

“The sea once it casts its spell, holds  
one in its net of wonder forever.”

— JACQUES COUSTEAU

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**GF** indicates gluten free, some dishes not marked may be made gluten free.

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All prices are inclusive of GST. BYO \$10pp. Cake charge \$4pp.

Public holiday surcharge 15%. All credit cards have a 1.5% surcharge.

## TO START

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### **WARM GROUNDPAKE SOURDOUGH**

Fino extra virgin olive oil, aged balsamic, pepe saya butter /10

### **GLUTEN FREE ROLL**

Fino extra virgin olive oil, aged balsamic, pepe saya butter /6

### **BURRATA**

Fig infused honey, chilli walnuts, fresh fig, rocket,  
charred sourdough /29

### **MARINATED ITALIAN OLIVES GF /10**

## ENTREES

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### **SYDNEY ROCK OYSTERS**

Natural, mornay, kilpatrick or w/ citrus & coriander mignonette  
**GF** /6 each

### **CRISPY SUMAC SQUID**

Harissa aioli /30

### **BBQ MOOLOOLABA PRAWNS**

Buttered leek, enoki mushrooms, crispy capers, fermented chilli  
butter **GF** /34

### **CRISPY PORK BELLY**

Roasted cauliflower puree, orange, vermouth jus **GF** /33

### **VITELLO TONNATO**

Seared veal, green beans, white anchovies, lemon,  
smoked tuna mayonnaise **GF** /32

### **PAPPARDELLE PASTA**

Autumn mushrooms, pancetta, pine nuts, creme fraiche,  
grana padano parmesan /30

### **SALT & PEPPER WITLOF**

Eggplant caponata, buffalo mozzarella, basil, chive oil /29

### **TASTING PLATE FOR TWO**

Sydney rock oysters w/ citrus & coriander mignonette; BBQ prawns;  
Crispy pork belly; Salt & pepper witlof /66

### **COLD SEAFOOD PLATE FOR TWO**

Sydney rock oysters, king prawns, moreton bay bugs, blue swimmer  
crab, tassal smoked salmon, cocktail sauce, citrus & coriander  
mignonette /90

Some entrees can also be served as a main size

## MAINS

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### **BARBECUED FURIKAKE MURRAY COD FILLETS**

Shiitake mushrooms, sauteed vegetable julienne, mushroom consomme, dashi onion cream /48

### **OCEAN TROUT**

Pancetta fried green beans, lemon crushed potatoes, burnt butter almond sauce, herb salad **GF** /48

### **ROAST DUCK**

Roasted baby beets, duck fat kipfler potatoes, orange & candied pecan salad, blackberry jus **GF** /49

### **CHARRED LAMB LOIN**

Flame roasted peppers, pearl couscous, chimichurri, garlic yoghurt /48

### **DARLING DOWNS GRASS FED BEEF FILLET**

Charred broccolini, potato & bacon dauphine, crispy carraway onions, red wine jus /54

### **ROASTED BASIL MOUSSE STUFFED CHICKEN BREAST**

Figs, pomegranate, stracciatella, pukara estate guava vinegar gel, roasted pepitas **GF** /44

### **BEER BATTERED DEEP SEA PERCH**

Chips, cos hearts, shaved fennel & cucumber salad, mustard vinaigrette, tartare sauce /42

### **PAN FRIED GREEN LOBSTER TAIL**

Garlic, chilli, tarragon, capers, creamed shallot potato, asparagus **GF** /77

### **SEAFOOD PLATTER FOR 2**

Sydney rock oysters, blue swimmer crab, moreton bay bug, smoked salmon, fresh & barbecued prawns, scallops, beer battered fish, barbecued octopus, crispy sumac squid, tropical fruit, chips /160

**ADD** lobster mornay /48

## VEGETARIAN MENU

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### **BURRATA**

Fig infused honey, chilli walnuts, fresh fig, rocket,  
charred sourdough /29|40

### **SALT & PEPPER WITLOF**

Eggplant caponata, buffalo mozzarella, basil, chive oil /29|40

### **VEGETARIAN PAPPARDELLE**

Autumn mushrooms, pine nuts, creme fraiche,  
grana padano parmesan /29|40

### **CAPRESE SALAD**

Heirloom tomatoes, buffalo mozzarella, baby capers, basil, mint,  
balsamic **GF** /24

### **VEGETARIAN TASTING PLATE**

Salt & pepper witlof, eggplant caponata, basil, chive oil;  
Stracciatella, fresh figs, candied pecans, pomegranate, guava gel;  
Tuscan potatoes, chilli, garlic, kalamata olive, rosemary, thyme;  
Heirloom tomatoes, buffalo mozzarella, capers, basil, mint,  
balsamic; /40



