
BREAKFAST MENU

Available from 8am until Midday

WATERMELON PLATTER (V) (LG)	12
With natural yoghurt	
BAKERS BASKET (V)	13
Danish (2), croissant (2), mini muffins (2), butter, honey & jam	
HOMEMADE GRANOLA (V)	14
Honey yoghurt, dried coconut & cocoa dust	
ACAI BOWL (V)	16
With red berries, crushed pistachio, dried cranberry & shredded coconut	
EGGS BENEDICT (V)	17
Poached eggs (2), English muffin, sautéed spinach, tomato, mushroom & hollandaise sauce	
Add ham	3
Add bacon.....	3
Add smoked salmon	4
BANANA FRITTER (V)	17
Fried banana in golden pancake batter, maple syrup and chocolate sauce	
Add Vanilla ice-cream	2
FRUIT PLATTER (V) (LG)	18
Seasonal fruit & natural yoghurt	
OMELETTE	18
Ham, cheese, chives, grilled tomato & mushroom, with your choice of toast	
ROESTI (V)	19
Chargrilled zucchini, poached eggs, pea puree, capsicum tapenade on a potato roesti	
CHILLI CHORIZO	21
Chorizo, toasted rye, sautéed mushroom, crushed avocado, poached eggs (2) & chipotle sauce	
BREAKFAST BOARD	27
Crispy haloumi, Brazilian sausage, sautéed spinach, portobello mushroom, crispy potato, grilled tomato, maple bacon, your choice of eggs (poached, fried or scrambled) (2) and sour dough cobb	

For dietary requirements and allergen concerns please discuss with your waiter when placing your order.

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(LG) – Low Gluten (V) – Vegetarian

FOOD MENU

Available from Middy

Salads

TAHINI QUINOA SALAD (V) (LG)	15
With beetroot, chickpeas, pumpkin, cucumber, radish & tahini yogurt dressing	
DRESS YOUR OWN GARDEN SALAD (V)	15
Crispy green leaves with cucumber, carrots, red onions, tomatoes, radish and fresh herbs Choice of dressing: Balsamic olive oil, vinaigrette or creamy aioli	
DUCK SALAD (LG)	18
Slow roasted duck breast with rhubarb chard, charred asparagus, chia seed mousse & olive oil	
CAESAR SOFT SHELL TACO	19
Romaine lettuce, bacon pieces, croutons, shaved parmesan, boiled egg	
SMOKED SALMON	19
Tasmanian cold smoked salmon with pea puree, yuzu juice, micro herbs, red caviar & foccacia cube	
FOR ALL SALADS	
Add grilled chicken tenderloins.....	4
Add smoked salmon.....	7
Add salt & pepper calamari.....	7

Sandwiches, burgers & wraps

CHICKEN WRAP	17
Chicken, cos & rocket lettuce, pancetta, mozzarella, roasted paprika, olive paste and pesto dressing, served with chips	
VEGGIE WRAP (V)	17
Spinach tortilla with Mediterranean vegetables, tomato and pesto served with chips	
Add chicken.....	4
Add smoked salmon.....	5
TRADITIONAL BEEF BURGER	19
Beef burger with bacon, iceberg lettuce, tomato, tasty cheese, onion jam and bush tomato chutney, served with chips	
ROAST BEEF SANDWICH	20
Roast beef served on sourdough, bush tomato chutney, Swiss cheese, gherkins, dijon mustard and rum BBQ sauce, served with chips	
SEA WORLD RESORT CLUB SANDWICH	25
Chicken, lettuce, tomato, egg, bacon, on foccacia bread, served with chips	

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Pastas

MOROCCAN MEATBALLS	23
Spaghetti with Moroccan style meatballs, eggplant, zucchini, Napoli sauce, splash of labne & parmesan flakes	
RICOTTA & SPINACH RAVIOLI(V)	24
Kalamata olives, semi ripened tomato, in a light sage butter with parmesan cheese & Napoli sauce	
PRAWN PENNE PASTA	27
Penne with sauteed prawns, chilli flakes, chorizo sausages with creamy butter sauce	
<i>(Gluten free pasta available on request)</i>	

