

## SEAROCK COCKTAILS

<b>Bellini</b>	19
<i>Peach Puree, De Kuyper Peach Schapps &amp; Bubbles</i>	
<b>Aperol Spritz</b>	19
<i>Aperol, Bubbles, Soda Water &amp; Orange</i>	
<b>Searock Spritz</b>	21
<i>Aperol, Campari, Mandarin Puree, Bubbles, Soda Water</i>	
<b>“French Kiss”</b>	23
<i>Gordons Pink Gin, Chambord, Cranberry Juice, Egg White Froth &amp; Rosé Wine</i>	
<b>Lychee Bay Breeze</b>	23
<i>Vodka Citrus, Lychee Liqueur, Lychee Puree, Cranberry Juice &amp; Citrus</i>	
<b>Quay To My Heart</b>	23
<i>Vodka, Passionfruit Liqueur, Passion Fruit Puree, Citrus &amp; Vanilla Syrup</i>	
<b>Spiced Greyhound</b>	24
<i>Bacardi Spiced, Blackberry Liqueur, Passionfruit Liqueur, Passionfruit Puree, Raspberry Puree &amp; Citrus</i>	
<b>Gin &amp; Roses Sour</b>	24
<i>Bombay Sapphire, St Germain Elderflower Liqueur, Campari, Grapefruit Juice, Egg White, Rose Syrup &amp; Citrus</i>	
<b>“The Mezcal on the Rocks”</b>	25
<i>Mezcal, Triple Sec, Lemon Juice, Agave Syrup, Served On The Rocks, Spiced Rim</i>	
<b>El Diablo</b>	25
<i>Patron Reposado Tequila, Crème De Cassis &amp; Citrus Topped Up With Ginger Beer</i>	

## CLASSIC COCKTAILS

*Do you have a favourite classic?*

*Most classics can be catered for!*

*So, if we have the ingredients, we will happily make it!*



## VIRGIN COCKTAILS

<b>“Responsible” Pink Gin Spritz</b>	19
<i>Lyre’s Pink London Spirit, Elderflower, Lemonade</i>	
<b>“Not Guilty” French Martini</b>	19
<i>Lyre’s Dry London Spirit, Raspberry Puree, Pineapple Juice</i>	
<b>“I Can Drive” Negroni</b>	19
<i>Lyre’s Dry London Spirit, Aperitif Rosso, Italian Orange</i>	
<b>Passion Fruit Spritz</b>	17
<i>Passion Fruit Puree, Topped With Lemonade &amp; Soda</i>	

## SOFT DRINKS

<b>BELOKA premium Australian water</b>	7.5 (500mls) / 12 (750mls)
<b>Lightly Sparkling mineral water</b>	
<b>Still mineral water</b>	
<b>Juices</b>	6.5
<i>Orange, Apple, Pineapple, Cranberry, Pink Grapefruit</i>	
<b>Sodas</b>	6
<i>Coke, Sprite, Lift, Coke No Sugar, Tonic / Soda water</i>	
<b>Soft drinks</b>	6
<i>Pink Lemonade, Lemon Ice Tea, Ginger Beer</i>	

## SPARKLINGS & CHAMPAGNES

	gls	btl
<b>Fizzero “Zeroalcohol” Sparkling White</b>	9	44
<i>NV - Germany</i>		
<b>La Gioiosa Moscato</b>	13	63
<i>NV - Veneto, Italy</i>		
<b>Willowglen Sparkling Brut</b>	10	48
<i>NV - Riverina NSW</i>		
<b>Cantina Trevigiana Prosecco Treviso Extra Dry DOC</b>	13	64
<i>NV - Treviso, Italy</i>		
<b>Madame Dumont Brut Blanc De Blancs</b>	13	63
<i>NV - Alsace France</i>		
<b>Il Fresco Rosé Millesimato Prosecco DOC</b>	71	
<i>NV - Treviso, Italy</i>		
<b>Piper-Heidsieck Brut Champagne</b>	139	
<i>NV, Reims, France</i>		
<b>Dom Pérignon Brut Vintage</b>	599	
<i>2013 - Épernay, France</i>		

