

Breakfast Menu



(gf) gluten free • (gfo) gluten free option • (v) vegetarian • (vegan) vegan
• (df) dairy free • (n) contains nuts • mp (market price)

Seafood

(a) Australian seafood • (i) imported seafood • (m) Australian & imported

Some menu items can be adjusted to suit dietary requirements, please ask staff.
Looking to celebrate your special occasion? Ask about our group booking menus.
15% surcharge on public holidays. Please note: 1.5% surcharge on eftpos transactions.

BREAKFAST

Breakfast until 11.30am

TOASTS & BAKERY

Two slices, toasted and served with your choice of preserves: honey, Vegemite, peanut butter, house-made jam or marmalade	10
Imago sourdough	10
Imago fruit toast	10
Straight up brioche toast (gf)	10.5

SWEET BREAKFAST

PORRIDGE overnight rolled oats, mulled wine poached pear, apple cinnamon gel & hazelnut praline crunch	16
TOASTED BANANA BREAD Salted butter, pure Canadian maple syrup, toasted seeds	14
LOADED CROISSANT Toasted croissant, chocolate orange sauce, vanilla bean ice-cream, pistachio & pashmak fairy floss	22

EGGS & BRUNCH

SPICY BACON & EGG ROLL Double smoked bacon, fried egg, cheddar, sriracha & lime mayo, crispy shallots, toasted brioche bun	22 (24 gfo)
Add double-up egg	4
Add bacon	6
Add cheddar	4
Add layered potato hash	6
Add halloumi	5
BASIC BACON & EGG ROLL Double smoked bacon, fried egg, your choice of bbq, ketchup or mayo	17 (19 gfo)
Add cheddar	8
SEAGRASS SMASHED AVOCADO Toasted sourdough with za'atar, lemon olive oil, marinated feta, pickled beetroot, chilli, mint	24 (26 v, n)
Add poached egg	4
Smoked bacon	6
Smoked salmon	8 (a)
EGGS BENNIE CROSS Toasted croissant, poached eggs, ziggys ham, hollandaise	23 (25 gfo)
EGGS YOUR WAY choice of poached, fried or scrambled on sourdough toast	16 (18 gfo)

SIGNATURE SAVOURY

TOMATO & BURRATA TOAST Toasted sourdough, heirloom cherry tomatoes, balsamic, basil & pistachio pesto, house dukkha, soft herbs & burrata	26 (28 gfo)
Add poached egg	4
Add smoked bacon	6
Add smoked salmon	8
MORNING GLORY Poached eggs, house dukkah, grilled bacon, layered potato hash, marinated feta, smoked tomato relish, pickled red onions, charred corn salsa, smashed avocado, toasted sourdough	34 (36 gfo)
Add halloumi	5
Add porcini grilled honey brown mushroom	6

ADD YOUR FAVOURITE

Poached egg	4
Tassie smoked salmon	8 (a)
Sauteed spinach	6
Avocado with smoked salt	6
Porcini grilled honey brown mushroom	6
Ziggy's smoked bacon	6
Grilled haloumi	5
Herb roasted tomato	5
Pork Sicilian sausage	5
Kasundi relish	4
Gluten free toast	5

CHILDREN'S BREAKFAST

12 years and under only

IMAGO TOAST with jam, vegemite or peanut butter	8 (9.5 gfo)
EGGES BENNIE Poached egg, ham, sourdough toast, hollandaise	13 (15 gfo)
EGGS YOUR WAY Fried, scrambled or poached on sourdough toast	12 (14 gfo)
BREKKIE BURGER Fried egg, bacon and cheese.	13



Lunch Menu



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LUNCH

Lunch from 12 Noon

TO SHARE

SMOKED WHITE BEAN DIP Cherry tomato, pickled red onion, herb salsa, warm focaccia	19 (gf, vegan, gfo)
Add Prosciutto di Parma	8
HERB-STUFFED & FRIED SARDINES Lemon, aioli, grilled	23 (a)
SMOKED OCEAN TROUT RILLETTES Citrus, capers, dill, avocado salsa, warm focaccia	21 (23 gfo (a))
SOUTHERN FRIED CAULIFLOWER lemon & honey tahini glaze, crisp sweet potato & shallots	19 (v, gf, df)
STICKY PORK BELLY & CALAMARI SALAD orange & cider caramel, orange, pickled purple cabbage, fennel, fried shallots & fragrant herbs	22 (34 main size, gf, df, i)

MAINS

SOUP OF THE DAY Grilled sourdough	24 (26 v, gfo)
SEAFOOD BRODO Prawns, scallops, calamari, mussels & white fish, smoky paprika aioli, grilled sourdough	37 (39 gfo, i)
PAN SEARED BARRAMUNDI Carrot purée, cavolo nero, squid-ink cracker, mussel & lemon-myrtle dressing	44 (gf, a)

SEAGRASS CLASSICS

FISH & CHIPS – YOUR WAY Beer-battered or grilled crispy chips, house tartare	31 / 33 (gf, a)
GRILLED BARRAMUDI Crispy chips, house salad, house tartare	31 / 33 (gf)
CHIPOTLE SALT & PEPPER CALAMARI Crispy chips, caper & dill emulsion, lemon	31 / 33 (gf)

SLOW COOKED & SIGNATURE

BRAISED LAMB SHOULDER ROULADE Rosemary & red wine glaze, truffled mash	35 (gf)
BRINED & SMOKED CHICKEN MARYLAND Parmesan & thyme polenta, chicken jus	33 (gf)

PASTA

HOUSE-MADE RICOTTA GNOCCHI With smoked chicken, roasted tomato sugo, basil, parmesan	32 (gf)
or With medley of mushrooms, thyme, sage-burnt butter	30 (v, gf)
Add chorizo	5

GRAIN & GREENS

WARM QUINOA & LENTIL SALAD Roasted pumpkin, preserved lemon, herbs, pomegranate, tahini dressing	26 (gf)
Add smoked chicken	8
Add grilled haloumi	5

SEAGRASS BURGER

SEAGRASS WAGYU BURGER House-ground wagyu beef (200g), aged cheddar, caramelised onion, baby cos, dijonnaise, triple-cooked chips	31 (33 gfo)
Add bacon	5
Add avocado	5

SIDES

Triple-cooked chips with aioli	12 (gfo)
Roast pumpkin with whipped ricotta dukkah, pomegranate molasses	12 (gf, v)
Grilled broccolini with lemon & almonds	12 (gf, v)
House salad - freshly shaved cabbage slaw with buttermilk orange dressing, toasted sesame seeds	12 (gf, v)

DESSERTS

CHOCOLATE MOUSSE Cappuccino pistachio biscotti	16 (gfo)
HAZELNUT PRALINE SEMIFREDDO Mulled-wine, poached pear, orange, dark chocolate sauce	16 (gf)
WARM CHERRY TART Anglaise	16
BAKED BASQUE CHEESECAKE with salted caramel icecream	16 (gf)