

KIDS

Includes a Drink and Ice Cream **19**
Children aged **12 and under**

MINI CHEESEBURGER

2 Sliders with Lettuce, Tomato, Cheese & Tomato Sauce.
Served with Chips

STEAK & CHIPS

150gm Steak, Served with Chips & Tomato Sauce

MACARONI & CHEESE

Macaroni & Cheese, Served with Chips

CHICKEN STRIPS

House Made Crumbed Chicken Strips, Served with Chips

BATTERED FISH & CHIPS

Battered Flathead. Served with Chips & Tomato Sauce

KIDDYGATTO (\$5 extra)

The Kid's Affogato, Vanilla Ice Cream with Hot Chocolate
& Popcorn Syrup

DESSERTS

CARAMEL CHOCOLATE DELICE **19**

Poppy Seed Sponge, Mango & Saffron Cream

PETIT FOURS serves 2 **22**

Selection Of Bite Size Pastries & Cakes

WATTLE SEED & CHAI BRULEE WITH ALMOND BISCOTTI **17**

COCONUT PANNA COTTA (DF, GF, V) **17**

Strawberry, Lime Salsa, Dark Chocolate Ganache

AFFOGATO **16**

Vanilla Ice Cream, Fresh Espresso, Choice of Macadamia Liqueur,
Frangelico, Baileys, Kahlua or El Toro Grano De Cafe

CHEESE BOARD (GFO) serves 2 **42**

Cheddar, Brie & Blue, Fruit Paste, Nuts, Lavosh

ALLERGIES: While we take the utmost care with the preparations of our dishes, some may contain allergens. If you have any dietary requirements please speak with our team.

(GF) **Gluten Free** (GFO) **Gluten Free Option** (V) **Vegetarian** (DF) **Dairy Free**

1.54% surcharge applies to all credit card transactions

15% Surcharge for Public Holidays

MENU

LOOKING FOR A FUNCTION SPACE?

Our team are passionate about ensuring your event is everything you wish and more. *We will help bring your vision to life.*

Whether you are looking for a formal sit down dinner, a cocktail party or anything in-between, you will find it here at Seafire.

Speak with your waiter about our function room.

WANT TO KEEP UP TO
DATE WITH WHAT IS
HAPPENING AT SEAFIRE?

scan now and see



STARTERS

SOUP OF THE DAY	14
Served with bread	
SA OYSTERS	
Natural, Lemon	Ea 4.5
Seafire Kilpatrick (DF)	Ea 5.5
BEEF TATAKI (DF)	26
Mustard & Wasabi Emulsion, Wakame & Crispy Rice	
BAKED SCALLOPS (GFO)	29
Miso Butter, Citrus & Nori Chips	
GOATS CHEESE PARFAIT (GF, V)	22
Ginger, Beetroot Textures & Quinoa Crisps	
WAGYU EMPANADAS (DF)	19
Romesco, Micro Salad & Toasted Almonds	
CHARCUTERIE	28
Cured Meats, Pickled Veg, Toasted Bread	
WHITE BEAN ADEREZO (V)	18
Chilli Oil, Preserved Lemon, Toasted Pita Bread	
SALMON TARTARE (GF, DF)	20
Pomegranate Molasses, Smoked Salmon Rillette & Prawn Crackers	

MAINS

PRESSED LAMB SHOULDER (GFO)	41
Cauliflower Textures, Lamb Croquette & Jus	
CHICKEN BALLOTINE	36
Lemon, Thyme, Fennel, Carrot Puree, Couscous Pearls	
12 HR PORK BELLY (GF)	36
Parsnip, Plum Jus, Pulled Pork Stuffed Cabbage	
BARRAMUNDI (GF)	48
Beetroot, Smoked Brandade, Pickled Cucumber	
BEEF RAGU	36
Slow Cooked Beef Ragù with Campanelle	
CHAR GRILLED CRAYFISH (GF)	\$125
Cowboy Butter, Sweetcorn & Potato Salad	

FROM THE GRILL

All steaks come with choice of sauce, butter or mustard

300gm Porterhouse / Pasture Fed	59
300gm Scotch Fillet / Grain Fed	63
250gm Eye Fillet / Pasture Fed	62
220gm Wagyu Eye Fillet / 400 Days Grain Fed	90
300gm Dry Aged Special (min 45 day dry aged in house)	85

LARGE CUTS

900gm - 1.5kg Rib Eye / Grain Fed	Per Kg 160
1kg - 1.9kg Cape Grim Tomahawk Grass Fed	Per Kg 160
Ask your server what's on display. We have a variety of cuts to share	

Sauces		House Made Butters	
Red Wine Jus (GF)	3.5	Herb & Garlic (GF)	3.5
Wild Mushroom (GF)	3.5	Fermented Chilli (GF)	3.5
Peppercorn Jus (GF)	3.5	Cowboy Butter	3.5
Chimichurri (GF)	3.5		
Seafire BBQ Glaze	3.5		
Bearnaise	3.5		
Mustards		Add Ons	
Hot English	3.5	Charred Slipper Lobster	25
Dijon	3.5	Baked Bone Marrow	12
Seeded	3.5		

SIDES

12 Each or 3 for 30

- Triple Cooked Potatoes Lemon & Cayenne Pepper
- Confit Garlic Mash
- Crunchy Fries with Rosemary & Smoked Paprika
- Seasonal Greens with a Citrus & Soy Vinaigrette
- Mac & Cheese
- Roasted Cauliflower & Miso Butter
- Witlof, Fennel & Cucumber Salad with Vanilla & Orange Dressing
- Rocket, Roasted Tomatoes, Pickled Red Onion & House Marinated Feta

WHAT IS DRY AGED BEEF?

The dry aging process is unique in its ability to intensify the natural flavours of the beef, while imparting a tenderness that you cannot replicate with unaged beef.

We specialise in creating some of the most unique flavoured dry aged steaks in Adelaide, with new flavours being added weekly.

Make sure you ask your waiter what creation is currently available and what is coming up.

\$125
Per Person

SEAFIRE STEAK FLIGHT

THE ULTIMATE STEAK EXPERIENCE

3 Premium Cuts of Steak & 3 Premium Yalumba Wines

\$90
Per Person

FEED ME

Let Chef Take The Reins & Enjoy a Shared 4 Course Feast, Sampling Multiple Items Off Our Menu

Add Extra Course for \$10pp (Whole Table Only)
Enjoy Wines Paired with Each Dish for \$45

Blue: Sealed, very red in the centre. Room temperature

Rare: Red in the centre. Lukewarm temperature

Medium-Rare: Pinkish-red in the centre. Warm temperature

Medium: Pink in the centre. Hot temperature

Medium-Well: Very little pink in the centre. Hot temperature

Well-Done: No pink, brown in the centre. Hot temperature