



SEAFIRE

ON THE MARINA

STEAK - FUNCTIONS - WINE

STARTERS

SA Oysters	
<i>Natural</i>	ea 6
<i>Seafire Kilpatrick (GF)</i>	ea 7
<i>Lemon Myrtle Nam Jim (GF)</i>	ea 7
Beef Skewers (2) (DF)	32
<i>Heirloom Beets, Couscous Pearls, Black Garlic, White BBQ Sauce</i>	
Baked Shark Bay Scallops (GFO)	ea 9
<i>XO Butter, Prosciutto</i>	
Charcuterie (GFO/DFO)	29
<i>Cured Meats, House Pickles, Toasted Pita</i>	
Pink Pepper Hiramasa Kingfish (GF/DF)	33
<i>Melon, Ginger And Miso Vinaigrette, Chili</i>	
Smoked Pumpkin Crispy Dumplings (4) (DF/VEG)	22
<i>Bulgogi Sauce, Burnt Onion Jam, Pepita</i>	
Beef Tenderloin And Green Olive Empanadas (2)	26
<i>Tomato, Creole, Pickled Samphire</i>	
Australian Split Tiger Prawns (2) (GFO)	34
<i>Cowboy Butter, Gremolata, Frisée, Crackers</i>	
Smoked Pork Belly (DF)	25
<i>Apple And Cucumber Kimchi, Korean BBQ Sauce, Sesame</i>	
Kaviari Oscietra Caviar (20g)	190

MAINS

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

SIDES

3 for 49

Confit Garlic And Chive Mash Potato (GF)	18
Wagyu Fat Potatoes (GFO/DF)	18
Truffle Mac & Cheese	18
Mix Leaf Salad With Tarragon Dressing (GF/DF)	18
Sauteed Spinach With Lemon (GF/DF)	18
Crunchy Fries With Thyme, Lemon And Paprika (GFO/DF)	18
Broccoli With Tahini Dressing And Dukkah (GFO/DF)	18

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

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

SPIRAL CUT

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

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

300g Flavoured Dry Age (28-45 Days) <i>100+ Days Grain fed</i>	95
700g - 2kg Rib Eye (21-28 Days) <i>100+ Days Grain Fed</i>	210/kg
1.2kg - 2.8kg Tomahawk (21-28 Days) <i>100+ Days Grain Fed</i>	210/kg

FULL BLOOD WAGYU

Kobe A5 Japanese Cut <i>MB12+</i>	175 per 100g
150g/300g Kiwami Wagyu Porterhouse <i>MB9+</i>	99/190
200g/400g Kiwami Wagyu Scotch Fillet <i>MB9+</i>	120/225
200g/400g Kiwami Wagyu Tenderloin <i>MB9+</i>	140/270

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

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) <i>Chips And Tomato Sauce</i>	26
Grilled Chicken Tenderloins (GFO/DF) <i>Chips And Tomato Sauce</i>	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

1.54% SURCHARGE APPLIES TO ALL CARD TRANSACTIONS

15% SURCHARGE FOR PUBLIC HOLIDAYS

NO SPLIT BILLS