

“The sea once it casts its spell, holds
one in its net of wonder forever.”

— JACQUES COUSTEAU

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Seafood origins: **A** indicates Australian, **I** indicates Imported, **M** indicates Mixed.

GF indicates gluten free, some dishes not marked may be made gluten free.

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All prices are inclusive of GST. BYO \$10pp. Cake charge \$4pp.

Weekend surcharge 10%.Public holiday surcharge 15%.

All credit cards have a 1.4% surcharge.

TO START

WARM GROUNDPAKE SOURDOUGH

Fino extra virgin olive oil, pepe saya butter /10

GLUTEN FREE ROLL

Fino extra virgin olive oil, pepe saya butter /6

BURRATA

Fig infused honey, chilli walnuts, poached pear, rocket, charred sourdough /29

MARINATED ITALIAN OLIVES GF /10

ENTREES

SYDNEY ROCK OYSTERS

Natural, mornay, kilpatrick or w/ chilli yuzu dressing **A**
/7 each

CRISPY SUMAC SQUID

Harissa aioli **I** /33

BARBECUED QUEENSLAND KING PRAWNS

Avocado, whitebait fritter, spicy fermented cabbage sauce **M** /36

WAGYU BRESAOLA

Fried baby artichokes, roasted baby beets, pickled zucchini, gorgonzola buttermilk dressing /35

TUNA CRUDO

Pickled eschalot, green chilli, fried capers, wasabi vinaigrette, miso aioli, micro coriander **GF. A** /36

FRESH PAPPARDELLE PASTA

Duck & cabernet sauvignon ragout, hazelnuts, marjoram, grana padano parmesan /35

ROASTED PUMPKIN

Whipped ricotta, compressed fennel, macerated currants, brown butter honey dressing, walnuts **GF** /34

TASTING PLATE FOR TWO

Sydney rock oysters w/ chilli yuzu dressing **A**;
Barbecued queensland king prawns **M**;
Wagyu bresaola;
Roasted pumpkin /72

COLD SEAFOOD PLATE FOR TWO

Sydney rock oysters, king prawns, moreton bay bugs, blue swimmer crab, smoked salmon, cocktail sauce, chilli yuzu dressing **A** /110

MAINS

BARBECUED HUMPTY DOO BARRAMUNDI FILLETS

Potato & leek velouté, jamon crumb, pinenut & bacon dressing, chive oil **A** /50

SALMON FILLET

Tarragon kohlrabi puree, sundried tomato croquettes, roast capsicum escabeche, preserved lemon herb salad **GF. A** /50

ROASTED DUCK

Roasted corella pear, mandarin puree, fioretto cauliflower, spiced mandarin sauce **GF** /53

SPICE CRUSTED COWRA LAMB LOIN

Crushed anchovy kipfler potatoes, charred baby leek, hazelnut dukkah, lamb pepper berry jus **GF** /53

CHAR GRILLED DARLING DOWNS GRASS FED BEEF FILLET

Parsnip puree, caraway salted onion rings, beans, horseradish butter /60

MUSHROOM DUXELLE STUFFED CHICKEN BREAST

Creamed corn, cavolo nero, chicken jus **GF** /47

BEER BATTERED DEEP SEA PERCH

Chips, radicchio & cos heart salad, mustard dressing **A** /43

PAN FRIED GREEN LOBSTER TAIL

Garlic, chilli, tarragon, capers, creamed shallot potato, asparagus **GF. I** /80

SEAFOOD PLATTER FOR 2

Sydney rock oysters, blue swimmer crab, moreton bay bug, smoked salmon, fresh & barbecued prawns, scallops, beer battered fish, barbecued octopus, crispy sumac squid, tropical fruit, chips **M** /175
ADD half lobster mornay /55

VEGETARIAN MENU

BURRATA

Fig infused honey, chilli walnuts, poached pear, rocket, charred sourdough /29

ROASTED PUMPKIN

Whipped ricotta, compressed fennel, macerated currants, brown butter honey dressing, walnuts **GF** /34|46

