
SEADUCTION
RESTAURANT + BAR

Be Seaduced...

DINNER

Your Hosts:

Esther Sole - Restaurant & Banquets Manager

Kathryn Sheard - Restaurant Supervisor

Your Chefs:

Steve Szabo - Executive Chef

Timothy Stewart - Executive Sous Chef

E N T R É E

Our specialty shaved Spanish, Iberico ham

“Pata Negra” served with crusty bread

*“This famous and rare black hooped swine
is fed solely on acorns and is cured under the strictest
regulations to provide the ultimate ham”*

To share - sixty five dollars

*Seared diver scallops served
with andalouse sausage crumble,
sweet corn custard and carrot essence*

twenty three dollars

*Southern calamari bedded on buckwheat,
barley and sunflower seeds with mildly smoked
chilli cream and crispy chicken skin*

twenty three dollars

*Handmade tortellini of goats’ cheese
with baby beetroot gel, crushed walnuts,
mandarin and burnt butter*

twenty three dollars

*Slow cooked octopus at 71° with
black olive soil, red grape gel, pickled fennel,
almonds and semi dried sultanas*

twenty two dollars

*Ora King Manuka wood smoked salmon
with noilly pratt infused butter cream
and two caviars*

twenty three dollars

*Home cooked sous vide corned beef topped
with brioche crumbs, Dijon sponge,
pickled mustard seeds and confit egg yolk*

twenty three dollars

*Caviar - 30g White Sturgeon
served with classic accompaniment’s, or
served traditionally “The Russian Way”*

with freshly baked bread

two hundred and ten dollars

MAIN

*Pan roasted duck breast and confit tongue with
gin compressed rhubarb, Jerusalem artichoke,
braised celery and a rhubarb gel
forty dollars*

*Snapper pave with parsnip puree,
caramelized chicken wings,
a salad of "summer" with
lemon spheres and avocado cream
thirty nine dollars*

*Braised lamb belly with sweetbreads, white
polenta, caramelized yoghurt, peas and
dehydrated milk foam
thirty nine dollars*

*Twice cooked pork and crispy pig's ear
served with cannellini bean puree,
white asparagus and apple cloud
thirty eight dollars*

*Barossa organic free range chicken, butter
poached breast and sous vide leg with a black
pudding crumb, vadouvan granola, carrot
puree, charred leeks and shaved heirloom
carrots
thirty seven dollars*

*Cape Byron angus eye fillet rolled in cep dust
with a shallot puree, confit king brown
mushrooms, grilled baby onions and bone
marrow powder
forty four dollars*

SIDES

*Broccolini with toasted almonds
Creamed, truffled, mashed, desiree potato
Rocket salad with walnuts and parmesan
eight dollars per side*

SEADUCTION DEGUSTATION

Five courses one hundred and fifteen dollars

Five courses with matching wines

Tasting size- one hundred and fifty dollars

Full size- one hundred and eighty dollars

Seared diver scallops

*served with andalouse sausage crumble,
sweet corn custard and carrot essence*

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Ora King Manuka wood smoked salmon

*with noilly pratt infused butter cream
and two caviars*

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Seaduction Foie Gras parfait with

*tempura prawn, tarragon sponge
and a light truffle oil with brioche soil*

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Butter poached poussin with

*a tempura of langoustine, artichoke puree
and a carrot and shellfish espuma*

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Decadent velvet chocolate,

*marshmallow rice crunch, almond dentelle
with white and dark chocolate soil*

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Coffee and Petit Fours

*SEADUCTION DEGUSTATION
MATCHING WINES*

*Chandon Brut
Yarra Valley, Victoria*

The entry is soft with generous primary fruit characters followed by a creamy mid-palate offering nougat and nectarines extending to a lingering and crisp brut finish.

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*Pencarrow Sauvignon Blanc
Martinborough*

The nose is very full with deep, rich, pungent aromas of passionfruit and savoury tropical fruits unfolding to reveal gooseberry and dark herbal detail.

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*Paringa Estate Pinot Noir
Mornington Peninsula, Victoria*

The lifted wine offers briary fruit dominated by fresh cherries, blueberries and complexing nutmeg spice. The palate is full, flavorsome and long with evident fine tannins

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*Bonacchi Chianti Reserva
Tuscany, Italy*

Expect classic notes of cherry and violet along with a hint of old varnished wood, crisp acidity and lightly astringent tannins.

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*Valdespino Pedro Ximenez Sherry
Jerez, Spain*

Made from Pedro Ximenez grapes, once harvested, they are left out in the sunshine for two weeks. On the palate it is rich, velvety and very smooth.

DESSERT

*Pineapple caramelized in its own juices
with Vanilla,*

*A passionfruit cremeux, mango parfait
and coconut elements.*

nineteen dollars fifty

*Seaduction Berries and cream,
Raspberry panna cotta ,
Strawberry dust and sponge,
with a balsamic ice cream.*

nineteen dollars fifty

*Semolina marinated sponge on a
Whipped yogurt carpet
with fresh Pomegranate,
and pistachio halva.*

nineteen dollars fifty

*Velvet chocolate,
marshmallow rice crunch, almond
dentelle with white and dark chocolate
soil*

nineteen dollars fifty

Chef's selection of fine cheeses

twenty six dollars