

# Ψ SEAMORE'S Ψ

## MAINS

**EYE FILLET** GF 46

served with creamy mashed potato, sauteed greens, bone marrow jus  
*SWAP MASHED POTATO FOR CHIPS +2*  
*SURF & TURF (GARLIC PRAWNS) +8*

**BARRAMUNDI** GF 42

oven roasted barramundi, baby potatoes, broccolini, fennel & rocket salad, lemon & caper butter

## PASTA

Ψ **PUMPKIN RIGATONI** CN VOA 27

roasted butternut pumpkin, broccolini, baby spinach, toasted pinenuts & parmigiano reggiano

ADD - CRUMBED FETA +2

Ψ **CREAMY ROSE RIGATONI** 28

sun-dried tomato, garlic & baby spinach in rose sauce with dash of cream & parmigiano reggiano

ADD - CHICKEN +4

**MUSHROOM ALLA PANNA PAPPARDELLE** \* 29

smoked barossa pork pancetta, mushroom, garlic, cream, white wine & parmigiano reggiano

**RAGU PAPPARDELLE** \* 33

traditional beef ragu, tomato sugo & parmigiano reggiano

**SPAGHETTI MARINARA** 35

local mussels, prawns & squid, chilli, garlic & tomato sugo

**SPAGHETTI CRAB** 36

blue swimmer crab, cherry tomato, chilli, garlic & tomato sugo, dash of cream

Ψ **SPAGHETTI AGLIO E OLIO** 26

extra virgin olive oil, chilli, garlic, anchovy, cherry tomato & parsley

ADD - PRAWNS +8

**CHICKEN SCHNITZEL** GF 29 Ψ

served with chips & salad  
*ADD PLAIN GRAVY +2*  
*MUSHROOM GRAVY OR PEPPER GRAVY +3*  
*PARMIGIANA +4*  
*HAM PARMIGIANA +6*

**FISH & CHIPS** GF 33

2 pieces of (gf) battered flathead served with chips, salad, fresh lemon & aioli

## PIZZA

**#1 MARGHERITA** VOA 23 Ψ

san marzano tomato, fior di latte cheese & fresh basil

**#2 VEGGIE** VOA 24 Ψ

san marzano tomato, fior di latte cheese, capsicum, mushroom, baby spinach & onion

**#3 HONEY SOPRESSA** 30

san marzano tomato, fior di latte cheese, local sopressa salami, rocket & chilli-infused honey

**#4 FOUR CHEESE** 29

bianco base, fior di latte, smoked scamorza, gorgonzola, parmigiano reggiano & rosemary

ADD - SOPRESSA SALAMI +5

**#5 MORTADELLA** 28

san marzano tomato, fior di latte cheese, mortadella, toasted pistaccio, chilli honey

ADD - FRESH WHOLE BURRATA +10

**#6 HOT CACCIATORE** 29

an marzano tomato, fior di latte cheese, hot cacciatore salami, spicy nduja, olives & chilli

**#7 FUNGHI** VOA 27

truffle cream base, mushroom, fior di latte cheese & parmigiano reggiano

**#8 TROPICANA** 27

san marzano tomato, fior di latte cheese, smoked ham & pineapple

**#9 PRAWN** 31

san marzano tomato, fior di latte cheese, marinated prawns, cherry tomato & rocket

GF PIZZA BASE +8

VEGAN CHEESE +4

\* PASTA CONTAINS EGG

GF PASTA +4

# TO START

**FRESH PUFFY BREAD** 12

*(recommended 1 bread between 2)*

- *marinated sicilian olives +8*
- *whipped ricotta, truffle honey +14*
- *roasted red pepper dip +10*
- *burrata, tomato, basil, EVOO +17*
- *hot cacciatore salami +12*
- *san danielle prosciutto +12*
- *selection of salumi & pickles +25*

# SHARED

**GARLIC BREAD PIZZA** 16

rosemary & sea salt

*ADD - PECORINO CHEESE +2*

**POLENTA FRIES** VOA GF 15

with aioli & rosemary salt

**CHILLI BASIL SQUID** GF 21

fried salt & pepper squid, fresh chilli, crispy basil, lemon & aioli

*ADD - CHIPS & SALAD +8*

**TRUFFLE ARANCINI (3)** GF 18

mushroom, napoletana sauce, truffle aioli, rocket & parmigiano reggiano

*ADD - EXTRA ARANCINI +6*

**CROQUETTES (3)** GF 19

smoked ocean trout, potato & gruyere croquettes with herb aioli

*ADD - EXTRA CROQUETTE +6*

**HOT WINGS** GF 18

crispy fried chicken wings, sweet & spicy sauce, spring onion & sesame seeds

**HALLOUMI** CN GF 16

pan-fried halloumi, sesame seeds, chilli infused honey, lemon

**FRIES** V GF 12

choice of tomato sauce or aioli, truffle aioli, vegan aioli +2

**SAUTEED GREENS** V GF 12

side serve of sauteed broccolini, snowpeas, green beans

# SALAD

**PUMPKIN SALAD** VOA GF 24

roasted pumpkin, woodside goats curd, rocket, honey mustard dressing & mixed seeds

**GARDEN SALAD** VOA GF 23

mixed salad, cucumber, cherry tomato, roasted capsicum, onion, kalamata olives, feta, vinaigrette

*ROAST CHICKEN +8 - FRIED HALOUMI +6*

*GARLIC PRAWNS +8*

# BAMBINOS

*(10 YEARS OR YOUNGER)*

**PIZZA** 16

ham & cheese or hawaiian

**PASTA** VOA 15

napoletana sauce or plain butter

**FISH & CHIPS** GF 16

served grilled or battered

**GRILLED CHICKEN** GF 16

served with green veg & chips

# DESSERT

**CHOCOLATE BROWNIE** CN GF 11

chocolate ganache & strawberry

**APPLE CINNAMON CRUMBLE** 14

traditional vanilla custard

**LEMON SORBET** V GF 8

**DESSERT PIZZA FOR 2** 19

nutella calzone served with fruit

*(only available when pizza section is operating)*

1.6% MERCHANT FEE ON CARDS. 20% P.H. SURCHARGE INCLUDES DAYS PARTIALLY CLASSIFIED AS P.H.

OUR KITCHEN USES ITEMS THAT CONTAIN GLUTEN, NUTS & OTHER ALLERGENS. WE WILL TAKE ALL REASONABLE PRECAUTIONS TO MEET DIETARY REQUESTS BUT CANNOT GUARANTEE THAT ITEMS ARE ALLERGEN FREE. V = VEGAN VOA = VEGAN AVAILABLE GF = GLUTEN FREE CN = CONTAINS NUTS