



STARTERS

SOUP OF THE DAY	12
served with bread	
SA OYSTERS	
Natural, Lemon	Ea 4.5
Kilpatrick	Ea 5.5
Seafire, Romesco, Spiced Bacon, Basil Oil	Ea 5.5
HUMMUS (GFO)	18
Red Spiced Hummus, Chick Peas, Evo & Flat Bread	
BEEF TATAKI (GF)	25
Mustard Emulsion, Fried Onion And Coriander	
CHICKEN LIVER PATE (GF)	21
Pickle Salad, Dried Apple, Ciabatta	
YELLOWTAIL KINGFISH (GF)	20
Cucumber, Orange Segments, Radish, Coconut Cream	
BAKED SCALLOPS (GFO)	28
Scallops, Red Onion, Parma Ham, Fresh Herbs	
BURRATA (GF) (PBO)	23
Charred Greens, Beetroot, Carrot, Davidson Plum Zaatar, Fresh Herbs	
SMOKED SWEET POTATO (GF) (PB)	18
Macadamia Piccata, Green Muhummara, Fresh Herbs, Balsamic Dressing	
SALUMI (GFO)	27
Prosciutto, Morcon, Wagyu Salami, House Pickle, Toasted Bread	

MAINS

SHAWARMA LAMB (GFO)	40
Slow Cooked Spiced Lamb, Native Tabouleh, Lemon Labneh And Fresh Herbs	
HALF CHICKEN (GF)	35
Marinated Bbq'd Chicken, Mushroom Ragu, Fresh Herb	
PORK BELLY (GF)	35
Cooked In Master Stock, Edamame, Chickpeas, Sautéed Greens	
BEEF BRISKET (GF)	38
Braised 12Hrs, Mushroom Compote, Pea Puree, Charred Pickle Onion	
BARRAMUNDI	47
Roast Celeriac, Puree, Chilli & Kohlrabi Remolade, Charcoal Oil & Fresh Herbs	
BEEF RAGU	35
Slow Cooked Beef Ragu With Campanelle	
SA LOBSTER (GF)	POA
Newburg Sauce or Garlic Butter & Cocktail	
<i>Please Note Lobsters Are Cooked To Order on our Char Grill</i>	

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** (PB) **Vegan**

1.5% surcharge applies to all credit card transactions

15% Surcharge for Public Holidays

FROM THE GRILL

All steaks come with choice of sauce, butter or mustard

300gm Porterhouse / Pasture Fed	57
300gm Scotch Fillet / Grain Fed	59
250gm Eye Fillet / Pasture Fed	60
220gm Wagyu Eye Fillet / 400 Days Grain Fed	89
300gm Dry Aged Special (min 45 day dry aged in house)	85

Turn your Steak into Steak Frites (Bearnaise & Fries) +12

LARGE CUTS

900gm - 1.5kg Rib Eye / Grain Fed	Per Kg 150
1kg - 1.9kg Cape Grim Tomahawk Grass Fed	Per Kg 150
Ask your server what's on display. We have a variety of cuts to share	

Sauces		House Made Butters	
Red Wine Jus (GF)	3.5	Herb & Garlic (GF)	3.5
Wild Mushroom (GF)	3.5	Fermented Chilli (GF)	3.5
Peppercorn Jus (GF)	3.5	Cowboy Butter	3.5
Chimichurri (GF)	3.5	Add Ons	
Seafire BBQ Glaze	3.5	Bacon Jam	8
Mustards		Charred Slipper Lobster	25
Hot English	3.5	Baked Bone Marrow,	12
Dijon	3.5	Herb Piccata	
Seeded	3.5	Smoked Spiced Prawns	18

SIDES

12 Each or 3 for **27**

- Rosemary Potato**
- Smoked Mash**
- Crunchy Fries & Smoked Salt**
- Roast Baby Carrots, Honey & Fried Onion**
- Broccolini, Mustard Emulsion**
- Mac & Cheese** (no GFO)
- Chopped Salad**
- Onion Rings**

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.

\$120
Per Person

SEAFIRE STEAK FLIGHT

THE ULTIMATE STEAK EXPERIENCE

3 Premium Cuts of Steak & 3 Premium Yalumba Wines

\$90
Per Person

FEED ME

Let Chef Take The Reins And 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

KIDS

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

MINI CHEESEBURGER
2 Sliders with Lettuce, Tomato, Cheese and Tomato Sauce. Served with Chips

MACARONI AND CHEESE
Macaroni and Cheese Served with Chips

CHICKEN STRIPS
House Made Crumbed Chicken Strips. Served with Chips

SPAGHETTI BOLOGNESE
Classic Spaghetti Bolognese, with Parmesan Cheese

BATTERED FISH AND CHIPS
Battered Flathead. Served with Chips and Tomato Sauce

KIDDYGATTO (\$5 extra)
The Kid's Affogato, Vanilla Ice Cream with Hot Chocolate and Popcorn Syrup

DESSERTS 16

CHOCOLATE LAYER CAKE (GF)
Raspberry Jam, White Chocolate & Raspberry Mousse, Cocoa Butter Feuilletine & Chocolate Soil

APPLE PIE (GFO)
With Homemade Caramel Cream, Creme Chantilly & Freeze Dried Apple

VANILLA CREME BRULEE (GF)
Traditional Creme Brulee Served with Seasonal Fruit

MARTINI PANACOTTA
Grissini, Orange Compote & Chocolate Disc

AFFOGATO
Vanilla Ice Cream, Fresh Espresso, Choice of Macadamia Liqueur, Frangelico, Baileys, Kahlua or El Toro Grano De Cafe

CHEESE BOARD (GFO) **42**
Cheddar, Brie & Blue, Fruit Paste, Nuts, Lavosh

WANT TO KEEP UP TO DATE WITH WHAT IS HAPPENING AT SEAFIRE?

scan now and see

