
SEADUCTION

RESTAURANT + BAR

Dinner

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

To Start

Freshly shucked pacific oysters	22
Oscietra caviar, served with condiments and garnishes	200

Entrée

Kingfish Kokonda, citrus cured kingfish, coconut cream, tomato, coriander	22
Alaskan scallops, maple pork belly, roasted scallion	26
Tuna sashimi, green tea labna, gold beetroot, goji berry	24
Avocado mousse, green tomato, balsamic tofu, potato crisp, petit bouche	20
Classic beef tartar, egg, cornichon, parsley, mustard, crème fraiche, brioche	24

Main

Chateaubriand for 2 - roasted Bindaree beef tenderloin, heirloom carrots, roasted kipfler potato, spring salad, roast baby onions, Yorkshire pudding, greens, red wine jus, mustards 110

Sous vide coconut chicken breast, yaki onigiri rice, fragrant shiso salad, tepache gel 34

Roasted lamb belly herb crumble, smoked parsnip puree, cavolo nero, rosemary, cous cous 36

Olive oil poached Huon salmon fillet, buckwheat noodles, sriracha, soy bean, gai choy 36

Mooloolaba prawns candied walnut, witlof, chervil, apple, chardonnay vinegar 36

Grilled swordfish, kalamata olive, eggplant, greens, 36

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

Something to Finish

Hennessy VS	14
Hennessy VSOP	16
Ramos Pinto 10 year	12
Ramos Pinto Tawny	10
Pedro Ximenez San Emilio	12
Tio Pepe	10
Grandfather	18
Great Grandfather	80
Galway Pipe	12

Spring Tasting Menu

Seasonal Snacks

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Avo mousse, in a jar

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Scallop/ pork belly maple

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Prawn salad , witlof, apple walnut

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Steamed snapper, spiced orange, peas, cucumber, cous cous

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Summer cleanser

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Blueberry cheesecake

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Tea or Coffee with House Chocolate

125 per person

195 with matched wines

Plant Based Tasting Menu

Seasonal Snacks

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

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Tomato gazpacho, cucumber, mint, chilli,
basil, prawn soba

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Indian poha, w smoked corn and asparagus

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Besan tempura tofu stuffed zucchini flower,
roasted pumpkin, polenta

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Summer Cleanser

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Vanilla coconut panna cotta, maple oats, confit pineapple,
spiced rum, black sorbet

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Tea or Coffee with House Chocolate

Plant based tasting menu is vegan friendly

125 per person

195 with matched wines