## ROSÉS

*Vintages are subject to change*

	gls	btl
<b>Torzi Matthews ‘Mystic Park’ Rosé</b>	13	63
<i>2023, Barossa Valley SA</i>		
<b>Villa Aix Rosé Coteaux d’Aix</b>	16	79
<i>2022 - Provence France - Organic Biodynamic Sustainable</i>		

## WHITES

*Vintages are subject to change*

	gls	btl
<b>Shut The Gate Rosie’s Patch Watervale Riesling</b>	13	63
<i>2023 - Clare Valley, SA Vegan</i>		
<b>Giesen Estate Riesling (sweet)</b>	14	68
<i>2020, Marlborough NZ</i>		
<b>Philip Shaw ‘Small Batch’ Riesling</b>	89	
<i>2022, Orange, NSW</i>		
<b>Bimbadgen ‘Growers Range’ Semillon</b>	73	
<i>2022 - Hunter Valley NSW</i>		
<b>Willowglen Semillon Sauv Blanc</b>	10	48
<i>2022 - Riverina NSW</i>		
<b>Little Angel Sauvignon Blanc</b>	13	63
<i>2023 - Marlborough, NZ</i>		
<b>Mahi ‘Marlborough’ Sauvignon Blanc</b>	16	78
<i>2022 - Marlborough, NZ</i>		
<b>J. de Villebois IGP Val de Loire Sauvignon Blanc</b>	81	
<i>2022, Loire Valley France</i>		
<b>Trait Chenin Blanc</b>	81	
<i>2021 - Margaret River, WA</i>		
<b>Gambellara Monopolio Pinot Grigio DOC</b>	13	63
<i>2022 - Veneto Italy</i>		
<b>Printhie ‘Topography’ Pinot Gris</b>	75	
<i>2023 - Orange NSW</i>		
<b>Rob Dolan ‘True Colours’ Chardonnay</b>	15	74
<i>2021 - Yarra Valley VIC</i>		
<b>Trinity Hill Hawke’s Bay Chardonnay</b>	15	74
<i>2021 - Hawke’s Bay NZ</i>		
<b>Sidewood ‘Mappinga’ Chardonnay</b>	99	
<i>2020 - Adelaide Hills SA</i>		

## REDS

*Vintages are subject to change*

	gls	btl
<b>Riversdale Estate Scorpio Pinot Noir</b>	16	78
<i>2022 - Coal River Valley Tasmania</i>		
<b>La Villa Pinot Noir</b>	99	
<i>2021 - Spreyton Tasmania</i>		
<b>Riorret “Lusatia Park” Pinot Noir</b>	105	
<i>2019 - Yarra Valley VIC</i>		
<b>Chard Farm Mata-Au Pinot Noir</b>	129	
<i>2021 - Central Otago NZ Sustainable Winegrowing</i>		
<b>DB Family Selection Merlot</b>	11	54
<i>2022 - Riverina NSW</i>		
<b>Willowglen Shiraz Cabernet</b>	10	48
<i>2022 - Riverina NSW</i>		
<b>PHI Grenache Amphora</b>	86	
<i>2021 - Heathcote VIC</i>		
<b>Cooper Burns GSM</b>	15	72
<i>2021, Barossa Valley SA</i>		
<b>Longhop Old Vine Shiraz</b>	13	64
<i>2022 - Adelaide Plains SA</i>		
<b>Moppity Estate Shiraz</b>	78	
<i>2021 - Hilltops NSW</i>		
<b>Scotchman’s Hill Shiraz</b>	109	
<i>2021 - Geelong VIC</i>		
<b>Peter Lehmann “Eight Songs” Shiraz</b>	119	
<i>2020 - Barossa Valley SA</i>		
<b>Pulenta Estate Finca La Zulema Malbec</b>	71	
<i>2021 - Mendoza, Argentina Sustainable</i>		
<b>Cape Mentelle ‘Trinders’ Shiraz Cabernet</b>	85	
<i>2018, Margaret River WA</i>		
<b>Reschke Bull Trader Cabernet Sauvignon</b>	13	63
<i>2020 - Coonawarra SA</i>		
<b>Majella Cabernet Sauvignon</b>	89	
<i>2020 - Coonawarra SA</i>		
<b>Howard Park ‘Leston’ Cabernet Sauvignon</b>	95	
<i>2018 - Margaret River WA Sustainable</i>		
<b>Geoff Merrill ‘Parham’ Cabernet Sauvignon</b>	209	
<i>2016 - McLaren Vale &amp; Coonawarra SA Vegan</i>		

