SEADUCTION
RESTAURANT + BAR

Dinner

One of our most important food philosophies is to work with local, seasonal produce to create dishes that are innovative and technical but accessible. We aim to highlight one hero feature of a dish and craft everything else on the plate to enhance that one prime element.

Our approach to new dining experiences is to create a modern and dynamic European menu with Australian influences that perfectly complements Seaduction Restaurant + Bar setting.

- James Fiske, Executive Chef

Spring 2017

To Start

Seasonal Oysters served Natural
with Shallot Vinaigrette or Ponzu **MP**

Oscietra Caviar 30g Tin served
"The Russian Way" with Blinis and
Toasted Sour Dough **200**

Entrée

Spring Heirloom Tomatoes, Avocado,
Basil and Goats curd **18**

Baked Suckling Pig, Sweet Corn Custard,
Brawn and Pigs Ears **23**

Abalone, Kombu, Wasabi,
Black Radish and Bonito **30**

Pumpkin Gnocchi with Chicken
Oyster and Pepitas **22**

Lime Brushed Yellowtail Kingfish, Cucumber
Apple, Horseradish and Buckwheat **24**

Baked Spanner Crab with Dill Mayonnaise
Provençal Vegetables and Olive Lavosh **24**

Main

40 Day Aged Beef Tenderloin, Smoked Short Rib
Browned Shallot, Watercress and Asparagus **49**

Seared Huon Salmon with Capers,
Raisin and Fennel **39**

Pan Roast King George Whiting Stuffed with
Scallop, Spring Carrot and Pickled Radish **37**

Baked Snapper with Salt Roast
Celeriac and Warrigal Greens **38**

Ras el Hanout Spiced Lamb, Slow Cooked
Belly and Spiced Eggplant **40**

Curried Sweet Potato, Toasted Coconut,
Coriander and Crisp Black Rice **34**

Something on the Side

Duck Fat Roasted Kipflers with
Confit Garlic and Salad Cream **10**

Baked Beets with Leaves, Walnuts and
Goats Curd **10**

Red Wine Poached Pear, Rocket, Parmesan and
Toasted Pine Nuts **10**

Dessert

Valrhona Chocolate, Matcha Tea, Yoghurt and Dulcey	20
Orange, EVOO and Buffalo Curd	20
Mango Parfait, Myrtle and Meringue	20
Pistachio, White Chocolate, Stawberries and Granola	20
Selection of Australian and European Cheeses with Celery, Chutney, Fruit Bread and Biscuits	26

Something to Finish

Hennessy VS	14
Hennessy VSOP	16
Ramos Pinto 10 year	12
Ramos Pinto Tawny	10
Valdespino Pedro Ximenez	12
Tio Pepe	10
Grandfather	18
Great Grandfather	80
Galway Pipe	12

Spring Tasting Menu

Seasonal Snacks

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Spring Heirloom Tomatoes, Avocado,
Basil and Goat's Curd

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Lime Brushed Yellowtail Kingfish, Cucumber,
Apple, Horseradish and Buckwheat

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Baked Spanner Crab with Dill Mayonnaise,
Provençal Vegetables and Olive Lavosh

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40 Day Aged Beef Tenderloin, Smoked Short Rib,
Browned Shallot, Watercress and Asparagus

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Pistachio, Strawberries and Granola

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Valrhona Chocolate, Matcha Tea, Yoghurt and Dulcey

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Petit Fours and Coffee

125 per person
195 with matched wines

Plant Based Tasting Menu

Seasonal Snacks

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Spring Heirloom Tomatoes, Avocado and Basil

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Green Asparagus with Celeriac and Warrigal Greens

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Spiced Eggplant with Smoked Provençal Vegetables

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Curried Sweet Potato, Toasted Coconut,
Coriander and Crisp Black Rice

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Mango with Lemon Myrtle and Orange

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Strawberries, Basil and Watermelon

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Petit Fours and Coffee

Plant based tasting menu is vegan friendly

125 per person
195 with matched wines