Burgers

otaten nee ban ava						
FLATHEAD FISH	WRAP					
Crumbed flathead,	avocado,	lettuce,	cucumber,	lemon	&	cape
& sumac onions						

## BOSTON CHEESE BURGER<br/>Beef patty, bacon, cheese, cos lettuce, tomato, pickles, American<br/>cheese & BBQ sauce, served with crispy golden fries<br/>- Double Stack I add beef patty5STEAK BURGER<br/>Rump steak, iceberg lettuce, tomato, beetroot, fried egg, American<br/>cheese, sautèed onions, bacon, aioli, hickory BBQ sauce, on a Turkish<br/>bun, served with crispy golden fries<br/>- Double Stack I add rump7CRUMBED BARRAMUNDI BURGER29

Crumbed barramundi, bacon, jalapeño, iceberg lettuce & Sriracha mayo, served with crispy golden fries

izzas

Gluten free pizza base available

SUPREME29Napoli base, pepperoni, mushroom, capsicum, olives, shaved ham,<br/>onion, mozzarella & Italian herbs

BBQ CHICKEN 29 Hickory base, roast chicken, charred roast onions, bacon, North QLD pineapple & mozzarella

VEGETARIAN <sup>VVGO</sup>29 Napoli base, Buffalo mozzarella, cherry tomatoes, artichokes, baby spinach, mozzarella & basil

Kids Menn

All kids meals include a small soft drink & vanilla ice-cream

**BATTERED FISH & CHIPS** 

TEMPURA CHICKEN NUGGETS

**SPAGHETTI & MEATBALLS** GFO VGO With Napoli sauce



**25** mayo

## SCAN THE CODE BELOW



**TO CHECK OUT OUR WEEKLY** 

## MEMBERS DISCOUNT

ENJOY 5% OFF ON ALL MAIN MENU ITEMS! SWIPE YOUR CARD TO SAVE! SEABREEZE

Nenn



Open 7 Days

LUNCH MON - SUN 12PM - 2.30PM

DINNER MON - SAT 5.30PM - 8.30PM I SUN 5.30PM-8PM

> (07) 4955 1644 www.seabreezehotelmackay.com.au



## PLEASE ORDER & PAY AT THE COUNTER

Breads

TOASTED GARLIC BREAD <sup>VO</sup> - Add Bacon & Cheese			
TOASTED GARLIC			· V
With whipped ricotta,	Napoli sauce	& basil	

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Starters/To Share

OLIVES GF V VG Served warm & marinated with rosemary, orange & chilli	12
SWEET POTATO WEDGES V With chipotle mayo	17
CHICKEN WINGS <sup>GF</sup> 17 ½KG / 27 1 Choice of Buffalo or smoky BBQ marinated wings, served with blue cheese, ranch & Southern dipping sauces	
CAESER SALAD GFO VGO With baby cos, garlic croutons, soft poached egg, crispy bacon & parmesan - Add Grilled Chicken	22 8
<b>CRISP POLENTA</b> GF V VO With sautèed field mushrooms, confit garlic, mascarpone & gremole	<b>24</b> ata
<b>SALT &amp; PEPPER CALAMARI</b> Flash fried with parsley & chilli, served with aioli	22
<b>BEEF BRISKET TACOS (3)</b> Slow cooked pulled beef brisket, soft tacos, house slaw, pickles, horseradish mayo & burnt shallots	22
BURRATA VGF With zucchini '3 ways', roast batons, raw ribbons, fried zucchini chi roast walnuts, mint & lemon	<b>26</b> ps,
SNAPPER & PRAWN CROQUETTES With dill & lemon mayo	25
<b>TUNA TARTARE</b> GF With Japanese dressing, radish, cucumber, soy, sesame, shallots & prawn crackers	28
OYSTERS NATURAL ½ DOZEN GF With lemon, Japanese cucumber dressing or Champagne mignonet	<b>30</b> tte
OYSTERS KILPATRICK ½ DOZEN With caramelised onion & bacon jam	33
BUCKET OF PRAWNS GF Locally sourced, with Mary Rose dipping sauce & lemon	36
MEZZE PLATTER TO SHARE (4 PEOPLE) House made roast beetroot tzatziki, baba ghanoush, hummus, tom	<b>48</b> ato

ato & parmesan arancini, roast olives, spinach & fetta Pastizzi, marinated artichokes & grilled flatbread