## COGNAC & BRANDY

<i>St Remy VSOP Brandy (30Mls)</i>	10
<i>Hennessy VS Cognac (30Mls)</i>	14
<i>Hennessy XO Cognac (30Mls)</i>	27

## WHISKEYS

<i>Jack Daniel's</i>	12
<i>Jim Beam White Label Bourbon</i>	11
<i>Makers Mark Bourbon</i>	12
<i>Woodford Bourbon</i>	13
<i>The Macallan 12 Year Old Sherry Cask Single Malt</i>	18
<i>Teacher's Blended Scotch Whisky</i>	11
<i>Talisker 10 YO Single Malt Scotch Whisky</i>	15
<i>Johnnie Walker Black Label 12YO Scotch Whisky</i>	12
<i>Johnnie Walker Blue Label Scotch Whisky</i>	29

## VODKA

<i>Zubrowka Vodka</i>	11
<i>Grey Goose Vodka</i>	15
<i>CÎROC Premium Vodka</i>	14
<i>Haku Vodka</i>	14

## GIN

<i>Larios London Dry Gin</i>	11
<i>Bombay Sapphire London Dry</i>	12
<i>Gordon's Premium Pink Gin</i>	12
<i>Roku Gin</i>	14
<i>Archie Rose Signature Dry Gin</i>	15
<i>The Botanist Islay Dry Gin</i>	15
<i>Four Pillars Rare Dry Gin</i>	15

## RUM & TEQUILA

<i>Bacardi</i>	11
<i>Bacardi Spiced</i>	11
<i>Sailor Jerry Spiced Rum</i>	12
<i>Cazadores Blanco</i>	11
<i>Patron Silver Tequila</i>	14
<i>Patron Reposado Tequila</i>	15
<i>Patron Anejo Tequila</i>	19

## BEERS & CIDERS

<b>TAP</b> of the MONTH	11
<b>BOTTLED BEERS</b>	
<i>Byron Bay Lager - NSW</i>	11
<i>Hahn Super Dry Lager - NSW</i>	11
<i>Asahi - Japan</i>	12
<i>Tiger Beer - Singapore</i>	12
<i>Peroni - Italy</i>	12
<i>Corona - Mexico</i>	12
<i>Bondi Beach Beer XPA (CAN) - Sydney</i>	13
<i>Kosciuszko Pale Ale - NSW</i>	12
<i>Three Sheets Pale Ale - Sydney</i>	13
<i>White Rabbit Dark Ale - VIC</i>	14
<b>CIDERS</b>	
<i>Cider of the Month</i>	11
<i>Rekorderlig Premium Strawberry &amp; Lime - Sweden</i>	16
<b>NON &amp; LOW ALCOHOLIC BEER</b>	
<i>Heineken 0.0% - Netherlands</i>	9
<i>Cascade Premium Light 2.4% - TAS</i>	10
<i>Great Northern Super Crisp Lager 3.5% - QLD</i>	12

