

SEA LOUNGE RESTAURANT & COCKTAIL BAR

SMALLER

Grilled pita bread with house dips	9
Fresh Coffin Bay oysters, shallots dressing, lemon (6pcs) (gf/df) 	17
Beer battered oysters (6pcs)	17
Grilled scallops, butter mayo chilli paste, pickle baby radish (2pcs) (gf) 	11
Chefs favourite calamari, fresh salad	11
Coconut infused mussels, creamy thick broth, fried herbs, grilled bread (df)	15
Chicken lollipop, spiced marinade, herbs	12
Asian prawn cocktail, chilli mayo dressing, papaya, Thai basil, mint	21
Chicken 65	12
Crispy puff pastry ball, tamarind sauce (2pcs) 	4

MEAT PLATTER

Minimum two guests |
\$49.00 per person

Lamb cutlets | Chicken lollipop |
Lamb skewer | Sausage | Chicken
sausage | Beef skewer | Chicken
skewer | Chicken bao | Mixed salad |
Charred corn on cob | Chips

LARGER

Spicy duck curry, coriander, chilli tomato paste (gf,df)	27
Black vinegar infused scotch 300gms, Asian spiced onion jam, grilled corn	31
Fish & Chips, mixed salad, chilli mayo, lemon	18
Chilli prawn, thick gravy, aromatic herbs, dried spices, mixed vegetables (gf,df) 	25
Charred barramundi, soy bean paste, Asian daikon salad (df)	26
Grilled lamb cutlet, ginger garlic paste	26

LOUNGE SEAFOOD PLATTER

Minimum two guests |
\$55.00 per person

Calamari | Scallop | Coconut mussels,
grilled bread | Seafood cracker |
Oysters | Grilled prawn skewers |
Grilled fish | Charred corn on cob |
Prawn bao | Mixed salad | Chips

VEGAN

Chickpea masala, coriander, tomatoes (gf)	22
Tofu, creamy spinach gravy (gf)	20
Crispy fried eggplant, soy caramel, sesame seed, mint	13
Grilled zucchini, miso paste, spring onion (df)	12

SIDES

Chips	6
Papaya salad (gf) 	13
Mash potatoes	6
Mixed salad (gf)	12
Steamed rice 	4

DESSERT

Coconut Panacotta, berry compote, roasted coconut (gf)	12
Lemongrass sago, mango sauce, fruit sorbet (gf,df)	12

TUK TUK

Share for two
\$49.00 per person,



including dessert Coconut Panacotta

CANAPE MENU

5 ITEMS - \$30.00 per person

Chicken Lolli pop, schezwan sauce

Sea lounge lager battered oysters, chili mayo

Cottage cheese bao, pickle cucumber, fresh herbs, sriracha mayo

Kingfish, coconut and chili lime dressing, lemon

Crispy puff pastry, spicy chicken, tamarind sauce

6 ITEMS - \$45.00 per person

Fresh oysters, gin, shallots, sherry vinegar

Kingfish, coconut, and chili lime dressing

Crispy puff pastry ball, chickpeas, smashed potatoes, coriander

Chicken 65, curry leaves, mustard seeds, schezwan sauce

Coconut mussels, lemon grass, fresh herbs

Fresh fish fingers, wasabi mayo, lemon

BEVERAGES FOR

2 HOURS \$50.00 per person

Beers House red/white wines

Sea lounge lager Sparkling wines

House spirits Cocktails on consumption

SEA LOUNGE SET MENU \$55

COURSE 1

Sea lounge lager beer battered oysters, chilli mayo

Coconut infused mussels, creamy thick broth, fried herbs, grilled bread

Chefs favourite calamari, fresh salad

Chicken 65

Crispy puff pastry ball, tamarind sauce

COURSE 2

Grilled lamb cutlet, ginger garlic paste, pumpkin couli, creamy potato puree, herb sauce

Tofu, creamy spinach gravy

Lounge mixed salad

Steamed rice

COURSE 3

Coconut panacotta, berry compote, roasted coconut

SEA LOUNGE SET MENU \$70

COURSE 1

Fresh Coffin Bay oysters, gin shallots dressing

Grilled scallops, butter mayo chilli, paste, pickle baby radish

Crispy puff pastry ball, tamarind sauce

Chicken lollipop, spiced herbs

COURSE 2

Chilli prawn, thick gravy, aromatic herbs, dried spices, mixed vegetables

Tofu, creamy spinach gravy

Papaya salad

Steamed rice

COURSE 3

Coconut panacotta, berry compote, roasted coconut