

SEATON HOTEL

BAR · KITCHEN · EVENTS

KITCHEN HOURS (7 DAYS)

12 noon - 2.30 Lunch // 5.30 - 8.30 Dinner

All day dining Saturday & Sunday

10% surcharge on public holidays

20% seniors discount (main meal only)

CLASSICS & FAVOURITES

CHICKEN BREAST SCHNITZEL
*free range chicken, panko crumbed, house salad, chips
choice of gravy, mushroom, pepper or dianne*

22.0

BEEF SCHNITZEL
*house salad, chips, lemon
choice of gravy, mushroom, pepper or dianne*

24.0

TOPPINGS
Parmigiana or Hawaiian 4.0
Prawns, garlic cream sauce 8.0

FISH & CHIPS (GFO)

1PC 18.0
2PC 24.0
garden salad, chips, tartare, lemon

SALT & PEPPER SQUID 24.0
house salad, chips, aioli, lemon

SALAD BOWLS

BURRITO BOWL (GF, V) 18.0
*avocado, beans, Mexican rice, coriander, lime,
sweet corn, lettuce, tomato, jalapeno, sour cream, soft tortilla
+ Chicken 6.0 + Pulled Pork 8.0*

THAI BEEF SALAD & CRISPY NOODLE 25.0
roasted peanuts, coconut, mint, coriander, sesame, fresh lime

YODER SMOKED MAINS

All yoder smoked mains are served with corn, slaw,
onion rings, chips & chipotle mayo.

AMERICAN BBQ PORK RIBS 1/2KG 32.0
Memphis BBQ rub

SMOKED BEEF BRISKET 32.0
Texan BBQ rub

SMOKED BBQ CHICKEN WINGS 1KG 26.0
Franks original red hot sauce

YODER PLATTER FOR 2 70.0
½ kg of ribs, brisket, 1/2kg of wings

MAIN COURSE

MURRAY VALLEY PORK CUTLET (GF) 29.0
maple and mustard glazed pork cutlet, duo of potato, steamed greens

BEEF RAGOUT PAPPARDELLE 26.0
slow cooked beef, tomato, vegetable ragout parmesan

SEAFOOD TRIO 32.0
*beer battered fish, panko crumbed prawns,
salt & pepper squid, garden salad, chips, lemon, tartare*

EGGPLANT ZUCCHINI PARMIGIANA 24.0
tomato, mozzarella, basil, chips & salad

GRILLS

All steaks are cooked to order over the chargrill served with
crisp chips and your choice of garden salad (gfo) or parmesan
broccolini. Choice of gravy, mushroom,
pepper or dianne sauce.

JACKS CREEK WAGYU RUMP STEAK
250g 29.0
500g 42.0

FILLET MIGNON 200g 38.0
*bacon wrapped eye fillet, buttered rosemary kipflers,
sauteed mushrooms and gravy*

SURF & TURF
+ Garlic prawns 8.0

BURGERS

WAGYU BEEF BURGER 20.0
*lettuce, tomato, dill pickle, double cheese, classic burger sauce, chips
+ Extra Beef Pattie 6.0 + Barossa Bacon 2.5 + Egg 1.5*

CHICKEN BURGER 20.0
*Southern fried chicken, cheese, lettuce, tomato, avocado,
smokey chipotle mayo, chips
+ Barossa Bacon 2.5*

BREADS

GARLIC BREAD 7.0

CHEESY GARLIC FLAT BREAD 9.0

DIPS & PITA 12.0
grilled pita bread

SHARE PLATES

SOUP & CRUSTY BREAD 12.0

ARANCINI (4) (V) 16.0
spinach, mushroom & pine nuts, parmesan, garlic aioli

PORK & PRAWN DUMPLINGS 16.0
ginger, coriander, shallots, chilli, broth

POTATO WEDGES 12.0
sour cream & sweet chilli sauce

HALF KG CHICKEN WINGS 15.0
Franks original red hot sauce, ranch dipping sauce

PULLED PORK SLIDERS (2) 15.0
slow cooked BBQ pork, house slaw

PANKO CRUMBED PRAWNS 16.0
garden salad, tartare, lemon

GRAZING SHARE PLATE 29.5
*arancini, salt & pepper squid, smoked BBQ wings,
beer battered onion rings, dips, pita bread*

