Starters

GARLIC BREAD ✧ 13.99
Traditional, old-time favourite

SRIRACHA CHILLI CHEESE BREAD ✧ 15.99
Crusty bread spread, with spicy sriracha mayo, topped with melted golden cheese and a drizzle of sriracha chilli sauce

BRUSCHETTA ✧ 16.99
Crusty garlic bread, lightly spread with basil pesto, topped with diced tomato, Spanish onion and a drizzle of balsamic glaze

CHEF'S SOUP OF THE DAY ✧ 16.99
Served with a warm crusty roll

JALAPENO CROQUETTE POPPERS ✧ 18.99 (V)
Jalapenos, potato, capsicum, Spanish onion and ricotta, fried in a golden crumb served on coriander aioli

SPINACH MUSHROOM AND RICOTTA CANNELLONI ✧ 18.99 (V)
Cannelloni with a spinach, mushroom and ricotta filling, topped with our house-made Napoli sauce and shaved parmesan

Entree & Small Meals

SALT & PEPPER CALAMARI ✧ 24.99 (A)
Tender calamari pieces in a salt and pepper coating, served with lemon, tartare dressing, and garden salad

SOUTHERN FRIED CHICKEN TENDERS ✧ 25.99
Southern style coated chicken tenders served with slaw, chilli mango and corn salsa

BEEF BAO BUNS ✧ 26.99
Marinated beef in Thai style spices with julienne carrot, cucumber and a chilli citrus dressing

PRAWN BAO BUNS ✧ 24.99 (I)
Grilled rosemary prawns on wombok sriracha slaw with a garlic, lemon and rosemary oil drizzle

VEGETABLE FRITTATA ✧ 23.99 (V)
Everyone's favourite frittata, capsicum, mushrooms, onion, spinach and zucchini served with some leafy greens and tomato relish

CHICKEN CAESAR SALAD ✧ 26.99 (GFO)
Grilled chicken tenders, diced bacon, parmesan cheese, boiled egg and croutons, tossed through lettuce with traditional dressing

Mains

All mains are served with choice of chips & salad bar or vegetables

Chicken ✧

CURRIED CHICKEN TENDERS ✧ 32.99 (GFO)
Grilled chicken tenders in our house-made curry sauce, served on a bed of rice with fresh poppadums

CHICKEN SCHNITZEL ✧ Sml 30.99 ✧ Lge 34.99
Crispy golden crumbed chicken breast with your choice of one of our famous house-made sauces

CHICKEN PARMIGIANA ✧ Sml 30.99 ✧ Lge 34.99
Crispy crumbed chicken breast, layered with ham, Napoli sauce and golden melted cheese

SEABROOK CHICKEN SALTIMBOCCA ✧ 38.99
An Italian dish with the Seabrook twist, chicken breast stuffed with char-grilled capsicum, sun-dried tomatoes, spinach and camembert, wrapped in prosciutto with a white wine garlic and chive cream sauce

AUSSIE MACK ✧ 36.99
Chicken parmi the Aussie way! Chicken schnitzel topped with bacon, BBQ sauce, golden melted cheese, finished with a fried egg

HAWAIIAN PARMIGIANA ✧ 34.99
Chicken breast schnitzel topped with ham, napoli, pineapple, and golden melted cheese

MEXICAN PARMIGIANA ✧ 35.99
Chicken breast schnitzel topped with chilli con carne, jalapeno, and golden melted cheese

GRILLED CHICKEN BREAST ✧ 35.99 (GFO)
Tender, juicy chicken breast, grilled and served with your choice of sauce

THE BROOK CHICKEN SALAD ✧ 32.99
Chicken tenders marinated in garlic, chilli and white wine, pan-seared, finished in sweet soy, served with a garden salad

Pasta ✧

GNOCCHI PARMIGIANA ✧ 32.99
Potato gnocchi with sauteed red onion, bacon and garlic, finished in our house-made Napoli sauce with bocconcini tossed through and gratinated to perfection

POLLO E FUNGHI ✧ 33.99
Juicy pieces of chicken and mushroom in a creamy garlic sauce, tossed through penne topped with shaved parmesan cheese

CREAMY CARBONARA FETTUCCINI ✧ 32.99
Diced bacon, sliced Spanish onion, mushrooms and garlic in a creamy sauce tossed through fettucine, topped with parmesan cheese

PESCATORA ✧ 36.99 (M)
A mixed seafood pasta containing scallops, fish and prawns in a light tomato-based sauce, tossed through linguine

AMATRICIANA ✧ 33.99
Italian American inspired tomato-based pasta, diced bacon, salami, sliced red onion, capsicum, garlic and a touch of chilli, all tossed through linguine, topped with parmesan cheese