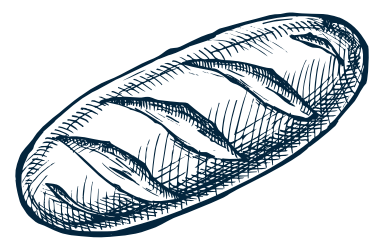
# SEAROCK GRILL

STEAK AND SEAFOOD

SHOP 15, 5 MACQUARIE STREET, EAST CIRCULAR QUAY, SYDNEY  
T: (02) 9252 0777 | WWW.SEAROCK.COM.AU

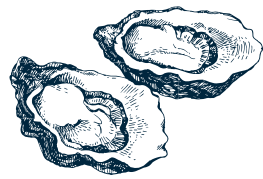
10% surcharge applicable on weekends - 15% surcharge on public Holidays  
- \$2/per bill applies when splitting bills -

Responsible service of alcohol is practiced in this venue



## BREADS

- Garlic bread (V)** 10  
Warm sciacciata bread rubbed w homemade garlic butter
- Olive & fetta bites (V)** 14  
Seeded sourdough, olive paste & Danish fetta
- Prawn & crab bites** 24  
Seeded sourdough, avocado, crab & prawn meat mixed with mayo



## OYSTERS

Oyster species changes daily  
min. of 3 oysters per order

- Natural Oysters** 6 ea  
Served with a lemon wedge
- Kilpatrick Oysters** 6.5 ea  
Served warm with bacon & Worcestershire sauce

## ENTREES

perfect for sharing

- Chorizo & cheese croquettes** 20  
Fried croquettes with spicy mayo
- Spicy chicken wings (DF)** 21  
Marinated wings with sweet chilli & oyster sauce glaze
- Grilled halloumi cheese (V,GF)** 23  
Marinated baby figs, rocket & toasted pine nuts
- Salt & pepper calamari (DF)** E 24 M 34  
Fried marinated fillets, herb mayo, rocket, chilli & lemon
- Garlic prawns (GF,DF)** 34  
Grilled tiger prawns, garlic, chilli, parsley, white wine
- Crab & prawn tian (GF,DF)** 34  
Alaskan king crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing
- Chilled Crystal Bay prawns (GF)** 42  
300gms fresh tiger prawns in the shell, cocktail sauce, seaweed salad & lemon wedge

## CHEFS SPECIALS

The best of Australia's Seasonal produce -  
Please ask our staff for the menu



## STEAKS

Char-grilled steaks & cooked to your preference

### BLACK ANGUS RANGE MSA MB2+

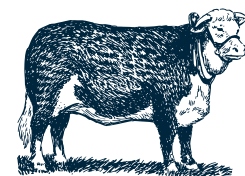
Served with your choice of sauce:  
Creamy Mushroom - Red wine jus - Bearnaise - Pepper

- Rump steak 250g** 38  
Pinnacle grass fed beef, VIC
- New York cut sirloin 250g** 48  
Grain fed, NSW
- Eye fillet 220g** 56  
Grass fed Pinnacle beef, VIC
- Scotch fillet 300g** 56  
Grain fed, Cape Grim beef, TAS

## ON THE BONE

served with your choice of sauce

- T-bone 500g** 64  
Grain fed Jack's Creek beef, Riverine NSW
- Dry aged striploin 400g** 67  
Grain fed, Riverine NSW
- Rib eye 400g** 68  
Grass fed Pinnacle beef, VIC



## WAGYU SCOTCH FILLET

Served with your choice of sauce & side dish

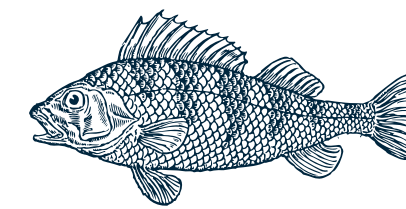
- 250g Black Opal Wagyu (MS 9)** 165  
Cattle is grass fed in Tasmania's pristine pasture before spending a minimum of 380 days on grain.

