



# SEAFIRE

ON THE MARINA

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STEAK - FUNCTIONS - WINE

# STARTERS

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## SA Oysters

|                                  |      |
|----------------------------------|------|
| <i>Natural</i>                   | ea 6 |
| <i>Seafire Kilpatrick (GF)</i>   | ea 7 |
| <i>Lemon Myrtle Nam Jim (GF)</i> | ea 7 |

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| <b>Beef Skewers (2) (DF)</b>                                          | 32 |
| <i>Heirloom Beets, Couscous Pearls, Black Garlic, White BBQ Sauce</i> |    |

|                                       |      |
|---------------------------------------|------|
| <b>Baked Shark Bay Scallops (GFO)</b> | ea 9 |
| <i>XO Butter, Prosciutto</i>          |      |

|                                                 |    |
|-------------------------------------------------|----|
| <b>Charcuterie (GFO/DFO)</b>                    | 29 |
| <i>Cured Meats, House Pickles, Toasted Pita</i> |    |

|                                                   |    |
|---------------------------------------------------|----|
| <b>Pink Pepper Hiramasa Kingfish (GF/DF)</b>      | 33 |
| <i>Melon, Ginger And Miso Vinaigrette, Chilli</i> |    |

|                                                     |    |
|-----------------------------------------------------|----|
| <b>Smoked Pumpkin Crispy Dumplings (4) (DF/VEG)</b> | 22 |
| <i>Bulgogi Sauce, Burnt Onion Jam, Pepita</i>       |    |

|                                                      |    |
|------------------------------------------------------|----|
| <b>Beef Tenderloin And Green Olive Empanadas (2)</b> | 26 |
| <i>Tomato, Creole, Pickled Samphire</i>              |    |

|                                                   |    |
|---------------------------------------------------|----|
| <b>Australian Split Tiger Prawns (2) (GFO)</b>    | 34 |
| <i>Cowboy Butter, Gremolata, Frisée, Crackers</i> |    |

|                                                            |    |
|------------------------------------------------------------|----|
| <b>Smoked Pork Belly (DF)</b>                              | 25 |
| <i>Apple And Cucumber Kimchi, Korean BBQ Sauce, Sesame</i> |    |

*All Australian Sourced Seafood*

# MAINS

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|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| <b>Pressed Lamb Shoulder</b> (GF)                                                 | 47 |
| <i>Beer And Goat Cheese Emulsion, Piccalilli,<br/>Macadamia And Fennel Dukkha</i> |    |
| <b>Wagyu Beef Ragu</b>                                                            | 52 |
| <i>Slow Cooked From Prime Cuts With House Pasta, Grana Padano</i>                 |    |
| <b>Humpty Doo Barramundi</b> (GF)                                                 | 53 |
| <i>Eggplant And Fennel Escabeche, Beetroot Hollandaise, Ice Plant</i>             |    |
| <b>12hr Cooked Pork Belly</b> (GF/DF)                                             | 46 |
| <i>Black Bean Stew, Chorizo, Orange Zhoug</i>                                     |    |
| <b>Roasted Sugarloaf Cabbage</b> (VEGO)                                           | 33 |
| <i>Salmorejo, Chilli Oil, Grana Padano, Shallots</i>                              |    |
| <b>Barrero ½ Chicken</b> (GF/DF)                                                  | 46 |
| <i>Fire Roasted Vegetables, Charred Lime, Karkalla, Jus</i>                       |    |

# SIDES

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3 for 49

|                                                             |    |
|-------------------------------------------------------------|----|
| <b>Confit Garlic And Chive Mash Potato</b> (GF)             | 18 |
| <b>Wagyu Fat Potatoes</b> (GFO/DF)                          | 18 |
| <b>Truffle Mac &amp; Cheese</b>                             | 18 |
| <b>Mix Leaf Salad With Tarragon Dressing</b> (GF/DF)        | 18 |
| <b>Sauteed Spinach With Lemon</b> (GF/DF)                   | 18 |
| <b>Crunchy Fries With Thyme, Lemon And Paprika</b> (GFO/DF) | 18 |
| <b>Broccolini With Tahini Dressing And Dukkha</b> (GFO/DF)  | 18 |

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# PORTORO

## Portoro Steak – A Cut Above

Portoro delivers a steak experience that goes beyond expectation, redefining what exceptional truly means.

Raised on non-GMO feed and never treated with antibiotics or added hormones, Portoro cattle produce outstanding marbling and rich, full-bodied flavour.