FRESH PAPPARDELLE PASTA

Olives, sun dried tomato, chilli, basil, fried capers, tomato passata, grana padano parmesan /33|45

CAPRESE SALAD

Heirloom tomatoes, buffalo mozzarella, baby capers, basil, mint, balsamic **GF** /27

VEGETARIAN TASTING PLATE

Roasted pumpkin, whipped ricotta, compressed fennel, macerated currants, brown butter honey dressing, walnuts;

Sundried tomato croquettes, roasted capsicum escabeche, preserved lemon salad;

Tuscan potatoes, chilli, garlic, kalamata olive, rosemary, thyme; Heirloom tomatoes, buffalo mozzarella, capers, basil, mint, balsamic; /46



SIDES

RADICCHIO & COS HEART SALAD

Mustard dressing **GF** /15

CAPRESE SALAD

Heirloom tomatoes, buffalo mozzarella, capers, basil, mint, balsamic **GF** /16

ROCKET SALAD

Pear, walnut, parmesan **GF** /16

STEAMED GREENS

Lemon dressing **GF** /14

CHIPS

Harissa aioli /10

SHALLOT MASH POTATO **GF /10**

TUSCAN FRIED POTATOES **GF /14**

KIDS (includes ice cream w topping)

CRUMBED CHICKEN

Chips, salad /26

STEAK

Chips, salad /26

SEMOLINA SQUID

Chips, salad /26

BATTERED FISH

Chips, salad /26

MIDWEEK SET MENU

Monday - Thursday lunch, Sunday - Thursday dinner
(Not available on public holiday weekends)

- 2 courses /75
- 3 courses /90

ENTREES

CRISPY SUMAC SQUID

Harissa aioli **I**

BARBECUED QUEENSLAND KING PRAWNS

Avocado, whitebait fritter, spicy fermented cabbage sauce **M**

FRESH PAPPARDELLE PASTA

Duck & cabernet sauvignon ragout, hazelnuts, marjoram,
grana padano parmesan

ROASTED PUMPKIN

Whipped ricotta, compressed fennel, macerated currants,
brown butter honey dressing, walnuts **GF**



MAINS

BARBECUED HUMPTY DOO BARRAMUNDI FILLETS

Potato & leek veloute, jamon crumb, pinenut & bacon dressing, chive oil **A**

SPICE CRUSTED COWRA LAMB LOIN

Crushed anchovy kipfler potatoes, charred baby leek, hazelnut dukkah, lamb pepper berry jus **GF**

MUSHROOM DUXELLE STUFFED CHICKEN BREAST

Creamed corn, cavolo nero, chicken jus **GF**

BEER BATTERED DEEP SEA PERCH

Chips, radicchio & cos heart salad, mustard dressing, tartare sauce **A**

DESSERTS

DARK CHOCOLATE NAMELAKA

Blackberries, brown butter sponge, toasted white chocolate & hazelnut crumb, strawberry gel, strawberry meringue

WHIPPED ORANGE POSSET

Charred orange, macadamia praline, orange cake, coconut sorbet

SELECTION OF GELATI

Chocolate & macadamia nut wafer

DESSERTS

CARAMALISED APPLE BRULEE

Anzac wafer, sour apple gel, butterscotch gelato /23

DARK CHOCOLATE NAMELAKA

Blackberries, brown butter sponge, toasted white chocolate & hazelnut crumb, strawberry gel, strawberry meringue /23

WHIPPED ORANGE POSSET

Charred orange, macadamia praline, orange cake, coconut sorbet /23

SELECTION OF GELATI Chocolate & macadamia nut wafer /23

SELECTION OF CHEESES

Serifina gouda (Holland);

Milawa King River washed rind (Australian);

Fourme d'ambert - blue cheese (French);

Mead gel, grapes, granny smith apple, poppy seed crisp bread /28

AFFOGATO

Ice cream, espresso, dark chocolate fudge /15

Add your choice of liqueur /26

GF indicates gluten free, some dishes not marked may be made gluten free.

