

# KIDS

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

## MINI CHEESEBURGER

Slider with Cheese & Tomato Sauce, Served with Chips

## BEEF SKEWER & CHIPS <sup>(GF)</sup> <sup>(DF)</sup>

Marinated Beef Skewer, Served with Chips & Tomato Sauce

## MACARONI & CHEESE

## CHICKEN STRIPS <sup>(DF)</sup>

Crumbed Chicken Strips, Served with Chips & Tomato Sauce

## BATTERED FISH & CHIPS <sup>(DF)</sup>

Battered. Served with Chips & Tomato Sauce

## KIDDYGATTO (\$5 extra)

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

# DESSERTS

## CHOCOLATE TRUFFLES <sup>(GF)</sup> 16

Ginger & white chocolate ganache

## PUMPKIN CHEESECAKE 16

Pepita Praline, Dulche De Leche, Lemon Crème Fraîche

## COCONUT AND KAFFIR LIME PANNA COTTA <sup>(DF)</sup> 16

Mango, Blood Orange, Lime Dust

## CREMA CATALAN <sup>(GF)</sup> 16

Orange Compote

**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.

<sup>(GF)</sup> **Gluten Free** <sup>(GFO)</sup> **Gluten Free Option** <sup>(V)</sup> **Vegetarian** <sup>(DF)</sup> **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

<b>SOUP OF THE DAY</b> (GFO)	<b>16</b>
Served with Bread	
<b>SA OYSTERS</b>	
Natural, Lemon	Ea <b>4.5</b>
Seafire Kilpatrick (DF)	Ea <b>5.5</b>
Nam Jim (GF) (DF)	Ea <b>5.5</b>
<b>BEEF SKEWERS (2)</b> (GFO) (DF)	<b>28</b>
House Made Charcoal Flat Bread, White Bbq Sauce, Pickles	
<b>BAKED SCALLOPS</b> (GF)	<b>29</b>
Fermented Chilli Butter, Cured Meat Salpicon, Herbs	
<b>CORN AND BASIL EMPANADA</b> (DF) (V)	<b>18</b>
Chermoula, Fennel, Herbs	
<b>SALUMI BOARD</b> (GFO)	<b>28</b>
Cured Meats, House Pickles, Bread	
<b>MUHAMMARA</b> (GFO) (DF)	<b>18</b>
Pickled Walnut Relish, Pomegranate, Toasted Bread	
<b>PRAWN CEVICHE</b> (GF) (DF)	<b>21</b>
Crackers, Mango, Beetroot, Coriander, Chilli	
<b>HOUSE SMOKED BARRAMUNDI</b> (GF) (DF)	<b>26</b>
Potato & Sweetcorn Salad, Gribiche	

# MAINS

<b>MARGRA LAMB RUMP</b> (GF)	<b>51</b>
Sous Vide, Buckwheat Risotto, Sweet Potato, Rainbow Chards, Pickles	
<b>BEEF RAGU</b>	<b>39</b>
Slow Cooked from Prime Beef Cuts, House Pasta	
<b>BARRAMUNDI</b> (GF)	<b>41</b>
Pan Fried, Caper Velouté, Olive & Almond Pistou, Crispy Shallots	
<b>PORK BELLY</b> (GF) (DF)	<b>44</b>
Master Stock Braised, Pressed Cucumber, Broccoli, Jalapeno, Apple Gel, Sweet & Sour Jus	
<b>MAYURA STATION DRY AGED BURGER</b>	<b>39</b>
Grilled Beer Soaked Dry Aged Patty, Salami, Onion Rings, Provolone, Iceberg, Tomato & Potato Bun	
<b>CHIMICHURRI EGGPLANT</b> (GFO)	<b>32</b>
Couscous Pearls, Goat Cheese Parfait, Pomegranate	

# FROM THE GRILL

All steaks come with choice of sauce, butter or mustard

<b>220gm Mayura Station Wagyu Skirt Steak</b> MB9+	<b>59</b>
<b>300gm Scotch Fillet</b> Pasture Fed MB4+	<b>63</b>
<b>300gm Porterhouse</b> Pasture Fed MB4+	<b>68</b>
<b>250gm Eye Fillet</b> Pasture Fed MB4+	<b>73</b>
<b>400gm Marinated Spiral Cut Eye Fillet</b> Pasture Fed MB4+	<b>95</b>

## DRY AGE

<b>300gm Flavoured Dry Age</b>	<b>95</b>
Special / Grain Fed (28-45 Days)	
<b>1kg – 1.9kg Tomahawk</b>	(PER KG) <b>200</b>
Grain Fed (21-28 Days)	
<b>900gm – 1.5kg Rib Eye</b>	(PER KG) <b>210</b>
Grain Fed (21- 28 Days)	
<b>½ Or Full Dry Aged Maremma Duck Boneless</b> (GF) (DF)	<b>105 // 199</b>
Korean Bbq Glazed, Charred Wombok, Soy Cucumbers	

Sauces		Mustards	
Red Wine Jus (DF)	<b>3.5</b>	Hot English	<b>3.5</b>
Wild Mushroom (GF)	<b>3.5</b>	Dijon	<b>3.5</b>
Peppercorn Jus (DF)	<b>3.5</b>	Seeded	<b>3.5</b>
Chimichurri (DF)	<b>3.5</b>		
Seafire BBQ Glaze (GF) (DF)	<b>3.5</b>	House Made Butters	
Béarnaise (GF) (DF)	<b>3.5</b>	Herb & Garlic (GF)	<b>3.5</b>
Nam Jim (GF) (DF)	<b>3.5</b>	Fermented Chilli (GF)	<b>3.5</b>
		Cowboy Butter (GF)	<b>3.5</b>

# SIDES

12 Each or 3 for 30

<b>Rosemary &amp; Confit Garlic Mash</b> (GF)
<b>Togarashi Crushed Potatoes</b> (GFO) (DF)
<b>Truffle Mac &amp; Cheese</b>
<b>Sauteed Spinach with Garlic &amp; Lemon</b> (GF) (DF)
<b>Heirloom Tomato Salad, Pickled Onions, Rocket</b> (GF) (DF)
<b>Broccolini, Tahini Dressing, Zaatar</b> (GF) (DF)
<b>Crunchy Fries with Thyme, Lemon &amp; Paprika</b> (DF)

# 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.

\$130  
Per Person

## SEAFIRE STEAK FLIGHT

---

### THE ULTIMATE STEAK EXPERIENCE

3 Premium Cuts of Steak & 3 Premium Yalumba Wines

\*STEAK FLIGHT PREMIUM CUTS ARE COOKED TO MEDIUM RARE

\$95  
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