Our Grill, Spiral Cuts, and Dry Aged selections are proudly sourced from Portoro.

## GRILL

*All Steaks Come With Choice Of Sauce, Butter, Or Mustard*

|                                                              |    |
|--------------------------------------------------------------|----|
| <b>300g Porterhouse MB4+</b><br><i>100+ Days Grain Fed</i>   | 68 |
| <b>300g Scotch Fillet MB4+</b><br><i>100+ Days Grain Fed</i> | 74 |
| <b>250g Eye Fillet MB4+</b><br><i>100+ Days Grain Fed</i>    | 76 |

## SPIRAL CUT

*All Steaks Are Marinated For 48 Hours With Garlic, Parsley, Olive Oil*

|                                                              |     |
|--------------------------------------------------------------|-----|
| <b>300g Porterhouse MB4+</b><br><i>100+ Days Grain Fed</i>   | 72  |
| <b>400g Eye Fillet MB4+</b><br><i>100+ Days Grain Fed</i>    | 112 |
| <b>500g Scotch Fillet MB4+</b><br><i>100+ Days Grain Fed</i> | 117 |

# WHAT IS DRY AGE?

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.

## DRY AGE

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**300g Flavoured Dry Age (28-45 Days)**

95

*100+ Days Grain fed*

**700g - 2kg Rib Eye (21-28 Days)**

210/kg

*100+ Days Grain Fed*

**1.2kg - 2.8kg Tomahawk (21-28 Days)**

210/kg

*100+ Days Grain Fed*

## FULL BLOOD WAGYU

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**Kobe A5 Japanese Cut**

175 per 100g

*MB12+*

**150g/300g Kiwami Wagyu Porterhouse**

99/190

*MB9+*

**200g/400g Kiwami Wagyu Scotch Fillet**

120/225

*MB9+*

**200g/400g Kiwami Wagyu Tenderloin**

140/270

*MB9+*

# SAUCES

All 5

Red Wine Jus (GF/DF)

Wild Mushroom (GF)

Peppercorn Jus (GF/DF)

Chimichurri (GF/DF)

Mustard Sauce (GF)

Béarnaise (GF)

Nam Jim (GF/DF)

Chilli Butter (GF)

Garlic Butter (GF)

Cowboy Butter (GF)

Hot English Mustard (GF/DF)

Seeded Mustard (GF/DF)

Dijon (GF/DF)

Horseraddish (GF/DF)

# EXTRAS

Split Prawn With Cowboy Butter (GF)

15

Roasted Bone Marrow Butter (GF)

15

**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

*All Australian Sourced Seafood*

# SEAFIRE STEAK FLIGHT

THE ULTIMATE STEAK EXPERIENCE

135 pp

*3 Premium Cuts of Steak Paired With 3 Premium Yalumba Wines*

## FEED ME

THE SEAFIRE EXPERIENCE

110 pp

*Let The Chef Take The Reins And Enjoy A Shared 5 Course Feast  
Sampling Multiple Items Off Our Menu (Whole Table Only)*

*Add An Extra Course (Whole Table Only)*

10 pp

*Enjoy Wines Paired With Each Course*

52 pp

## DESSERTS

**Double Set Chocolate**

19

*Pistachio Biscuit, Pistachio Cream, Blood Orange*

**Fig Burnt Basque Cheesecake** (GF)

19

*Biscuit Crumb, Caramelised Fig, Mango, Raspberry Dust, Crème Fraîche*

**Coconut And Tarragon Panna Cotta** (GF/DF)

19

*Toasted Coconut, Mango*

**Apple Crème Brûlée** (GF)

19

*Dried Apple, Apple Gel*

**Affogato**

19

*Vanilla Ice Cream, Espresso, Your Choice Of Liqueur*

# KIDS MENU

Children Aged 12 And Under  
Includes A Drink And Ice Cream

|                                                                |    |
|----------------------------------------------------------------|----|
| Ragu Spaghetti                                                 | 25 |
| Kids Porterhouse (150g) (GFO/DF)<br>Chips And Tomato Sauce     | 26 |
| Grilled Chicken Tenderloins (GFO/DF)<br>Chips And Tomato Sauce | 22 |

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  
(VEG) VEGETARIAN  
(VEGO) VEGETARIAN OPTION  
(DF) DAIRY FREE

ALL AUSTRALIAN SOURCED SEAFOOD

1.54% SURCHARGE APPLIES TO ALL CARD TRANSACTIONS  
15% SURCHARGE FOR PUBLIC HOLIDAYS  
NO SPLIT BILLS