
SEADUCTION

RESTAURANT + BAR

Lunch

Food and cuisine is a fashion based on global trends.

I choose to base my cuisine on flavours and techniques I have encountered in my own travels, then adapt them to my home country of Australia.

An emphasis on using fresh and seasonal ingredients, simple and clean flavours are married together with a common goal of exciting the senses to compliment the beautiful space that is Seaduction Restaurant + Bar.

- Joel Bryant, Executive Chef

Spring

Entrée

Freshly shucked Pacific oysters	22
Seared Alaskan scallop, yuzu sago, salt water meringue, chard	25
Tempura zucchini flower, tofu, pumpkin, polenta	20
Tomato gazpacho, cucumber, mint, chilli, basil, prawn	21
Kangaroo carpaccio black rice, sage, radish	21

Main

5 spice duck breast, truffle honey heirloom carrots, black cabbage, maitaise sauce, dukkha	26
Spring vegetable, prosciutto, chicken terrine, pickled radish salad, brioche soldier	24
Gold band snapper peas, cucumber, cous cous, lemon	28
Beef tenderloin with mushroom textures red wine jus	28
Potato gnocchi asparagus, sweet corn, olive, pecorino	26

Something on the Side

Indian potato poha	9
Heirloom carrots, truffle honey	9
Quinoa tabouli, fresh lemon	9

Dessert

Maple and pineapple coconut panna cotta	18
Black Russian textures	18
Dark chocolate parfait and blood orange	18
Blueberry and thyme cheesecake	18
Ice cream and/or sorbets trio with biscotti	18
Selection of European + local cheeses with muscatels, fruit paste and lavosh	
Choice of 1	18
Choice of 2	25
Choice of 3	30

Lunch Special

Winter

2 courses \$45 3 courses \$55**
Inclusive of a glass of house selected wine

Entrée

Freshly shucked pacific oysters

Tuna sashimi, green tea labna, gold beetroot,
goji berry

Avocado mousse, green tomato, balsamic tofu,
potato crisp, petit bouche

Main

Sous vide coconut chicken breast, yaki onigiri rice,
fragrant shiso salad, tepache gel

Olive oil poached Huon salmon fillet, buckwheat noodles,
sriracha, soy bean, gai choy

Mooloolaba prawns candied walnut, witlof, chervil,
apple, chardonnay vinegar

Dessert

Mango parfait, popped barley and
salted dark chocolate

Wild rice and chia pudding, maple
granola and strawberries

Valrhona chocolate mousse, hazelnut biscotti,
milk sorbet and honeycomb

Lunch special

Seaduction Seafood Table

**\$70 per person Minimum of Two People
\$99 per person with a Paired Bottle of Wine

*Seaductions seafood experience prepared
and served by the chef on your table*

natural Australian oysters

Spanish anchovies with house baked bread

whole Mooloolaba prawns

kingfish, Huon salmon, tuna sashimi

steamed mussels and clams

salt and pepper squid

tempura local prawn cutlets

grilled fresh fish with:

hand cut chips

garden salad

broccoli, nori, seeds

selection of seafood condiments

