

# SEAHAUS

K A L B A R R I

# Shares

<b>Garlic Bread VG / Cheesy Garlic Bread V</b>	<b>\$9.00 / \$11.00</b>
<b>Oysters Natural with Lemon - half dozen / dozen GF</b>	<b>\$30.00 / \$56.00</b>
<b>Oysters Kilpatrick - half dozen / dozen GF</b>	<b>\$34.00 / \$64.00</b>
<b>Crispy Fried Chicken Wings</b>	<b>\$18.50</b>
<i>Choice of Southern Fried, Buffalo or BBQ served with Ranch</i>	
<b>Basket of Chips VGO</b>	<b>\$10.00</b>
<i>Served with Aioli</i>	
<b>Basket of Wedges VGO</b>	<b>\$13.50</b>
<i>Served with Sour Cream &amp; Sweet Chilli Sauce</i>	
<b>Basket of Onion Rings VGO</b>	<b>\$14.00</b>
<i>Served with Aioli</i>	
<b>Crispy Chorizo &amp; Halloumi Bites GF</b>	<b>\$15.00</b>
<i>Crispy pan-fried Spanish Chorizo and Halloumi drizzled with Honey</i>	

# Salads

<b>Crispy Noodle Salad VG</b>	<b>\$18.00</b>
<i>Garden Salad with Crispy Noodles and Lime &amp; Chilli Dressing</i>	
<b>Classic Caesar Salad GFO</b>	<b>\$19.50</b>
<i>Cos Lettuce, Crispy Bacon, Egg, Croutons, Parmesan Cheese &amp; creamy Caesar Dressing</i>	
<i>Add Halloumi Cheese V +\$6.00 Grilled Chicken +\$8.00 Marinated Beef Strips +\$10.00 Crispy Tempura Calamari +\$10.00</i>	

# Pasta

<b>Fresh Tomato &amp; Basil Pasta VGO, GFO</b>	<b>\$22.00</b>
<i>Pasta tossed with Cherry Tomatoes, Garlic, Extra Virgin Olive Oil and topped with Basil &amp; Parmesan Cheese</i>	
<i>Add Prawns (6) GF</i>	<b>+\$10.00</b>
<b>Spicy Nduja &amp; Vodka Pasta GFO</b>	<b>\$28.00</b>
<i>Pasta tossed in homemade spicy Nduja &amp; creamy Vodka Tomato Sauce and topped with Ricotta Cheese</i>	
<b>Creamy Beef &amp; Mushroom Pasta GFO</b>	<b>\$26.00</b>
<i>Pasta tossed in homemade creamy Garlic &amp; Mushroom Sauce with Beef Strips and finished with a touch of Mustard</i>	

VG = Vegan, V = Vegetarian, GF = Gluten Free, O = Option

## From the Sea

<b>Creamy Garlic Prawns (12) GF</b>	<b>\$29.00</b>
<i>Served with Rice and a Lemon Wedge</i>	
<b>Crispy Tempura Calamari</b>	<b>\$29.50</b>
<i>Crispy Calamari in a homemade Cornflour Batter with Parsley, Garlic &amp; Parmesan, served with Chips &amp; Salad</i>	
<b>Fish &amp; Chips GFO</b>	<b>\$32.00</b>
<i>Crispy Beer Battered or Grilled Barramundi served with Chips, Salad &amp; Tartare Sauce</i>	
<b>Market Fish</b>	<b>MP</b>
<i>Chef's Selection of available Market Fish. See Blackboard for Preparation and Sides.</i>	

## From the Char-Grill

<b>Lamb Cutlets GF</b>	<b>\$36.00</b>
<i>Juicy Lamb Cutlets in a homemade Garlic &amp; Herb Marinade, served with Mash, Vegetables &amp; Mint Gravy</i>	
<b>Tender, juicy Steak grilled to your taste and served with Chips, Salad &amp; your choice of Sauce</b>	
<b>Rump 250g GFO</b>	<b>\$26.50</b>
<b>T-Bone GFO</b> Recommendation: Homemade Cowboy Butter	<b>\$38.00</b>
<b>Scotch Fillet 300g GFO</b>	<b>\$45.00</b>
<i>Add Crispy Tempura Calamari</i>	<i>+\$10.00</i>
<i>Add Creamy Garlic Prawns (6) GF</i>	<i>+\$12.00</i>

## Haus Classics

<b>Chicken Parmigiana</b>	<b>\$32.00</b>
<i>Crispy Chicken Schnitzel topped with homemade Neapolitan Sauce and melted Cheese, grilled until golden and served with Chips &amp; Salad</i>	
<i>Add Jalapeños +\$1.00 Sour Cream +\$1.00 Sauce +\$3.00</i>	
<b>Chicken Schnitzel</b>	<b>\$30.00</b>
<i>Tender Chicken Breast crumbed and cooked until golden, served with Chips, Salad &amp; your choice of Sauce</i>	
<b>Sauces GF</b>	
<i>Mushroom &amp; Port, Green Peppercorn, Gravy, Diane, Creamy Garlic, Cowboy Butter</i>	

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Where Kalbarri  
comes to unwind