DESSERTS COCKTAILS

LMP | Vanilla vodka, lemongello, lemon, sugar, meringue /24

SLICE OF PIE | Butterscotch schnapps, fireball, apple schnapps, cinnamon, lemon, aquafaba /24

ESPRESSO MARTINI | Vanilla vodka, kahlua, frangelico, butterscotch schnapps & espresso /24

TO FINISH

DESSERT WINE

2021 Frogmore Creek | Iced Riesling, Cambridge TAS /19|78
2018 De Bortoli ‘Noble One’ | Botrytis Semillon, Riverina NSW /22|90

FORTIFIED WINE

Galway Pipe | Tawny, SA /16
McWilliam’s Hanwood Estate | 20 y/o Rare Tawny NSW /20
Chambers Rosewood Vineyards | Muscat, Rutherglen VIC / 14
Don Zoilo | Pedro Ximenez, Andalucia, ESP / 15

COFFEE

Espresso / Ristretto / Macchiato / Piccolo / Long Black /
Cappuccino Flat White / Cafe Latte / Hot Chocolate / All 6
Oat / Soy / Almond / 1
ADD hazelnut, vanilla or caramel / 1

T2 TEA

English Breakfast / Earl Grey / Peppermint / Green / Lemongrass &
Ginger / All 6

LIQUEUR COFFEE

Irish whisky (Irish) / Galliano (Roman) / Kahlua (Mexican) / Tia
Maria (Jamaican) / Grand Marnier (French) / Baileys / All 17



BEER

AUSTRALIAN & CRAFT

STONE & WOOD 'Pacific ale' Byron Bay, NSW	12
SUNDAY ROAD 'Coast track lager' Kirrawee, NSW	13
MOUNTAIN CULTURE 'Status quo' pale ale, Katoomba, NSW	13
CAPITAL BREWING CO. 'Rockhopper' IPA Fyshwick, ACT	13
BALTER 'XPA' Currumbin, QLD	13
CROWN LAGER Premium lager	11
HAHN 'Super dry', low carb lager	11
MOUNTAIN CULTURE 'Moon dust' Stout, Katoomba, NSW	13

INTERNATIONAL

ASAHI 'Super dry', Japan	12
CORONA Mexico	11
PERONI 'Nastro azzurro' lager, Italy	12

LIGHT/NON ALCOHOLIC BEER

GREAT NORTHERN Mid strength lager, QLD 3.5%	11
CASCADE LIGHT Light lager, TAS 2.4%	10
CAPITAL BREWING CO. 'Alc-less' Pacific ale, ACT 0.5%	10

CIDER & GINGER BEER

BATLOW Cloudy apple cider, Fyshwick, ACT	13
YOUNG HENRY'S Ginger beer, Newtown, NSW	13



FUN & FRUITY

APPLE MARTINI Vanilla vodka, apple liqueur, apple, lemon	24
GREENHILLS Gin, st germain, lychee, lemon, aquafaba	24
SPRING IN TOKYO Midori, yellow chartreuse, malibu, coconut, aquafaba	24
SLICE OF PIE Butterscotch schnapps, fireball, apple schnapps, cinnamon, lemon	24
LMP Vanilla vodka, lemongello, lemon, sugar, meringue	24
APEROL SPRITZ Aperol, prosecco, soda	24
WILD STRAWBERRIES Aperol, bombay gin, campari, lemon, strawberry, aquafaba	24
PEEL GOOD SPRITZ Mandarine Napoleon, Vodka, Mandarin juice. Lemon Juice, Yuzu Soda	24
LOOK AT ME I'M MANDRADEE Mandarine Napoleon, Vodka, Vanilla, Citrus, Aquafaba	24

SOPHISTICATED & BOOZEY

ESPRESSO MARTINI Vanilla vodka, kahlua, frangelico, butterscotch schnapps, espresso	24
IS THAT EVEN A NEGRONI? Caramelised orange infused gin, campari, Sealevel vermouth	25