<p style="text-align: center;">SEATON HOTEL BAR · KITCHEN · EVENTS</p> <p style="text-align: center;">* * *</p> <p style="text-align: center;">KITCHEN HOURS (7 DAYS) 12 noon - 2.30 Lunch // 5.30 - 8.30 Dinner All day dining Saturday & Sunday 10% surcharge on public holidays 20% seniors discount (main meal only)</p>		DESSERT		* FEATURE DAY SPECIALS *	
		<p>CRÈME BRULEE <i>housemade biscotti</i></p> <p>STICKY DATE <i>butterscotch sauce, vanilla icecream</i></p> <p>FLOURLESS CHOC BROWNIE <i>chocolate ganache & vanilla ice cream</i></p>	<p>10.0</p> <p>9.0</p> <p>10.0</p>	<p>> MONDAY SEAFOOD <i>chefs seafood of the day</i></p> <p>> TUESDAY & WEDNESDAY SCHNITZEL <i>chicken or beef schnitzel, includes choice of gravy</i></p> <p>TRADITIONAL PARMY</p>	<p>20.0</p> <p>17.0 20.0</p>
		COFFEE			
SIDES		<p>SHORT BLACK</p> <p>LONG BLACK</p> <p>FLAT WHITE</p> <p>CAFE LATTE</p> <p>CAPPUCCINO</p> <p>MOCHA</p> <p>HOT CHOCOLATE</p> <p>TEAS</p>	<p>4.0</p> <p>4.0</p> <p>4.5</p> <p>4.5</p> <p>4.5</p> <p>4.5</p> <p>4.0</p> <p>4.0</p>	<p>> THURSDAY BUTCHERS CUT OF THE DAY <i>your choice of gravy,</i> + a glass of Pomona wine</p> <p>> SUNDAY CAVERY ROAST <i>roast of the day, choice of 2,</i> + soup and a glass of Pomona wine</p> <p>SATURDAY & SUNDAY LUNCH: KIDS EAT FREE</p>	<p>20.0</p> <p>25.0</p> <p>20.0</p> <p>25.0</p>
<p>CHIPS <i>crispy straight cut chips, aioli , tomato sauce</i></p> <p>SWEET POTATO CHIPS <i>rosemary, sea salt, chipotle mayonnaise</i></p> <p>BEER BATTERED ONION RINGS (V)</p> <p>GARDEN SALAD (V)</p> <p>MASHED POTATO & GRAVY</p>	<p>8.0</p> <p>12.0</p> <p>10.0</p> <p>6.0</p> <p>6.0</p>				
KIDS MENU		SENIORS LUNCH		SPECIALS	
<p>FRIED FISH & CHIPS (GFO)</p> <p>CHEESE BURGER & CHIPS</p> <p>CHICKEN NUGGETS & CHIPS</p> <p>PASTA NAPOLITANA</p> <p>CHICKEN SCHNITZEL, CHIPS & GRAVY</p> <p>ICE CREAM SUNDAE <i>chocolate, strawberry or caramel</i></p>	<p>9.0</p> <p>9.0</p> <p>9.0</p> <p>9.0</p> <p>9.0</p> <p>5.5</p>	<p>ROAST OF THE DAY <i>roast potato, pumpkin, broccolini, Yorkshire pudding & gravy</i></p> <p>1 FILLET OF FISH <i>chips, house salad, tartare, lemon</i></p> <p>LAMBS FRY & BACON <i>mash potato, onion gravy</i></p> <p>CHICKEN MUSHROOM VOL AU VENT</p>	<p>16.0</p> <p>16.0</p> <p>16.0</p> <p>16.0</p>	<p>FISH OF THE DAY</p> <p>BUTCHERS CUT OF THE DAY</p> <p>ROAST OF THE DAY</p>	<p>POA</p> <p>POA</p> <p>POA</p>
<p>Our food may contain nuts & other products. Gluten free meals may contain traces of gluten from cooking equipment. Please notify our staff of any dietary requirements you may have.</p> <p>(V) Vegetarian (VG) Vegan (GF) Gluten free (GFO) Gluten free option (VO) Vegetarian option (VGO) Vegan option</p>					