BURGERS

Gluten free bun available. All burgers served with chips.

SOUTHERN FRIED CHICKEN 26
Seeded bun, Southern fried chicken, slaw & chipotle aioli
DOUBLE STACK | ADD CHICKEN 5

BOSTON CHEESEBURGER 26
Seeded bun, lettuce, tomato, burger sauce, cheese & pickles
DOUBLE STACK | ADD BEEF PATTY 5

HALLOUMI & MUSHROOM 27
Seeded bun, grilled halloumi, field mushrooms, rocket & beetroot relish

AUSSIE SMASH BURGER 27
Seeded bun, smashed mince patty, lettuce, tomato, onion, pineapple, beetroot & egg
DOUBLE STACK | ADD BEEF PATTY 5

BARRA BURGER 27
Seeded bun, grilled barramundi, lettuce, tomato & green curry aioli

THE BIG SEA-BREEZY 29
Seeded bun, two beef patties, lettuce, tomato, bacon, cheese, pickles, onion rings & onion relish
TRIPLE STACK | ADD BEEF PATTY 5

STEAK BURGER 29
Turkish bun, rib eye, tomato, lettuce, onion, bacon, egg, cheese & tomato relish
DOUBLE STACK | ADD RIB FILLET 10

PIZZAS

Gluten free pizza base available.

VEGETARIAN V VGO 29
Napoli base, Buffalo mozzarella, cherry tomatoes, artichokes, baby spinach & basil

BBQ CHICKEN 30
Hickory base, roast chicken, charred roast onions, bacon, North QLD pineapple & mozzarella

SUPREME 30
Napoli base, pepperoni, mushroom, capsicum, olives, shaved ham, onion, mozzarella & Italian herbs

BBQ MEATLOVERS 30
BBQ base, ham, pulled beef, pepperoni, Spanish onion, pastrami & mozzarella

GARLIC PRAWN A 34
Napoli base, garlic prawns, cherry tomatoes & buffalo mozzarella

KIDS MENU

All kids meals include soft drink & ice-cream

ALL KIDS MEALS $15

BATTERED FISH & CHIPS

CHICKEN NUGGETS & CHIPS

GRILLED CHICKEN & SALAD

SPAGHETTI & MEATBALLS GFO VGO DFO

WEEKLY *Specials*

TUESDAY - THURSDAY

KIDS EAT FOR $5

For every paying adult, one child can enjoy a dinner for just $5!

TUESDAY - THURSDAY NIGHT

MIDWEEK PARMI FEAST

Dig into one of our 6 delicious parmi options for just $25.00!

FRIDAY - SUNDAY

RUMP IT UP WEEKENDS

Available lunch and dinner, enjoy a juicy rump steak served with your choice of sides & topper

EST. 1987
SEABREEZE HOTEL

MENU

Open 7 Days

LUNCH
MON - FRI 12PM - 2.30PM

DINNER
MON - FRI 5.30PM - 8.30PM

WEEKEND ALL DAY DINING
SAT 11.30AM - 8.30PM
SUN 11.30AM - 8PM

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

BREADS

TOASTED GARLIC BREAD VO — 10.5
ADD BACON & CHEESE — 3

GARLIC & HERB PIZZA V GFO — 15

LIGHT/TO SHARE

ENTREE OF THE WEEK — 18
Chef's selection, please see specials board

ARANCINI (4) — 18
Pumpkin & goat's cheese arancini with a basil sauce

FRIED CAULIFLOWER V VG DF — 18
Flash fried with chimichurri

CHICKEN WINGS GFO DFO — 18 ½KG / 28 1KG
With blue cheese & ranch dipping sauce
BBQ I hot sauce I honey soy I jerk
salt & vinegar I parmesan & garlic

3KG WING PLATTER — 85
3kg of wings, with 1/2kg per flavour, served with chips, ranch & blue cheese dipping sauce

DUCK SPRING ROLLS — 22
With a plum dipping sauce & petite salad

GRILLED HALLOUMI GF VO — 22
With beetroot relish, cauliflower puree & a pistachio nut crumble

SALT & PEPPER CALAMARI I DF — 23
Flash fried with parsley & chilli, side of aioli

LOADED FRIES GF — 23
Pulled pork & beef, cheese, spring onion, sour cream & gravy

PULLED BEEF TACOS (3) GFO — 24
Slow cooked pulled beef brisket, soft tacos, house slaw, pickles & house taco sauce

PORK BELLY BITES GF DF — 25
With tamarind & honey glaze

TRIO OF DIPS GFO VO — 25
Freshly made dips & lightly charred bread, see specials board for today's selection

