

# SEAMORE'S

## TO START

**FRESH PUFFY BREAD** 10

*(recommended 1 bread between 2)*

- *marinated sicilian olives +8*

- *pickled & marinated vegetables +8*

- *whipped ricotta, truffle honey +14*

- *burrata, tomato, basil, EVOO +18*

- *hot cacciatore salami +16*

- *san danielle proscuitto +16*

## SHARED

**GARLIC BREAD PIZZA** 15

rosemary & sea salt

ADD - PECORINO CHEESE +2

**POLENTA FRIES** VOA GF 15

with aioli & rosemary salt

**CHILLI BASIL SQUID** GF 20

fried salt & pepper squid, fresh chilli, crispy basil, lemon & aioli

ADD - CHIPS & SALAD +8

**TRUFFLE ARANCINI (3)** GF 18

mushroom, napoletana sauce, truffle aioli, rocket & parmigiano reggiano

ADD - EXTRA ARANCINI +6

**CROQUETTES (3)** GF 18

smoked ocean trout, potato & gruyere croquettes with herb aioli

ADD - EXTRA CROQUETTE +6

**HOT WINGS** GF 18

crispy fried chicken wings, sweet & spicy sauce, spring onion & sesame seeds

**HALLOUMI** GF 16

pan-fried halloumi, toasted pinenuts, sesame seeds, chilli infused honey, lemon

**FRIES** V GF 12

choice of aioli, truffle aioli, vegan aioli or tomato sauce

## SALAD

**PUMPKIN SALAD** VOA GF 23

roasted pumpkin, woodside goats curd, rocket, honey mustard dressing & mixed seeds

**GARDEN SALAD** VOA GF 22

mixed salad, cucumber, cherry tomato, roasted capsicum, onion, kalamata olives, feta, vinaigrette

ROAST CHICKEN +6 - FRIED HALOUMI +6

GARLIC PRAWNS +8

## KIDS MEALS (10 YEARS OR YOUNGER)

**PIZZA** 12

ham & cheese or hawaiian

**PASTA** VOA 12

napoletana sauce or plain butter

**FISH & CHIPS** GF 12

served grilled or battered

**GRILLED CHICKEN** GF 14

served with green veg & chips

## DESSERT

**TIRAMISU** 12

**LEMON SORBET** V GF 7

**CANNOLI** 7EA

traditonal vanilla custard & strawberry

2% SURCHARGE ON SPLIT BILLS. 15% P.H.  
PLEASE NOTE THAT YOU MAY BE REQUIRED  
TO VACATE YOUR TABLE 10 MINUTES EARLY  
IF SPLITTING THE BILL. SITTING TIMES  
ARE FROM START OF BOOKING NOT FROM  
ARRIVAL AT VENUE.

OUR KITCHEN USES ITEMS THAT CONTAIN  
GLUTEN, NUTS & OTHER ALLERGENS. WE  
WILL TAKE ALL REASONABLE PRECAUTIONS  
TO MEET DIETARY REQUESTS BUT CANNOT  
GUARANTEE THAT ITEMS ARE ALLERGEN  
FREE. V = VEGAN VOA = VEGAN AVAILABLE

# SEAMORE'S

---

<b>EYE FILLET</b>	<b>GF</b>	<b>38</b>	<b>CHICKEN SCHNITZEL</b>	<b>GF</b>	<b>24</b> <b>ψ</b>
250g med-rare eye fillet served with roasted potatoes, satueed greens & mushroom gravy <i>SURF &amp; TURF (GARLIC PRAWNS) +8</i>			served with chips & salad <i>ADD PLAIN GRAVY +2</i> <i>MUSHROOM GRAVY OR PEPPER GRAVY +3</i> <i>PARMIGIANA +4</i>		
<b>BARRAMUNDI</b>	<b>GF</b>	<b>34</b>	<b>FISH &amp; CHIPS</b>	<b>GF</b>	<b>30</b>
oven roasted barramundi, baby potatoes, broccolini, fennel & rocket salad, lemon & caper butter			beer battered or grilled flathead served with chips, salad, fresh lemon & aioli		

---

## PASTA

<b>ψ PUMPKIN RIGATONI</b>	<b>VOA</b>	<b>26</b>
roasted butternut pumpkin, broccolini, baby spinach, toasted pinenuts & parmigiano reggiano		
<b>ψ CREAMY ROSE RIGATONI</b>		<b>26</b>
sun-dried tomato, garlic & baby spinach in rose sauce with dash of cream & parmigiano reggiano <i>ADD - CHICKEN +3</i>		
<b>ψ MUSHROOM ALLA PANNA PAPPARDELLE</b>	<b>*</b>	<b>28</b>
smoked barossa pork pancetta, mushroom, garlic, cream, white wine & parmigiano reggiano		
<b>RAGU PAPPARDELLE</b>	<b>*</b>	<b>30</b>
traditional beef ragu, tomato sugo & parmigiano reggiano		
<b>SPAGHETTI MARINARA</b>		<b>32</b>
local mussels, prawns & squid, chilli, garlic & tomato sugo		
<b>SPAGHETTI CRAB</b>		<b>33</b>
blue swimmer crab, cherry tomato, chilli, garlic & tomato sugo, dash of cream		
<b>ψ SPAGHETTI AGLIO E OLIO</b>		<b>26</b>
extra virgin olive oil, chilli, garlic, anchovy, cherry tomato & parsley <i>ADD - PRAWNS +8</i>		

## PIZZA

<b>#1 MARGHERITA</b>	<b>VOA</b>	<b>23</b> <b>ψ</b>
san marzano tomato, fior di latte cheese & fresh basil		
<b>#2 VEGGIE</b>	<b>VOA</b>	<b>24</b> <b>ψ</b>
san marzano tomato, fior di latte cheese, capsicum, mushroom, baby spinach & onion		
<b>#3 HONEY SOPRESSA</b>		<b>26</b>
san marzano tomato, fior di latte cheese, local sopressa salami, rocket & chilli-infused honey		
<b>#4 FOUR CHEESE</b>		<b>25</b>
bianco base, fior di latte, smoked scamorza, gorgonzola, parmigiano reggiano & rosemary <i>ADD - SOPRESSA SALAMI +5</i>		
<b>#5 PROSCUITTO</b>		<b>26</b>
san marzano tomato, fior di latte cheese, san danielle proscuitto		
<b>#6 HOT CACCIATORE</b>		<b>26</b>
san marzano tomato, fior di latte cheese, hot cacciatore salami, olives & chilli		
<b>#7 FUNGHI</b>	<b>VOA</b>	<b>26</b>
truffle cream base, mushroom, fior di latte cheese & parmigiano reggiano		
<b>#8 TROPICANA</b>		<b>25</b>
san marzano tomato, fior di latte cheese, smoked ham & pineapple		
<b>#9 PRAWN</b>		<b>28</b>
san marzano tomato, fior di latte cheese, marinated prawns, cherry tomato & rocket		

\* PASTA CONTAINS EGG

GF PASTA +3

GF PIZZA BASE +5

VEGAN CHEESE +3