From the Grill

10 3

14

All steaks cooked to your liking, served Add mash & steamed veg for \$2	d with chips, salad & choice of sauce
<b>250GM RUMP</b> 150-Day Grain Fed   MB2 Yardstick	<b>33</b> I Darling Downs
<b>400GM RUMP</b> 150-Day Grain Fed   MB2 Yardstick	<b>40</b> I Darling Downs
<b>300GM RIB EYE</b> 120-Day Grain Fed   Beef City Black	45 I Darling Downs
<b>200GM EYE FILLET</b> AMH Pasture Fed I Central Qld	45
<b>TEXAN STYLE PORK RIBS</b> <sup>GF</sup> Smokey BBQ Bundy Rum marinade, sour cream & house made apple &	served with sweet potato wedges,

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Crumped Cuts

Served with chips, salad & choice of sauce. Add mash & steamed	veg for
CLASSIC CHICKEN SCHNITZEL - Double Stack I add chicken schnitzel	2 1
<b>CHICKEN PARMI</b> With shaved ham, Napoli sauce & grilled mozzarella <b>- Double Stack I</b> add chicken schnitzel	2 1
HAWAIIAN CHICKEN PARMI With shaved ham, Napoli sauce, sliced fresh pineapple & grilled mozzarella - Double Stack I add chicken schnitzel	<b>3</b> 1
<b>300G CRUMBED BEEF SCHNITZEL</b> - Double Stack add beef schnitzel	<b>3</b> 1
GRAVY I GARLIC MUSHROOM I PEPPER I DIANE CREAMY GARLIC I RED WINE JUS GF DF	4

AIOLI | RANCH | BLUE CHEESE | TOMATO | BBQ



10

12

SAUTÈED FIELD MUSHROOM **ONION RINGS** 

SALT & PEPPER CALAMARI 12

SICILIAN MEATBALLS

From the Sea

**BEER BATTERED FISH** 29 Battered Coral Trout, served with crispy golden fries, tartare sauce & lemon **DIAMOND CLAM SPAGHETTI** 34 With diamond clams, white wine, garlic & toasted herb breadcrumbs **CRISPY SKIN HUMPTY DOO BARRAMUNDI** 39 Fennel, Pernod, orange & saffron confit & fresh herbs **SEAFOOD PLATTER FOR 2** 90 Flash fried soft-shell crab, BBQ baby octopus, fresh local prawns, beer battered gold band snapper, natural oysters, salt & pepper calamari, served with slaw, tartare sauce & Mary Rose sauce

CATCH OF THE DAY GFO

See our specials board for selection

Mains

26 10

2

<b>NACHOS <sup>GF</sup></b>	25
With mild chilli con carne, mozzarella, guacamole & sour	cream
<b>ROAST BUTTERNUT PUMPKIN</b> GF V VGO With tabouleh quinoa, toasted seeds, roast hazelnuts, garl yoghurt ranch	<b>28</b> ic &
THAI STYLE CHICKEN MEATBALLS	<b>28</b>
In coconut curry, with jasmine rice, coriander & crispy shal	lots
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STEAMED SEASONAL VEGETABLES GF DFO	12
MASHED POTATO GF	10
<b>CRISPY GOLDEN FRIES V</b> With garlic aioli	12
<b>MIXED LEAF SALAD</b> GFO V VG Cherry tomatoes, onion, cucumber & house dressing	12
<b>WILD ROCKET SALAD</b> GFO VO VGO With orange, parmesan & fig molasses	12

GF GLUTEN FREE GFO GLUTEN FREE OPTION V VEGETARIAN VO VEGETARIAN OPTION VGO VEGAN OPTION VG VEGAN DF DAIRY FREE DFO DAIRY FREE OPTION

Please advise staff of any allergies or intolerances you may have

Please be advised that although all care is taken when catering for special dietary requirements, it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi, lupin & dairy products.

10% surcharge applies on public holidays