



Welcome to See Restaurant

Australian modern cuisine

with a Chilean influence

Our speciality is fresh seafood yet we accommodate all palates and those with special dietary requirements

Proudly family owned and managed

Our Head Chefs have a fine eye for detail and with seasonal changing menus, aims to bring you a unique dining experience

Through strongly supporting local suppliers we offer only the freshest products from all parts of the Sunshine Coast

We appreciate all feedback, so let us know about your time at See!

Thank you from the Puelma family

Spring Menu

Oysters

Shucked daily by our local oyster service (6 12)

Natural 21/37 GF

Kilpatrick 25/43 GF

Mornay 25/43 GF

Crumbed, with a Nam Jim aioli, wakame salad 25/43 GF

Shooters 10.00 each GF

½ shell Tasmanian scallops 3/6

Coconut crumbed, house sambal and lime mayo 17/ 34 GF

Baked, Rose Prosecco cream and mozzarella 18/33 GF

Grilled, saffron aioli, Chilean salsa 19/32 GF

Prawns

Coconut milk poached, sticky rice house sambal (3)25 (6)37

Sesame crusted, lemon grass and chilli glaze (3)25 (6)37GF

Fresh off the trawler, salsa Americana (4)23 (6)31 (8)40GF

Entrée

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| Saffron and white bait Tamogoyaki, filled with a caper and smoked trout mousse and squid inked Kewpie | 24 GF |
| Crumbed Port Lincoln sardines, topped with a house Napoli, grilled mozzarella | 22 GF |
| Barramundi fish cakes with an Asian noodle and peanut salad dressed with a Nam Jim sauce (GF option available) | 25 |
| Chef's signature super tender Crispy Calamari with house aioli | 23 GF |
| Sesame and chilli crusted fish wings with honey and ginger glaze | 18 GF |
| Southern style crispy fried spatchcock with a Tijuana slaw and chipotle sauce | 22 GF |
| Double braised crispy pork belly, scented rice, teriyaki glaze and roasted cashew and snow pea medley | 21 GF |

Pasta and Risotto

Entrée/Main

Spaghetti Marinara

19/35

Fresh seafood cooked with a rich tomato sugo, and a chardonnay cream

Fettucine Salmone

Tasmanian salmon tossed with snow peas, crispy capers, fresh chervil, garlic cream and Grana Padano

19/35

Sardinia Chilena

Al dente spaghetti tossed with sardines, fresh, herbs, tomato, chilli, garlic, and crispy bacon and olives

18/32

See style paella

Australian seafood tossed with saffron rice, grilled chicken, Spanish chorizo, fresh herbs and salsa

37

Risotto al funghi

Mushroom and gorgonzola risotto with baby spinach, caramelized garlic and steamed asparagus

34

Mains

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| Grilled wild caught Barramundi , with a roasted spring vegetable medley and a Brie and cauliflower puree | 39 GF |
| Pan fried Snapper , with roasted chats, minted beans, Persian fetta, and a Dijon and garlic cream | 37 GF |
| Baked whole Lemon Sole served with garlic chats, seasonal greens, and chervil and kale cream | 38 GF |
| Charred Eye Fillet with Chilean style gratin, steamed greens and mushroom sauce | 43GF |
| Herb crusted lamb rack with Dutch carrots, caramelized asparagus, golden chats, and a rosemary and garlic reduction | 39GF |
| Grilled Tasmanian Salmon with an orange and fennel risotto, sautéed snow peas and a preserved lemon hollandaise | 39 GF |
| WA Rock Lobster (800 grams) Mornay, garlic and herb butter, or just grilled with your choice of: chips and salad or vegetables | 150 GF |

Platters

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| <i>Seafood Platter for two: indulge yourself in a prime selection of hot and cold local seafood served with chips, salad and fruits (GF available)</i> | 135 |
| <i>Queensland barbeque seafood plate; Mooloolaba king prawns, Moreton Bay bugs, local squid and Barramundi - Served with Chilean sides</i> | 45 or 80 for 2 GF |

Breads

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| <i>Garlic and herb bread</i> | 8 GF |
| <i>Baked ciabatta roll with Chilean salsa and herb butter</i> | 8 GF |
| <i>Spiced pumpkin loaf with roasted coconut butter</i> | 8 GF |

Sides

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| <i>Steamed vegetables</i> | 8 GF |
| <i>Rustic chips with house aioli</i> | 8 GF |
| <i>Roast pumpkin, rocket, caramelized walnuts and goats cheese salad</i> | 8 GF |

Please advise our friendly staff if you have any special dietary requirements as not all ingredients used are listed on our menu and some of our produce may contain traces of your special requirements list