Pizza

MARGARITA PIZZA (V)	19
Fresh tomato, basil and mozzarella on a tomato base	
SOUTHWEST PIZZA	21
Chipotle chicken, guacamole, cheese, sour cream & corn chips on a tomato base	
BBQ CHICKEN PIZZA	21
Chicken, maple bacon, tomato, mozzarella & BBQ sauce on a tomato base	
SPICY MEATBALL PIZZA	22
Spicy meatballs, maple bacon, tomato, mozzarella & tomato sauce on a tomato base	
<i>(Gluten free pizza base available on request)</i>	

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Main Course

VEGETABLE FRITTER (V)	23
Pumpkin, fetta & spinach fritters with sauteed spinach, capsicum tapenade & olive oil with vegetables skewers	
BRAZILIAN CHICKEN CHURRASCO SKEWERS	25
Chicken skewers, burnt lemon, Salpicão salad bun (apple, raisin, potato & chicken), potato crisp & tomato red wine vinaigrette	
CRUMBED RED EMPEROR	26
Tartare & tomato sauce, lemon wedge with chips	
PAN FRIED BARRAMUNDI (LG)	28
Spiced rice, wilted greens & yellow curry sauce	
CHARGRILLED FILLET OF BEEF 180GR (LG)	33
With potato roesti, green bean & sautéed mushroom, mustard oil, pan jus	
Add garlic prawns (4).....	7
TOMAHAWK LAMB CUTLETS	35
Lamb cutlets marinated in mojo verde, sweet potato mash, green beans with chorizo & garlic jus	
SUPER SEA WORLD RESORT BURGER	24
Beef pattie, lettuce tomato, maple bacon, Swiss cheese, onion rings, pickles & pepper & rum BBQ sauce, served with rustic chips	
Extra 180g pattie & cheese.....	10
(Plus Australia Tap Beer Schooner or Glass of House Wine)	

Sides

WEDGES (V)	9
Sour cream & sweet chilli sauce	
FRIES (V)	9
Fries, sea salt, aioli & tomato sauce	
STEAMED VEG (V)	7
MASH (V)	7
RICE (V)	7

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Tapas

BRIE WEDGE (V)	12
With dried fruit, quince paste, grissini & grapes	
BRUSCHETTA (V)	14
Crumbled feta cheese, basil, balsamic glaze, tomato and olive oil	
DUMPLINGS	15
Steamed chicken dumplings, soy, coriander, chilli and bok choy	
HALOUMI FRITTERS (V) (LG)	15
Honey glazed with pickled cucumber, cauliflower salad, spicy radish & saffron dressing	
GARLIC PRAWNS	18
Potato dollops, garlic puree, tomato, prawn cracker, with toasted Turkish bread	
POLENTA BAKE (V) (LG)	16
Polenta, mushroom and vegetable skewers on a bed of quinoa	
SALT & PEPPER CALAMARI	17
With sweet chilli and aioli	

For the sweet tooth

MANGO COCONUT MOUSSE (V)	14
Coconut sphere mousse with mango glaze, caramel fudge sauce, pineapple compote & macadamia crumble	
CHEESE PLATE (V)	15
Brie, blue & cheddar cheese plate, with dried fruits, grissini & grapes	
CHOCOLATE LAVA CAKE (V)	15
Warm cake with gooey chocolate ganache centre, berry ragout & saffron custard	
GIANDUJA LOG (V)	16
Chocolate hazelnut slice with white chocolate orange cube, chocolate brush and fruit coulis with a jelly lolly bar	
SEASONAL FRUIT PLATTER (V)	18
With natural yoghurt	

Combo with any dessert

ADD A 100ML STANLEY TAWNY PORT	6.5
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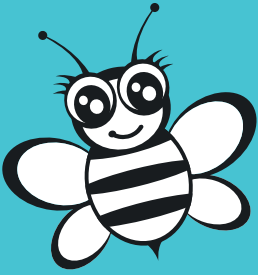
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Kid's Menu