## ADD ONS

- Grilled lobster tail** 45
- Grilled tiger prawn** 8
- Any extra sauce** 4

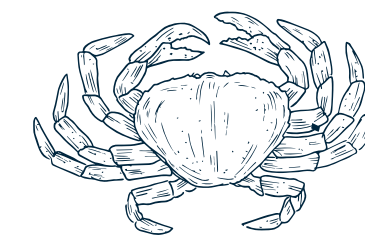
## SIDE DISHES

- Jasmine rice** 7
- Steamed corn rings, With sea salt flakes** 9
- Super crunchy chips (V,DF)** 10  
Aioli, tomato sauce or BBQ sauce \$1
- Garden Salad** 10  
Mixed leaves, cucumber, tomato, fetta & citrus dressing
- Mixed roasted potatoes, With e.v.o.o** 11
- Steamed broccolini, With pecan dukkah** 13.5



## SEAFOOD

- Grilled barramundi fillet (DF,GF)** 42  
Served with rocket leaves, baked potato, shaved fennel, baby radish & citrus dressing
- Seafood curry (DF,GF)** 42  
Prawns, mussels, calamari & fish in a traditional Thai red curry sauce with a side of jasmine rice
- Baked salmon (DF)** 44  
Fresh Tasmanian salmon fillet marinated in coconut cream & chilli jam, baked in banana leaf served with steamed broccolini



## SEAFOOD PLATTERS

- Chilled platter for two** 125  
6 Crystal Bay prawns, 6 natural oysters, 500gms Tasmanian black mussels, 2 x blue swimmer crab served with chips, salad & sauces
- Indulgence platter** 235  
Blue swimmer crab x 2, 500gms Tasmanian black mussels, 9 natural oysters, 9 tiger prawns, whole WA lobster, served chilled with chips, salad & sauces

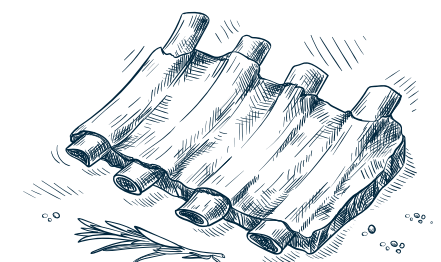
## ADD ONS

- Chilled whole WA lobster Market Price
- Chilled tiger prawn 8 per prawn
- Natural oysters 6 per oyster



## DESSERTS

- Lyn's mango panna cotta (GF)** 16  
served w mango coulis
- Jenny's citrus tart** 17  
Home made lemon lime tart w Vanilla gelato
- Nevil's apple & blueberry crumble** 18  
Vanilla gelato & blueberry compote
- Chef's dark chocolate tart** 19  
70% dark chocolate, Armagnac, Bannoffee gelato



## RIBS & BURGERS

- Pork ribs (SPICY OR BBQ)** Half 48 - Full 64  
Slow cooked & served with chips
- Beef ribs (SPICY OR BBQ)** Full 64  
Slow cooked overnight & served with chips
- Chicken burger** 24  
Spicy mayo, lettuce, tomato & pickles, served w chips
- Black Angus Beef burger** 26  
Tomato, lettuce, cheese, mayo & fresh onions, served w chips
- Haloumi & avocado burger (V)** 27  
Grilled haloumi cheese, mushrooms, avocado, rocket leaves, tomato & herb mayo served w chips

## EXPRESS MEALS

- Steak & chips** 36  
200gms Black Angus rump steak (MSA2+), super crunchy chips
- Searock's fish & chips** 28  
Hake fillets in light beer batter, with super crunchy chips & house tartar sauce
- Pumpkin salad** 24  
Organic quinoa, wild rocket leaves, goats cheese, pecan nuts, orange & honey dressing
- Add Ons:**
  - Grilled Halloumi cheese \$4
  - Grilled chicken tenderloins \$6
  - Grilled / chilled prawns \$8pp
  - Grilled lobster tail \$45