## SIDES

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### **GREEN LEAF SALAD**

Red oak, cos heart & chive salad, mustard dressing **GF** /15

### **CAPRESE SALAD**

Heirloom tomatoes, buffalo mozzarella, capers, basil, mint, balsamic **GF** /16

### **ROCKET SALAD**

Pear, walnut, blue cheese **GF** /14

### **STEAMED GREENS**

Lemon dressing **GF** /13

### **CHIPS**

Harissa aioli /9

### **SHALLOT MASH POTATO **GF** /9**

### **TUSCAN FRIED POTATOES **GF** /13**

## **KIDS** (includes ice cream w topping)

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### **CRUMBED CHICKEN**

Chips, tomatoes & cucumber /26

### **STEAK**

Chips, tomatoes & cucumber /26

### **SEMOLINA SQUID**

Chips, tomatoes & cucumber /26

### **BATTERED FISH**

Chips, tomatoes & cucumber /26

## MIDWEEK SET MENU

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Monday - Thursday lunch, Sunday - Thursday dinner  
(Not available on public holiday weekends)

- 2 courses /72
- 3 courses /86

## ENTREES

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### **CRISPY SUMAC SQUID**

Harissa aioli

### **CRISPY PORK BELLY**

Roasted cauliflower puree, orange, vermouth jus **GF**

### **PAPPARDELLE PASTA**

Autumn mushrooms, pancetta, pine nuts, creme fraiche,  
grana padano parmesan

### **SALT & PEPPER WITLOF**

Eggplant caponata, buffalo mozzarella, basil, chive oil





## MAINS

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### **OCEAN TROUT**

Pancetta fried green beans, lemon crushed potatoes, burnt butter almond sauce, herb salad **GF**

### **CHARRED LAMB LOIN**

Flame roasted peppers, pearl couscous, chimichurri, garlic yoghurt

### **ROASTED BASIL MOUSSE STUFFED CHICKEN BREAST**

Figs, pomegranate, stracciatella, pukara estate guava vinegar gel, roasted pepitas **GF**

### **BEER BATTERED DEEP SEA PERCH**

Chips, cos hearts, shaved fennel & cucumber salad, mustard vinaigrette, tartare sauce

## DESSERTS

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### **ROSE PANNA COTTA**

Strawberry guava sorbet, strawberry meringue, blackberries **GF**

### **CHOCOLATE CARAMEL TART**

Brûléed banana, shortbread crumb, salted caramel & toffee pearl gelato

### **SELECTION OF GELATI**

Chocolate & macadamia nut wafer

## DESSERTS

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### ROSE PANNA COTTA

Strawberry guava sorbet, strawberry meringue, blackberries **GF** /20

### CHOCOLATE CARAMEL TART

Brûléed banana, shortbread crumb, salted caramel toffee pearl gelato /20

### RICOTTA CHEESECAKE

Biscoff crumb, maple gelato, mocha sponge /20

### SELECTION OF GELATI

Chocolate & macadamia nut wafer /20

### SELECTION OF CHEESES

Serifina gouda (Holland);

Milawa King River washed rind (Australian);

Fourme d'ambert - blue cheese (French);

Mead gel, grapes, granny smith apple, poppy seed crisp bread /28

### AFFOGATO

Ice cream, espresso, ricciarelli biscuit **GF** /13

Add your choice of liqueur /24

**MARSHMALLOW MARTINI** | Vodka, vanilla galliano, frangelico, marshmallow, aquafaba /22

**ESPRESSO MARTINI** | Vanilla vodka, kahlua, frangelico, butterscotch schnapps & espresso /22

Please check with wait staff for gluten free dessert options

## TO FINISH

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### DESSERT WINE

2021 Frogmore Creek | Iced Riesling, Cambridge TAS /18|72

2018 De Bortoli 'Noble One' | Botrytis Semillon, Riverina NSW /20|80

### FORTIFIED WINE

Galway Pipe | Tawny, SA /16

McWilliam's Hanwood Estate | 20 y/o Rare Tawny NSW /19

Chambers Rosewood Vineyards | Muscat, Rutherglen SA 13

Dandelion Vineyards 'Legacy of the Barossa' Pedro Ximenez | SA /13

Chambers Rosewood Vineyards | Topaque, Rutherglen SA /18

### COFFEE

Espresso / Ristretto / Macchiato / Piccolo / Long Black /  
Cappuccino Flat White / Cafe Latte / Hot Chocolate / All 5

**ADD** hazelnut, vanilla or caramel /+1

### T2 TEA

English Breakfast / Earl Grey / Peppermint / Green / Lemongrass &  
Ginger / All 5

### LIQUEUR COFFEE

Irish whisky (Irish) / Galliano (Roman) / Kahlua (Mexican) / Tia  
Maria (Jamaican) / Grand Marnier (French) / Baileys / All 14