AGES 1 - 13



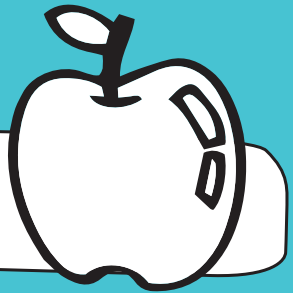
90G BEEF STEAK WITH CRUSHED POTATO, GREEN BEANS & JUS
14.5

KIDS BURGER WITH CHEESE, TOMATO SAUCE & CHIPS
14.5

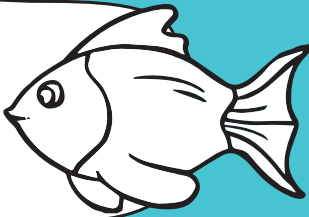


CHICKEN TENDERLOINS WITH STEAMED VEGETABLES & MASH
14.5

FRESH FRUIT SALAD
9.5



CRUMBED WHITING AND CHIPS
14.5



TOASTED HAM & CHEESE SANDWICH WITH CHIPS
14.5

SPAGHETTI BOLOGNAISE OR NAPOLI WITH GRATED CHEESE
14.5



Upgrade to a Combo for only \$3

KIDS SIZED SOFT DRINK AND PADDLE POP

DRINKS

White Wine

	g	b
WHITE VARIETALS		
Banrock Station Moscato (sweet white), SA.....	8	30
Ta_Ku Pinot Gris Marlborough, NZ.....	9	35
SAUVIGNON BLANC & BLENDS		
Hardys The Riddle, SA.....	8	29
Ta_Ku Sauvignon Blanc Marlborough, NZ.....	9	34
Starve Dog Lane, Sauvignon Blanc, SA.....		35
CHARDONNAY		
Banrock Station, SA.....		30
Goundrey Homestead Unwooded, WA.....		33
Fishbone Chardonnay, Margaret River, WA.....	9	33

Red Wine

PINOT NOIR, ROSÉ & LIGHT REDS		
Fishbone Rose, Margaret River, WA.....	9	33
Banrock Station White Shiraz, SA.....		29
Ta_Ku Pinot Noir Marlborough, NZ.....	9	35
MERLOT & MERLOT BLENDS		
Amberley Merlot Margaret River, WA.....	9	34
Goundrey Homestead Cabernet Merlot, WA.....	9	35
Brookland Valley Estate Verse 1 Cabernet Merlot, WA.....		35
CABERNET SAUVIGNON		
Nottage Hill, SA.....		35
Houghton, WA.....	9	35
SHIRAZ		
Hardys The Riddle Cabernet, SA.....	8	29
Banrock Station, SA.....		30
Goundrey Homestead, WA.....	9	35

Champagne & Sparkling

Hardys The Riddle Brut Reserve NV, SA.....	^g 8	^b 29
Yarra Burn Vintage Pinot Chardonnay Pinot Meunier, Vic.....		37
Moët & Chandon Brut Impérial NV Champagne, Fra		156

200ML PICCOLO'S

Moët & Chandon Brut Impérial NV Champagne, Fra		40
Banrock Station Pink Moscato, SA (275ml).....		9
Omni Sparkling NV, Aus.....		9

Premium Wine

Red Claw Mornington Peninsula Chardonnay, Vic.....		40
Red Claw Mornington Peninsula Sauvignon Blanc, Vic.....		40
Red Claw Mornington Peninsula Pinot Gris, Vic.....		40
Red Claw Mornington Peninsula Pinot Noir, Vic.....		45
Red Claw Heathcote Shiraz, Vic.....		45
Tintara Cabernet Sauvignon, SA		45
Yabby Lake Chardonnay, Vic.....		55
Yabby Lake Pinot Noir, Vic.....		55
Heathcote Shiraz, Vic.....		55

Spirits

VODKA

Eristof Vodka.....		8
42 Below.....		11

GIN

Larios		9
Bombay Sapphire.....		10
Star of Bombay		18

RUM

Bacardi.....		8
Bundabery		8
Bati Dark Rum.....		9
Bacardi Oakheart Spiced Rum.....		9
Malibu.....		9

