Board 32
 bbq pork ribs, buffalo wings, chorizo, crisp halloumi, sweet potato wedges, dipping sauces

SALAD SELECTION

CAESAR SALAD (GFO) 17
 cos lettuce, bacon, garlic croutons, poached egg, caesar dressing, anchovies, parmesan

GRAIN SALAD (GF, V OPTION) 16
 quinoa, cherry tomatoes, olives, onion, halloumi, pomegranate, cumin spice dressing

FATTOUSH & PERSIAN FETTA 16
 tomato, cucumber, red onion, rocket, radishes, mint, sumac, lemon, olive oil, pita crisps

TOPPERS
 grilled herbed chicken 5
 salt & pepper calamari 6
 plant based protein 5
 grilled prawns (5) 9

GRAZIERS STEAKS

Our Graziers beef steaks are locally sourced from Australia's leading producer of high quality pasture and grain fed cattle. We then ensure these prime cuts are aged for a minimum of four weeks prior to portioning for added taste and tenderness and an extra guarantee in quality.

EYE FILLET 200g pasture fed 34
RUMP 250g grain fed 27
PORTERHOUSE 300g grain fed 39

Our steaks are hand selected, seasoned with sea salt and cooked to your request. Served with garden salad and straight cut chips with your choice of sauce.

SAUCES (GF)
 peppercorn, mushroom, gravy, dienne

TOPPERS
 beer battered onion rings 4
 salt & pepper calamari 6
 grilled prawns (5) 8
 fried eggs (2) 4

PUB FAVOURITES

CHICKEN PARMIGIANA 25
 parmi sauce, leg ham, mozzarella cheese, garden salad, chips

CLASSIC CHICKEN SCHNITZEL 21
 garden salad, chips, lemon, gravy

GREAT NORTHERN BEER BATTERED FISH & CHIPS 25
 lemon, tartare sauce, garden salad

GRAZIERS SLOW COOKED BEEF PIE 22
 chips, salad, gravy, fried onion rings

BBQ PORK RIBS 1/2 rack 29
 southern style chipotle bbq sauce, full rack 36
 coleslaw, chips

FISHERMAN'S CATCH 42
 crispy fried prawns, scallops, calamari, fish, grilled barramundi, oysters, mussels, whole prawns, house tartare, cocktail sauce, lemon, garden salad, chips

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BURGERS & SANDWICHES

PREMIUM BEEF BURGER 23
toasted bun, tomato, lettuce, beetroot,
dill pickle, cheese, bacon, fried egg
tomato sauce, aioli, chips

GRAZIERS STEAK SANDWICH 24
toasted ciabatta bread, bacon, fried egg,
caramelised onion, tomato, lettuce,
bbq sauce, chips, aioli

SOUTHERN FRIED CHICKEN BURGER 22
buttermilk fried chicken, toasted bun,
maple bacon, coleslaw, chips, aioli

PLANTEIN BURGER (VG, GF) 23
plant based pattie, toasted gluten free bun,
tomato, lettuce, avocado, aioli,
sweet potato wedges

KIDS MEALS 10
Includes a soft drink
Suitable for 10 years and under.

BATTERED FISH & CHIPS
CRISPY CHICKEN NUGGETS & CHIPS
CHICKEN SCHNITZEL & CHIPS 2
add cheese, ham

CHEESE BURGER & CHIPS
DESSERT 2
vanilla ice cream, topping, sprinkles
extra scoop 1

SENIORS MENU 9.95

ROAST CHICKEN MARYLAND (GF)
roast potato, seasonal vegetables, gravy

CAESAR SALAD
cos lettuce, parmesan, bacon, anchovies,
poached egg, caesar dressing
ADD prawns (5) 8
chicken 5

CRISPY FISH & CHIPS
beer battered or grilled (GF)
salad, lemon, aioli

CHICKEN PARMIGIANA
garden salad, chips

DESSERT SELECTION 10

SALTED CARAMEL STICKY DATE PUDDING
butterscotch sauce

BURNT LIME & LEMON TART

DOUBLE CHOCOLATE BROWNIE
honeycomb, fudge sauce

APPLE & RHUBARB TARTLET
(warm or cold) brandy custard

All desserts are served with your choice
of whipped cream or ice cream.
For both add 2

Ready to order...?



TAP

SCAN THE CODE ON YOUR TABLE

BROWSE

TAKE A LOOK AT OUR
FOOD AND DRINK ITEMS



ORDER & PAY

ADD YOUR SELECTIONS TO
YOUR BASKET AND PAY

Dietary codes

V = vegetarian GF = very low gluten
VG = vegan GFO = very low gluten option

Food Allergies and intolerances

Please be aware that whilst all care is taken when
catering for special requirements. It must be noted
that within the premises we handle peanuts, tree
nuts, seafood, shellfish, sesame seeds, wheat flour,
eggs, fungi, dairy products and gluten.

Customers' requests will be catered for to the best of
our ability, but the decision to consume a meal is the
responsibility of the diner.

10% Surcharge applies on Public Holidays

11/21