



SEADECK

MENU



CANDIED NUTS
(GF/V/DF)
200gm of honey and paprika
roasted peanuts and almond
\$ 9

SHOESTRING FRIES
served with tomato sauce
\$ 9



TEMPURA PRAWN (NF)
8 pcs of tempura battered
prawn served with homemade
tartare sauce and lemon wedges
\$ 24



FISH AND CHIPS
beer battered whitening fillet
fried in light oil, served with
steakhouse chips, lemon
wedges and aioli
\$ 28



**SPICY CALAMARI
AND CHIPS**
served with remoulade sauce
\$ 26

KOREAN FRIED CHICKEN (NF)
crispy fried chicken tossed in
sesame, soy and gochujany
sauce finished with drizzled
mayonaise, sesame seed and
cabbage coleslaw
\$ 29



SALADS

**GRILLED HALOUMI
SALAD (GF/NF/V)**
haloumi, char grilled capsicum,
cherry tomata, cucumber,
rocket, fried chickpea and
lemon vinaigrette
\$ 20



**ASIAN STYLE
PRAWN SALAD (NF)**
tempura prawn tossed in asian
style sesame, soy and mirin
glaze served with cucumber,
cabbage, spanish onion
chargrilled capsicum.
\$ 25

TACOS



**TROPICAL PRAWN
TACOS 3PCS (NF)**
tempura battered prawns,
cucumber and mango salsa,
lime aioli, served in soft tortilla
\$ 28

**CRISPY CHICKEN
TACOS 3PCS (NF)**
crispy fried chicken tenders,
tomatos salsa, jalapenos
\$ 26



SLIDERS

add on chips extra \$5 with sliders



PULLED BEEF SLIDER 2PCS

48 hr cooked ribs meat mixed with spicy bby sauce, cabbage coleslaw, pickle, nduja, and milk slider bun

\$ 18



CHICKEN SLIDER 2PCS

crispy fried chicken, jalapenos, cabbage coleslaw, milk slider bun

\$ 17



HALOUMI SLIDER 2PCS

grilled halloumi, chargrilled capsicum, rocket, beetroot relish milk slider bun

\$ 16

PLATTERS



HOT SEAFOOD PLATTER

beer battered cod, tempura prawn, spicy calamari, hot chips, remoulade sauce

\$ 56



SLIDER BOARD

two beef sliders, two chicken sliders and two haloumi sliders

\$ 48



TACO BOARD

three tropical prawn tacos and three crispy chicken tacos

\$ 50

BAR SNACKS

VIP PLATTERS

PRE ORDER ONLY



BAR SNACKS BOARD (SERVES UP TO 6)

lavoush cracker, marinated olives, beetroot relish, candied nuts, beef nduja butter, and seasalt grissini

\$ 35



ONE DOZEN PREMIUM SYDNEY ROCK OYSTERS

served with mignonette and fresh lemon

\$ 66



CHARCUTERIE BOARD

thinly sliced salami, prosciutto, creamy blue cheese, triple cream brie, marinated olives, beetroot relish seasalt grissini, artisan cracker, drizzled with truffle oil

\$ 56