## KIDS MEALS

Strictly for kids 12 years of age & under

- Grilled chicken tenders & chips** 15
- Battered fish & chips** 16
- Cheese burger & chips** 16
- Steak & chips** 18

*Sweet Sunrise***MUFFINS SELECTION | 7.5**

See our display for today's selection

**FRESHLY BAKED BELGIAN PASTRIES | 7.5**

PLAIN CROISSANT

CHOCOLATE CROISSANT

RAISIN SNAIL

**BANANA BREAD (V) | 9.5**

Served with butter

**RAISIN TOAST (V) | 9.5**

Served with butter

*Breakfast Favourites***TOAST (V) | 8.5**

With butter &amp; a choice of jam, peanut butter or vegemite

Sourdough | soy linseed &amp; quinoa

*GF bread \$2 extra***CHEESE & TOMATO CROISSANT | 11.5**

Add a free ranged poached egg | 3.5

**HAM & CHEESE CROISSANT | 12.5**

Add a free ranged poached egg | 3.5

**IRREWARRA GRANOLA | 19.5**

Served with yoghurt &amp; your choice of milk

**SMASHED AVOCADO | 22**

Sourdough, avocado, cherry tomato, feta cheese

Add a free ranged poached egg | 3.5

**THREE EGG OMELETTE | 24**

Free range eggs w/ your choice of ham or spinach with cheddar

**SALMON BENEDICT | 24**Free range eggs, Tasmanian smoked salmon, spinach on sourdough toast  
w/ hollandaise sauce**EGGS ON TOAST | 15**Free range eggs poached or fried w/ sourdough  
toast & butter**ADD - ONS**

Free Range Egg - Tomato - Cheese | 3.5

Avocado - Ham | 6

Tasmanian Smoked Salmon | 9

*Belgian Waffles***CLASSIC WAFFLE | 20**

Served w/ vanilla ice cream &amp; dark chocolate dip

**BERRY WAFFLE STACKER | 24**

Served w/ vanilla ice cream, sliced strawberries &amp; blueberries &amp; dark chocolate dip

## Individual Desserts

**OPERA | 16.5**

Coffee soaked jaconde biscuit, chocolate ganache & rich chocolate glaze

**PRALINE GOURMANDISE | 16.5**

Chocolate brownie biscuit, hazelnut choc glaze & hazelnut mousseline

## Chocolate Sensations

**CHOCOLATE MUD CAKE | 15.5**

Rich & moist dark chocolate sponge w/ chocolate ganache

**TRIPLE CHOCOLATE DOME | 16.5**

Dark chocolate mousse, white chocolate mousse & chocolate glaze

## Tarts

**LEMON MERINGUE | 13**

Lemon cream & soft gooey meringue

**DATE & PECAN | 13**

Sticky date filling w/ pecan crumble

## Hot Chocolate

**HOT CHOCOLATE | 5.5****ADD FLAVOURS | 0.75**

PEPPERMINT | BANANA & CARAMEL |

COCONUT | HAZELNUT PRALINE

## Coffee & Tea

**R 5.5 / L 6.5**

Macchiato | Piccolo Latte | Latte |  
Cappuccino | Flat White | Long Black | Chai Latte

**Espresso | 4****Mocha | 7****Iced Long Black | 7.5****Iced Latte | 7.5****AFFOGATO | 11**

Double ristretto coffee with vanilla ice cream &  
chocolate flakes

**TEA POT | 6**

English Breakfast | Earl Grey | Peppermint | Green

**ADD - ONS**

Almond | Soy | Lactose Free Milk | 0.75  
Extra Shot | Decaf | Syrups | 0.75

## Cold Drinks

**SOFT DRINKS 6 | JUICES 6.5****SPARKLING OR STILL MINERAL WATER**

500ML 7.5 | 750ML 12

10% Weekend Surcharge and 15% Public Holiday Surcharge and 1.5% Credit Card Charge.

Due to the nature of our business all of our products either contain nuts as ingredients or traces of nuts