



Bistro Seaforth menu

Seaforth Favourites

ROAST OF THE DAY

Prime roast meats changed daily with roasted potatoes, baked pumpkin with vegetables & gravy

SOUP OF THE DAY is CHICKEN AND CORN

STEAK AND KIDNEY PIE

Made in house and baked daily served with potatoes and vegetables

CHICKEN SCHNITZEL

Homemade tender chicken breast schnitzel with chips and salad or mash and vegetables with choice of sweet chilli sauce or gravy

TWICE ROASTED DUCK A L'ORANGE

Boned free range duck (half) with a Brandy orange reduction and caramelised orange slices, on a creamy potato mash with Provencale vegetables

SLOW COOKED LAMB SHANKS Regular and Large Size

Prime Shanks simmered in North African style, served on creamy potato mash and vegetables

COUNTRY VEGETABLE PIE

Roasted vegetables all combined with tasty cheese, fetta and parmesan and herbs in a puff pastry case with salad garnish

TRADITIONAL LASAGNE BOLOGNAISE

Bolognese meat sauce, with pasta, Béchamel and cheese. Choice of salad or vegetables

BANGERS AND MASH

Char grilled Lamb and mint sausages cooked on the grill served with creamy mash and fresh vegetables

LOUISIANA STYLE PORK RIBS

Prime Pork Ribs with special cajun sauce with crispy chips and side salad

MUSHROOM RISOTTO

Creamy Arborio rice with a variety of freshly sautéed mushrooms, pine nuts and fresh herbs topped with shredded Parmesan cheese (Gluten free)

CHICKEN & SUNDRIED TOMATO PENNE PASTA

Pan fried chicken simmered in white wine, fresh herbs, tomatoes & cream tossed over penne pasta

SUCCULENT ROAST PORK BELLY

Succulent pork belly with spicy sautéed Asian style vegetables with our own dark soy & chilli sauce

GARLIC BREAD

GARLIC BREAD with parmesan

continued overleaf >>

From the Ocean

TASMANIAN BLACK MUSSELS WITH GARLIC BREAD

Large tender mussels sautéed with garlic, chorizo, chilli, white wine and fresh herbs

GRILLED LEMON SOLE

Whole Sole, grilled with butter till golden, with chips and salad bar or mash and vegetables

TASMANIAN SALMON FILLET WITH CHIVES & LEMON

Crispy skinned fillet over creamy mashed potato steamed Broccoli with Julienned leek and carrot and a chive and lemon cream

RAINBOW TROUT FILLET WITH ALMONDS

Pan cooked and served with an almond burnt butter sauce, sweet potato mash & green vegetables

SEAFOOD MARINARA LINGUINI

Fresh fish, prawns, calamari, black mussels sautéed in garlic, white wine in a roasted tomato herb sauce, tossed with linguini pasta

SOFT SHELL CRAB WITH SALT & PEPPER SQUID

Fried in a Tempura batter with sweet chilli dipping sauce and salad

BASA FISH FILLETS Regular and Large Size

Crispy Tempura battered or grilled with salad or vegetables

FISHERMANS PLATE

Fish fillet in Tempura batter, crumbed prawn cutlets and crumbed calamari rings

COCONUT CRUMBED PRAWNS

Tender prawn cutlets golden fried with Mango chilli salsa and salad garnish

From the Grill

CHAR-GRILLED STEAKS Salad & Chips/ Potato & Veggies :: Choice of Sauce - Peppercorn/ Mushroom/Dianne/Red Wine Jus

300g RUMP - Prime grain-fed export quality Black Angus

400g T-BONE - Large grain-fed export quality yearling steak

300g NEW YORK – Thick-cut export quality Black Angus

200g TENDER EYE FILLET TOPPED WITH GARLIC PRAWNS

Middle cut Eye Fillet with grilled garlic prawns on a potato kumara cake with sautéed vegetables

SPICY SUPREME OF CHICKEN

Grilled chicken breast in a traditional Peri Peri South African marinade served on a rice pilaf and mixed vegetables

VEAL SCOTCH FILLET

Tender Veal marinated in fresh herbs, garlic and olive oil, with red wine jus, Italian roasted vegetables and mash

HIGH COUNTRY GRAIN FED PORK SIRLOIN

With Asian style stir fry vegetables and our own soy and chilli sauce on steamed jasmine rice

VEAL STEAKS

Pan cooked with green prawn cutlets served on creamy potato mash, sautéed asparagus with a Sherry and Pimento sauce

Kids Menu

CHEESY MACARONI NAPOLITANA

ROAST OF THE DAY

CHICKEN NUGGETS AND CHIPS

CALAMARI AND CHIPS

FISH PIECES AND CHIPS

BANGERS AND MASH

SPAGHETTI & MEATBALLS IN TOMATO SAUCE

MINI STEAK WITH MASH AND VEGGIES

CHAR-GRILLED CHICKEN WITH CHIPS AND VEGGIES

BOWL OF MIXED VEGGIES

SEASONED POTATO WEDGES