

PLATES TO SHARE

GARLIC FLAT BREAD V	12
lemon, rosemary, seasalt, extra virgin olive oil	
ADD mozzarella	3
BRUSCHETTA V	14
toasted sourdough, tomatoes, basil, feta, sticky balsamic glaze	
SALT & PEPPER SQUID GF	16
flash-fried, lemon, aioli	
CHICKEN SATAY SKEWERS	16
coleslaw, spicy peanut sauce	
SPICY FRIED CHICKEN WINGS GF	
6 PIECES / 10 12 PIECES /15	
buffalo sauce, dill pickles, sesame grits	
KARAAGE CHICKEN	16
coleslaw, garlic, aioli	
CHILLI BEAN NACHOS V	19
spiced beans, jalapeno, guacamole, sour cream, american cheese sauce	
ADD chilli beef	6
STRAIGHT CUT CHIPS V	10
seasoned salt, garlic aioli	
ONION RINGS	11
aioli	
SEASONED POTATO WEDGES V	12
sour cream, sweet chilli	

\$45



THE CLIFF SHARE BOARD

salt & pepper squid, hot wings, grilled chorizo, salami, karaage chicken, fetta, olives, pitta bread, hommus dip

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.

V vegetarian **VG** vegan **GF** gluten friendly

GRAZIER'S STEAKS

all of our graziers beef is locally sourced from australia’s leading producer of high quality pasture & grain fed cattle ensuring the prime cuts are aged for a minimum of four weeks prior to portioning for added taste & tenderness for an extra guarantee in quality	
250G RUMP GF	30
300G PORTERHOUSE GF	38
200G EYE FILLET GF	42
300G SCOTCH FILLET GF	46
TOPPERS	
SALT & PEPPER SQUID	8
GRILLED PRAWNS (5)	9
SURF & TURF	10
all of our graziers steaks are hand selected, seasoned with sea salt, cooked to your liking & served with salad, straight cut chips & choice of gravy, pepper or mushroom sauce	
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ON THE SIDE	8
straight cut chips, aioli	
market vegetables, extra virgin olive oil	
potato mash	
roasted vegetables	
salad	

\$16 SENIORS MENU

7 DAYS
A WEEK

AVAILABLE LUNCH & DINNER
on presentation of senior’s card

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CRISPY FISH & CHIPS	
pale ale battered, salad, lemon, tartare	
CHICKEN SCHNITZEL	
chips, salad, gravy	
BANGERS & MASH	
thick pork sausages with mash, onion gravy	
SALT & PEPPER SQUID GF	
chips, salad, lemon, aioli	
GRILLED RUMP STEAK GF	+5
chips, salad, with choice of sauce	
SENIORS MEAL DEAL chefs dessert	+5

PUB FAVOURITES

CLASSIC CHICKEN OR BEEF SCHNITZEL	25
chicken breast or beef in crumbed coating, salad, chips, choice of gravy, pepper or mushroom sauce	
PARMIGIANA	4
italian sugo sauce, leg ham, mozzarella	
KILLPATRICK	5
bacon, kilpatrick sauce, mozzarella	
CLIFF TOPPING	5
bacon, sweet chilli sauce, mozzarella	
PLANT BASED SCHNITZEL VG	25
chips, salad, vegan aioli	
VEGAN PARM	5
italian sugo sauce, vegan cheese	
PALE ALE BATTERED FISH & CHIPS	25
salad, lemon, tartare	
BARRAMUNDI GF	32
black rice, broccolini, spicy romesco sauce, coconut yogurt	
SALT & PEPPER SQUID GF	25
chips, salad, lemon, aioli	
SEAFOOD BASKET GFO	30
beer battered fish, tempura prawns, salt & pepper squid, chips, salad, tartare	
GRAZIER'S SLOW COOKED BEEF PIE	25
mashed green peas, creamed potato, crispy rich gravy	
HARISSA CHICKEN	28
sweet & spicy harissa marinated chicken supreme with spinach, orange couscous, sweet pimento sauce	
LAMB SHANK GF	30
slow braised lamb shank, green peas mash, honey carrots, shiraz & rosemary jus	
ADD EXTRA SHANK	10
BBQ PORK RIBS GF	
1/2 RACK / 30 FULL RACK / 40	
low and slow meaty pork ribs, southern style chipotle, bbq sauce, chips, coleslaw	
GNOCCHI V VG	24
pan fried mushroom, zucchini, broccoli, tomatoes, spinach, basil, italian sugo sauce, vegan cheese	
ADD grilled portuguese chicken	8

BURGERS & SANDWICHES

CLIFF BURGER	25
toasted brioche bun, beef patty, bacon, cheese, lettuce, tomato, pickles, smokey bbq, tomato relish, chips	
ADD fried egg	2
GRAZIER'S STEAK SANDWICH	26
grilled beef steak, toasted ciabatta bread, bacon, fried egg, caramelised onion, tomato, lettuce, bbq sauce, chips, aioli	
PORTUGUESE CHICKEN BURGER	25
portuguese spiced chicken, lettuce mix, coleslaw, peri-peri mayonnaise, chips	
CAJUN HALLOUMI & MUSHROOM BURGER V	25
grilled cajun spiced halloumi, portobello mushroom, lettuce, tomatoes, tomato relish & red pepper aioli, chips	



MEGA CHALLENGE

*INCLUDES FREE SEACLIFF MERCH FOR THOSE THAT FINISH THE CHALLENGE BY THEMSELVES!

monthly food challenge, price determined by challenge.



\$12 KIDS MEALS

BATTERED FISH & CHIPS	
tomato sauce	
CRISPY CHICKEN NUGGETS	
chips, tomato sauce	
MINI CHEESE BURGER WITH CHIPS	
grilled beef patty, melted cheese, tomato sauce	
BACON. MAC & CHEESE BITES	
tomato sauce	
CHICKEN SCHNITZEL	
chips, tomato sauce	
ADD DESSERT	+5
VANILLA ICE CREAM POT	
choice of topping & sprinkles	

10 YEARS
& UNDER

+
A SOFT
DRINK

SALADS

CAESAR SALAD GFO	22
cos lettuce, bacon crisp, garlic toast, egg, caesar dressing, anchovies, parmesan	
PUMPKIN BEETROOT SALAD GF V	23
pumpkin, beetroot, black rice, lettuce, tomatoes, dried cranberries, coconut yoghurt	
ROAST VEG & LENTIL SALAD GF V VG	23
sweet potato, carrot, onions, pumpkin, capsicum, lentils, balsamic dressing	
TOPPERS	
GRILLED PORTUGUESE CHICKEN	8
SALT & PEPPER SQUID	8
GRILLED PRAWNS	9
TOFU	7
SMOKED SALMON	10
HALLOUMI	7

\$10 DESSERTS

STICKY DATE PUDDING	
butterscotch sauce	
VANILLA PANNA COTTA	
berry compote	
CHOCOLATE PUDDING	
ice cream	
COFFEE & CAKE	
 ALL DESSERTS ARE SERVED WITH YOUR CHOICE OF WHIPPED CREAM OR ICE CREAM	
10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.	
	

FOR BOTH
+\$1

05/23



SEACLIFF
BEACH
HOTEL