

breakfast

available from 8am - 11.30am

- organic sourdough** 6
white, rye or fruit toast & condiments
- bacon & free range eggs (gfo)** 12
eggs your way on sourdough or rye
- eggs benedict (gfo)** 17
poached eggs, english muffins, virginian ham & hollandaise
- 3 egg omelette** 18
ham, red onion, tomato, mushroom, cheese & toasted rye or sourdough
- seacliff big brekky** 24
2 eggs cooked your way, grilled chorizo, smoky bacon, mushrooms, grilled tomato, hash brown & choice of sourdough or rye
- vegetarian providore (pb)** 23
toasted organic sourdough, smashed avocado, sauteed baby spinach, mushrooms, roast cherry tomato & vegan cheese
- brekky bagel** 19
smashed avo, smoked salmon, spinach, scrambled eggs & hash browns
- granola** 14
house toasted muesli, seasonal fruit & yoghurt
- croissants** 13
two butter croissants, ham, cheese & tomato
- triple stacked pancakes** 14
whipped butter, maple syrup, cream & mixed berry coulis
- waffles** 15
crisp waffles, maple syrup, ice cream & mixed berries
- breakfast extras**
- eggs, avocado, mushroom, tomato** 3
- hash browns, chorizo** 4
- bacon, smoked salmon** 5



starters

- garlic flatbread** 8
oven toasted flatbread, garlic & herb butter
- trio of dips (gfo)** 16
house dips, warm pita bread & olives
- hot chips** 8
aioli & tomato sauce
- seasoned wedges** 11
sour cream & sweet chilli sauce
- hot chicken wings (10) (gf)** 10
extra (per wing) 1
spicy wings, ranch sauce & slaw
- korean fried chicken** 13
crispy chicken strips & korean style sweet chilli
- arancini** 11
pumpkin, fetta, thyme & aioli
- beer plate** 37
seasoned wedges, onion rings, salt & pepper squid, buffalo wings, arancini, smoky aioli, grilled chorizo, dips & toasted pitta bread

vegan

- vegetable gnocchi** 23
shitake mushrooms, zucchini, broccoli, spinach, garlic, basil, napoli sauce & vegan cheese
- add chicken** 7
- plant based parmi** 24
plant based schnitzel, napoli sauce, vegan cheese, chips & salad
- veggie burger** 22
plant based schnitzel, crisp lettuce, tomato, vegan mayo & chips

\$10 kids (12yrs & under)

- cheese burger**
brioche bun, beef patty, cheese, tomato sauce & chips
- fried calamari (gf,df)**
chips & salad
- chicken breast nuggets**
chips, salad & tomato sauce
- napoli penne**
tomato napoli sauce & parmesan cheese
- chicken schnitzel**
chips, salad & gravy

(pb) plant base (gfo) gluten free option available (gf) gluten free

cliff salad bowls

- choose your salad & add your favourite protein**
- thai noodle salad (pb)** 19
rice noodles, red cabbage, carrots, radish, shallots, basil, mint, cashews, mixed greens & thai chilli dressing
- roasted pumpkin & lentil salad** 20
kent pumpkin, kale, dill, fetta, herb marinated lentils, candied pepitas & lemon tahini dressing
- burrito bowl (pb)** 20
green leaves, black rice, corn, tomato & beans salsa, coriander, cucumber, red onion, jalapenos, mashed avocado & tequila lime dressing
- greek salad (gf)** 18
lettuce, tomato, red onion, fetta, cucumber, olives, house vinaigrette & balsamic glaze

add your favourite protein

- ginger & soy marinated tofu** 6
- halloumi** 6
- salt & pepper squid** 8
- grilled chicken** 7



char-grill

- 250g graziers rump** 28
- 300g porterhouse** 35
- 350g scotch fillet** 39
- all steaks are char-grilled & served w/ chips, salad & choice of sauce**
- saucers** gravy, pepper, mushroom, diane or mustard
- topper** 8
creamy garlic prawns, s&p squid or battered onion rings

10% Surcharge applies on Public Holidays.

pub favourites

- chicken or angus beef schnitzel** 23
chips, salad & choice of gravy, mushroom, diane or pepper
- add parmigiana** 4
napoli sauce, leg ham & cheese
- add hawaiian** 4
napoli sauce, pineapple, leg ham & cheese
- add cliff** 6
sweet chilli, bacon, mozzarella, spring onion & sour cream
- add creamy garlic prawns** 8
- cliff burger** 23
brioche bun, house made beef patty, smoky bacon, cheese, lettuce, tomato, pickles, cliff sauce & chips
- korean fried chicken burger** 23
cheese, asian slaw, korean style chilli sauce & chips
- graziers steak sandwich** 25
porterhouse, iceberg lettuce, tomato, caramelised onion, bacon, cheese, bbq sauce & chips
- graziers pie** 24
tender graziers beef, rich gravy, golden pastry, potato mash, peas & gravy
- pork ribs & wings** 37
rack of slow cooked bourbon bbq pork ribs & 10 spicy chicken wings, chips & salad
- pan-fried chicken** 25
butterflied chicken breast, turmeric oil, mixed mushrooms, melted herb butter, preserved lemon, spanish onion, snow pea sprouts & sour dough
- gnocchi ragu** 25
slow braised lamb, soffrito, tomato sugo, thyme, potato gnocchi & parmesan cheese

seafood

- beer battered fish (gfo)** 24
chips, salad & tartare
- salt & pepper squid (gf)** 24
lightly seasoned, chips, salad & aioli
- seafood basket (gfo)** 30
beer battered fish, panko prawns, s&p squid, chips, salad & tartare
- pan seared salmon (gfo)** 33
asian slaw, noodles, peanuts, fragrant curry sauce & pickled vegetables
- barramundi** 30
spicy romesco sauce, organic yoghurt, couscous & broccoli
- garlic prawns (gf)** 32
prawns, garlic cream sauce, wilted greens & steamed rice
- spicy prawn & chorizo penne** 26
prawns, chorizo, spinach, capsicum, chilli, nap sauce & parmesan



seacliff food challenge

new challenge every month

sweets

- banana split** 11
trio of ice cream, raspberry syrup, maraschino cherries, nuts & whipped cream
- nut sundae** 7
vanilla ice cream, crushed nuts, wafers & chocolate, strawberry or caramel topping
- chocolate brownie** 9
ice cream & berries
- coffee & cake** 8
your choice of coffee, tea & cake

breakfast

available from 8am - 11.30am

lunch & dinner from
12pm - 8.30pm **7 days a week**

Food Allergies Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

COVID POLICY At the Seacliff Beach Hotel we take every precaution to ensure the safety, hygiene and wellbeing of our customers & staff. Practices have been implemented to maintain social distancing, cleanliness of the venue, touch points and preparation areas.