SEALEVEL MARGARITAS

THE CLASSIC Blanco tequila, cointreau, citrus , agave	24
COCONUT TOMMIES Coconut tequila, lime, coconut	24
SPILLING THE TEA-QUILA Apple tequila, lime, elderflower, green apple	24
SEÑORITA Coconut tequila, cointreau, chilli, citrus, agave	24
SOME LIKE IT HOT Blanco tequila, cointreau, habanero, passion fruit, citrus	25
THE CADILLAC Herradura tequila, grand marnier, citrus, agave	30

FREE SPIRITED (NON-ALCOHOLIC)

TROPICAL LYRE Non alcoholic gin, mango, passion fruit, lemon, aquafaba	16
POMEGRANATE COOLER Non alcoholic gin, pomegranate, lime, mint, capi ginger beer	16
PUT THE LIME IN THE COCONUT Non alcoholic spirit, chilli, coconut, lime, agave	16
THE SOCIAL BUTTERFLY Non alcoholic spirit, lychee, elderflower syrup, lemon, aquafaba	16



BY THE GLASS

SPARKLING

COEUR DES SAGES ‘Le Joueur’ Blanc de Blancs Brute Burgundy, FRA	17
NV CLOVERHILL ‘Tasmanian Cuvee’ Pipers River, Tas	19
NV BANDINI Prosecco, Veneto, ITA	16
2024 BORGIO MARAGLIANO Moscato, Piedmont, ITA	16
LOUIS ROEDERER COLLECTION 246 BRUT Chardonnay, Pinot Noir & Pinot Meunier, Reims Champagne, FRA <i>(coravin)</i>	36

WHITE

2026 RIESLING FREAK NO.3 Riesling, Clare Valley, SA	17
2025 CRAGGY RANGE ‘Te Muna’ Sauv Blanc, Martinborough, NZ	19
2026 SHAW & SMITH Sauv Blanc, Adelaide Hills, SA	18
2024 GIGI Pinot Grigio, Veneto, ITA	16
2025 TAR & ROSES Pinot Grigio, Central Vic, VIC	17
2025 THE OTHER WINE COMPANY Pinot Gris, Adelaide Hills, SA	18
2025 MOUNTADAM Chardonnay, Eden Valley, SA	17
2023 LA CREMA Chardonnay, Monterey, CA	19
2022 DOMAINE OUDIN Chablis, Burgundy, FRA <i>(coravin)</i>	32
2025 GROSSET ‘POLISH HILL’ Clare Valley, SA <i>(coravin)</i>	32



ROSÉ

2025 YANGARRA ‘CIRCLE’ McLaren Vale, SA	16
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RED

2024 AIRLIE BANK (CHILLED) Gamay/ Grenache, Yarra Valley, VIC	16
2024 IN DREAMS Pinot Noir, Yarra Valley, VIC	18
2024 LOUIS JADOT BEAUJOLAIS Gamay, Beaujolais, FRA	17
2024 TWO HANDS ‘SEXY BEAST’ Cabernet Sauvignon McLaren Vale, SA	17
2022 OLIVER’S TARANGA Shiraz, McLaren Vale, SA	17
2023 M. CHAPOUTIER ‘LA BERNARDINE’ Châteauneuf-Du-Pape, FRA (<i>coravin</i>)	35
2023 HENSCHKE ‘KEYNETON EUPHONIUM’ Shiraz Cabernet Sauvignon Franc Merlot, Barossa Valley,SA (<i>coravin</i>)	32

DESSERT WINE

2024 FROGMORE CREEK Iced Riesling, Cambridge, TAS	19
2022 DE BORTOLI 'NOBLE ONE' Botrytis Semillon, Riverina, NSW	22



BY THE BOTTLE

CHAMPAGNE & SPARKLING

COEUR DES SAGES ‘Le Joueur’ Blanc de Blancs Brute Burgundy, FRA	85
NV CLOVERHILL ‘Tasmanian Cuvee’ Pipers River, Tas	95
LOUIS ROEDERER COLLECTION 246 BRUT Chardonnay, Pinot Noir & Pinot Meunier, Reims Champagne, FRA	180
NV BANDINI Prosecco, Veneto, ITA	76
2024 BORGIO MARAGLIANO Moscato, Piedmont, ITA	78