TUNA CEVICHE I GF DF — 28
With Cajun corn mojo, avocado puree & casava crackers

OYSTERS (½ DOZEN) A
NATURAL GF DF — 32
KILPATRICK DF — 35

BUCKET OF PRAWNS GF DF A — 38
Locally sourced, with Mary Rose dipping sauce

SIDES

STEAMED SEASONAL VEGETABLES GF DFO — 12

MASHED POTATO GF V — 12

CRISPY GOLDEN FRIES V — 12
With aioli

GARDEN SALAD VG DF GF V — 12

FROM THE GRILL

All steaks cooked to your liking, served with chips, salad & choice of sauce. Change to mash or seasonal veg for $1 each.

250G RUMP — 33
150 Day I Grain Fed I MB2 Yardstick I Darling Downs

400G RUMP — 42
150 Day I Grain Fed I MB2 Yardstick I Darling Downs

350G PORTERHOUSE — 46
200 Day I Grain Fed I Onyx I New England Table Lands

300G RIB FILLET — 46
120 Day I Grain Fed I Yardstick I Darling Downs

TEXAN STYLE PORK RIBS — 42 ½ / 56 FULL
With slaw, fries & sour cream

TOPPERS

SAUTÉED MUSHROOMS GF — 10
MEATBALLS (2) — 12
ONION RINGS — 12
FRIED CALAMARI I — 12
HOT SAUCE WINGS (5) — 13
CREAMY GARLIC PRAWNS GF A — 14
BBQ RIBS GF — 16

SAUCES

GRAVY I GARLIC MUSHROOM I PEPPER I DIANE
CREAMY GARLIC I RED WINE JUS DF — 4
AIOLI I RANCH I BLUE CHEESE I TOMATO I BBQ — 2

CRUMBED CUTS

Served with chips, salad & choice of sauce. Change to mash or seasonal veg for $1 each.

DOUBLE STACK YOUR SCHNITZEL I 10

CLASSIC CHICKEN SCHNITZEL — 28

PARMI OF THE WEEK — 29
Chef selection, please see specials board

TRADITIONAL CHICKEN PARMI — 29
With shaved ham, Napoli sauce & grilled mozzarella

CRUMBED BEEF SCHNITZEL — 30

HAWAIIAN CHICKEN PARMI — 32
With shaved ham, Napoli sauce, sliced fresh pineapple & grilled mozzarella

MAINS

CAULIFLOWER STEAK GF DF V — 28
Spiced cauliflower steak, quinoa, toasted seeds, roast hazelnuts & chimichurri

CALAMARI GFO DF I — 28
Flash fried calamari with parsley & chilli served with chips, salad & aioli

BEER BATTERED FISH DF A — 29
Local catch in a crispy batter, with chips, salad, lemon & tartare

FISH OF THE WEEK — 35
Chef's selection, see specials board for details

JERK CHICKEN GF DF — 37
Chargrilled jerk spiced ½ chicken, charred with North QLD pineapple & served with coconut rice & pineapple salsa

HUMPTY DOO BARRAMUNDI GFO DF A — 39
Crispy skinned barramundi with crispy chat potatoes, steamed greens & béarnaise sauce

SEAFOOD PLATTER FOR TWO M — 96
Flash fried soft-shell crab, BBQ baby octopus, fresh local prawns, beer battered coral trout, natural oysters, salt & pepper calamari, with slaw, tartare & Mary Rose sauce

BOWLS

CAESAR SALAD GFO VGO DFO — 23
Cos lettuce, croutons, crispy bacon, parmesan, Caesar dressing & poached egg
ADD GRILLED CHICKEN — 7

NACHOS GF — 27
Pulled beef & pork, layered cheese, sour cream & guacamole

PRAWN & MANGO SALAD GF DF A — 30
Mixed lettuce, cherry tomatoes, QLD mango, Spanish onion, cucumber with a mango & chilli dressing topped with chilled tiger prawns (5)

ROAST LAMB & PUMPKIN SALAD DFO GFO — 28
Lamb & quinoa with roast pumpkin, cherry tomatoes, Spanish onion, roast capsicum, spinach & ranch dressing

CHICKEN & CHORIZO SPAGHETTI DFO — 30
Chicken, chorizo & rocket tossed through a tomato-based sauce

SEAFOOD SPAGHETTI DFO M — 36
Prawns, mussels, calamari & coral trout tossed through fresh herbs & a white wine & garlic sauce

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

SEAFOOD COUNTRY OF ORIGIN: A AUSTRALIAN I I IMPORTED I M MIXED

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

PLEASE ORDER & PAY AT THE COUNTER