Seabrook hotel

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE TALK TO OUR FRIENDLY STAFF TO DISCUSS YOUR MEAL OPTIONS!
ALL SEAFOOD DISHES WILL NOTE (A) AUSTRALIAN, (I) IMPORTED OR (M) MIXED - A COMBINATION OF LOCAL & IMPORTED SEAFOOD
OUR MENU ITEMS MAY CONTAIN TRACES OF GLUTEN AND NUTS, WE CAN NOT GUARANTEE OUR MENU ITEMS ARE 100% FREE,
PLEASE ADVISE OUR FRIENDLY STAFF OF ANY ALLERGIES – 15% SURCHARGE ON PUBLIC HOLIDAYS

Seafood

GRILLED SALMON ✧ 39.99 (GFO/A)
Pan-seared crispy skin salmon, served on smashed potato, baby carrots and broccoli with a limoncello butter sauce

SEAFOOD PLATTER ✧ 58.99 (M)
King prawns, smoked salmon, crumbed prawns and scallops, battered and crumbed fresh gummy, scallop and bacon skewer, salt and pepper calamari, lemon wedges, house made tartare sauce and seafood sauce

PRAWNS TO YOUR LIKING ✧ Sml 32.99 ✧ Lge 39.99 (GFO/I)
Pan-seared prawns finished in Creamy Garlic sauce or Creamy Sweet Chilli sauce, served on long grain rice

CATCH OF THE DAY ✧ Sml 29.99 ✧ Lge 36.99 (A)
Crispy battered or grilled, served with house made tartare and lemon wedges

SCALLOPS TO YOUR LIKING ✧ Sml 32.99 ✧ Lge 39.99 (I)
Juicy Crumbed or Crispy Battered - served with house made tartare sauce and lemon

Chef's Favourites

ROAST OF THE DAY – ✧ Sml 27.99 ✧ Lge 32.99
Slow roasted until tender and juicy, lashings of pan gravy and matching condiments

RISSOLES ✧ 30.99
Perfectly seasoned hand ground Tasmanian beef, formed into delicious meat balls, oven baked, covered in our famous pan gravy

PORK BELLY ✧ 36.99
Twice cooked, crispy crackled pork belly, poached in chef's own master stock, served on roasted sweet potato mash, baby carrots, broccolini, with apple and Cointreau compote

LAMB SHANKS ✧ 38.99
Slow cooked by our chefs until the meat is falling off the bone, in a tomato red wine and rosemary gravy

From the Grill - *please allow 30 minutes for Well Done steaks*

STEAK SANDWICH ✧ 32.99
Scotch fillet, lettuce, tomato, Spanish onion, sliced cheese, crispy bacon, caramelized onion, egg and BBQ sauce, all served in a toasted brioche bun with a side of chips

MIXED GRILL ✧ 55.99
Steak, sausages, bacon, egg, rissole and chicken tenders, served with your choice of one of our house made sauces

SCOTCH FILLET 300G ✧ 52.99 (GFO)

RUMP STEAK 300G ✧ 42.99 (GFO)

BBQ PORK SIRLOIN ✧ 35.99
Succulent char-grilled pork sirloin served with sweet potato wedges, house made BBQ bourbon sauce, topped with sriracha slaw and sweet potato curls

KOREAN BBQ ✧ 55.99
Korean style herb and spice rubbed, slow cooked pork belly burnt ends with a Korean style glaze, complimenting a 200g Scotch fillet with sweet potato chips

THE GNOCCHI BLUES ✧ 55.99
Potato gnocchi in a creamy blue cheese sauce that compliments a 200g Scotch fillet, cooked to your liking

Sauces

Rich Pan Gravy, Creamy Mushroom, Pepper, Garlic, Diane, Curry or Plum
- Gluten free pan gravy available on request

EXTRA JUG OF SAUCE ✧ 5.99

SURF TOPPER ✧ 14.99 (M)
Prawns, calamari and scallops in a creamy garlic OR rich Napoli sauce

Extras & Sides

FRIED EGG ✧ 4.99 each

GRILLED BACON ✧ 5.99 each

BOWL OF CHIPS ✧ 12.99

SALAD BAR ✧ 12.99

PLATE OF SEASONAL VEGETABLES ✧ 12.99
With choice of sauce

Desserts

STICKY DATE PUDDING ✧ 15.99
Our famous sticky date pudding served with butterscotch sauce and ice cream, topped with hazelnut praline

BANANA SPLIT ✧ 15.99
Everybody's favourite - banana, ice-cream, whipped cream and nuts, topped with your choice of topping

BISCOFF CHEESECAKE ✧ 15.99
Made in-house, served with Biscoff crumble, whipped cream, caramelised chocolate ganache drizzle and a strawberry fan

CHOCOLATE TART ✧ 15.99
House made chocolate pastry filled with rich smooth chocolate ganache, served with raspberry compote and double cream

PORTUGUESE CUSTARD PIE ✧ 15.99
Crisp pastry spiced with nutmeg and cinnamon filled with baked egg custard, served with a coffee crisp, caramel sauce and whipped cream

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