WHITE

RIESLING

2026 RIESLING FREAK NO.3 Riesling, Clare Valley, SA	80
2023 ROBERT STEIN ‘HALF DRY’ Mudgee, NSW	86
2025 GROSSET ‘SPRINGVALE’ Clare Valley, SA	100
2025 GROSSET ‘POLISH HILL’ Clare Valley, SA	150

SAUVIGNON BLANC

2026 SHAW & SMITH Adelaide Hills, SA	88
2025 CRAGGY RANGE ‘Te Muna’ Sauv Blanc, Martinborough, NZ	95
2024 DOMAINE CHRISTIAN SALMON Sancerre, Coteaux Buetons, FRA	115



PINOT GRIGIO + GRIS

2024 GIGI Pinot Grigio, Veneto, ITA	78
2025 TAR & ROSES Pinot Grigio, Central Vic, VIC	82
2025 THE OTHER WINE COMPANY Pinot Gris, Adelaide Hills, SA	85
2025 YABBY LAKE Pinot Gris, Mornington Peninsula VIC	92
2024 STEFANO LUBIANA Gris, Granton, TAS	98

CHARDONNAY

2025 MOUNTADAM Eden Valley, SA	80
2023 LA CREMA Monterey, CA	94
2025 CULLEN ‘METRICUP’ Margaret River, WA	114
2025 SHAW & SMITH M3 Adelaide Hills, SA	135
2022 DOMAINE OUDIN Chablis, Burgundy, FRA	150

WHITE VARIETALS

2025 APHELION Chenin Blanc, McLaren Vale, SA	89
2025 POOLES ROCK Semillon Hunter Valley, NSW	92
2024 INAMA CLASSICO Soave, Veneto, ITA	95

ROSÉ

2025 YANGARRA ‘CIRCLE’ McLaren Vale, SA	78
2025 MAISON SAINT AIX Côtes De Provence, FRA	88



RED

PINOT NOIR/ GAMAY

2024 IN DREAMS Pinot Noir, Yarra Valley, VIC	85
2024 LOUIS JADOT BEAUJOLAIS Gamay, Beaujolais, FRA	82
2024 LES COTILLES Pinot Noir, Burgundy, FRA	90
2024 FROGMORE CREEK Pinot Noir, Coal River, TAS	102
2025 CRAGGY RANGE 'TE MUNA RD' Pinot Noir, Martinborough, NZ	112

SHIRAZ

2022 OLIVER'S TARANGA McLaren Vale, SA	80
2024 POOLES ROCK Hunter Valley, NSW	98
2023 SHAW + SMITH Adelaide Hills, SA	135
2021 HENSCHKE 'MOUNT EDELSTONE' Eden Valley, SA	360
2009 PENFOLDS GRANGE Barossa Valley, SA	1600

CABERNETS

2024 TWO HANDS 'SEXY BEAST' McLaren Vale, SA	82
2024 MOSS WOOD 'AMY'S' Bordeaux Blend, Wilyabrup, WA	90
2022 MOUNT HORROCKS Clare Valley, SA	115
2022 MAN O'WAR 'IRONCLAD' Bordeaux Blend, Waiheke, NZ	120

RED VARIETALS

2024 AIRLIE BANK (CHILLED) Gamay/ Grenache, Yarra Valley, VIC	78
2024 NICK SPENCER 'UNUM' GSM, Hilltops, NSW	84
2023 HENSCHKE 'KEYNETON EUPHONIUM' Shiraz Cabernet Sauvignon Franc Merlot, Barossa Valley, SA	150
2023 M. CHAPOUTIER 'LA BERNARDINE' Châteauneuf-Du-Pape, FRA	160
2021 VIETTI BAROLO Nebbiolo, Piedmont, ITA	390

DESSERT WINE (375mL)

2024 FROGMORE CREEK Iced Riesling, Cambridge, TAS	78
2021 DE BORTOLI 'NOBLE ONE' Botrytis Semillon, Riverina, NSW	90

FORTIFIED WINE

CHAMBERS ROSEWOOD VINEYARDS Muscat, Rutherglen VIC	14
DON ZOILO Pedro Ximenez, Andalucia, ESP	15
GALWAY PIPE Tawny, SA	16
McWILLIAM’S HANWOOD ESTATE 20 y/o Rare Tawny NSW	20

COGNAC

MARTELL VSOP	16
COURVOISIER VSOP	16
HENNESSY XO	22

DIGESTIFS

MONTENEGRO AMARO Sicily, ITA	12
AVERNA AMARO Sicily, ITA	13
LIMONCELLO Southern Highlands, NSW	12



SPIRITS

SINGLE MALT WHISKY

GLENFIDDICH 12 y/o Speyside, SCT	14
HIGHLAND PARK 12 y/o Highlands, SCT	18
TALISKER 10 y/o Skye, SCT	17
LAGAVULIN 16 y/o Islay, SCT	20

WHISKY

JOHNNIE WALKER ‘Red Label’ SCT	12
CHIVAS REGAL 12 y/o Speyside, SCT	13
RITTENHOUSE RYE USA	13
HIBIKI ‘Harmony’ JAP	18
JOHNNIE WALKER 'Black Label' SCT	13
CANADIAN CLUB CAD	12
JAMESON IRL	13

BOURBON

JIM BEAM 'White Label' Kentucky, USA	12
JACK DANIELS 'Tennessee Whiskey' Tennessee, USA	13
BUFFALO TRACE Kentucky, USA	13
WILD TURKEY 86.8 Proof Kentucky, USA	14
MAKERS MARK 'Kentucky Straight' Kentucky, USA	13
WOODFORD RESERVE 'Kentucky Straight' Kentucky, USA	15



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BOMBAY Sapphire Laverstoke Mill, ENG	12
GORDON'S London Dry Fife, SCT	13
HENDRICK'S SCT	14
FOUR PILLARS Yarra Valley, VIC	15

RUM

BACARDI 'Carta Blanca' CUB	12
BUNDABERG U.P. Bundaberg, QLD	12
MALIBU BRB	12
SAILOR JERRY 'Spiced' U.S, VIR	13
RON ZACAPA 23 y/o GT	16

TEQUILA

CAZCABEL 'Blanco' Jalisco, MEX	12
CAZCABEL 'Coconut' Jalisco, MEX	12
HERRADURA 'Reposado' El Valle, Jalisco, MEX	15
CASAMIGOS 'Anejo' Jalisco, MEX	16
400 CONEJOS 'Mezcal' Oaxaca, MEX	16

VODKA

DAWNING DAY Southern Highlands, NSW	12
KETEL ONE Schiedam, NED	13
GREY GOOSE Cognac, FRA	15
ABSOLUT CITRON Åhus, SWE	12



LIQUEURS

CAMPARI ITL	12
PIMM’S ENG	12
CHAMBORD FRA	12
APEROL ITA	12
SOUTHERN COMFORT USA	12
FIREBALL CAD	12
BAILEYS IRL	13
FRANGELICO ITA	13
KAHLUA MEX	13
COINTREAU FRA	13
TIA MARIA JAM	13
DRAMBUIE SCT	13
GRAND MARNIER FRA	13
AMARETTO ITA	13
SAMBUCA ITA	13



AFTER DINNER

AFFOGATO

- w/o liqueur	15
- w liqueur	26
Amaretto / Kahlua / Baileys / Cointreau / Frangelico /	
Tia Maria / Grand Marnier / Vanilla Galliano	

TEA & COFFEE

COFFEE 6

Espresso / Ristretto / Macchiato / Piccolo / Long Black /	
Cappuccino / Flat White / Cafe Latte / Chai Latte	
Add hazelnut, vanilla or caramel	1
Extra shot / Large	1
Soy / Oat / Almond milk	1

TEA 6

English Breakfast / Earl Grey / Peppermint /	
Green / Lemongrass & Ginger	

LIQUEUR COFFEE 17

Irish whisky (Irish) / Galliano (Roman) / Kahlua (Mexican) /	
Tia Maria (Jamaican) / Grand Marnier (French) / Baileys	