BOURBON

Jim Beam	9
Wild Turkey	9
Jack Daniels	9
Makers Mark	11

SCOTCH & WHISKEY

Dewars Scotch	8
Johnnie Walker Red	9
Canadian Club Whiskey	9
Jameson Irish Whiskey	9
Johnnie Walker Black	10
Chivas Regal 12 YO Blended Whiskey	10
Glenfiddich 12 YO Single Malt	11
Hibiki Blended Whiskey	16
Craigellachie 13 YO Single Malt	18

COGNAC & PORT

Courvoisier VSOP, France – 30ml	16
Galway Pipe Port, South Australia – 30ml	10
Penfolds Grandfather Rare Tawny, South Australia – 30ml	18
Stanley Tawny, Barrel Aged in House, New South Wales	
50ml	7
100ml	10

LIQUEURS

Chantelle Brandy	8
Campari	9
Ouzo	9
Baileys	9
Frangelico	9
Pimms No 1	9
Drambuie	9
Midori	9
Kahlua	9
Southern Comfort	9

Beer & Cider

DRAFT BEER

Premium Range:

Heineken, Kirin, James Squires 150 Lashes Pale Ale, Orchard Crush Apple Cider	
Pint.....	11
Schooner.....	10
Pot.....	7

Classic Range:

Hahn Super Dry, XXXX Gold	
Pint.....	10
Schooner.....	8
Pot.....	6

BOTTLED BEER

Tooheys New.....	7
Hahn Premium Light.....	7
XXXX Gold.....	7
XXXX Bitter.....	8
James Squire Golden Ale.....	8
James Squire One Fifty Lashes.....	8
XXXX Summer Bright Lager.....	8
Tooheys Extra Dry.....	8
Hahn Super Dry 3.5.....	8
Hahn Super Dry.....	8
Heineken 3.....	8
Heineken.....	9
James Boag's Premium.....	9
Kirin.....	9
Kirin Cider (apple or pear).....	9

CANNED BEER

Guinness Draught (500ml).....	9
Sapporo (630ml).....	13

Non Alcoholic

SOFT DRINKS

Coke, Zero, Sprite, Lift, raspberry, soda or ginger ale	
Regular.....	4
Large.....	5
Jug.....	12

JUICE

Orange, apple, cranberry, pineapple or tomato	
Regular.....	5
Jug.....	13

Tea & Coffee

POT OF HOT TEA 5

Earl Grey, English breakfast tea, green tea or herbal tea
(peppermint or chamomile)

HOT CHOCOLATE

Regular 5

Mug/Grande 6

ICED CHOCOLATE 8

COFFEE

Baby Chino..... 2.5

Espresso 4

Piccolo Latte..... 4

Short Macchiato 4

Flat White..... 5

Cappuccino 5

Mocha 5

Latte 5

Long Black..... 5

Long Macchiato..... 5

Iced Coffee 8

EXTRAS

Mug/Grande (Double shot)..... 1

Soy Milk 0.5

Extra Shot 1

Caramel, Vanilla, Chai, Hazelnut 1

After 10am Specialties

SPANISH COFFEE 14

Chantelle Brandy, coffee liqueur, coffee, whipped cream

IRISH COFFEE 14

Jameson, brown sugar, coffee, whipped cream

BAILEYS IRISH COFFEE 14

Baileys, coffee, whipped cream

Kids Super Shakes

CHOCOLATE CORNETTO 12

Chocolate Cornetto, vanilla ice-cream, chocolate topping & milk

SPLICE LIME 12

Splice, vanilla ice-cream, lime topping & milk

REGULAR MILKSHAKES 8

Chocolate, vanilla, caramel, strawberry, lime or banana\

Classic Cocktails 18

SINGAPORE SLING

Gin, Benedictine, Triple Sec & pineapple juice

PINA COLADA

Bacardi, Malibu, pineapple juice & cream

MIDORI SPLICE

Midori, Malibu, pineapple juice & cream

MAI TAI

Bacardi, Triple Sec, dark rum, grenadine, pineapple juice and orange juice

COSMOPOLITAN

Triple Sec, Vodka, cranberry and lime

BERRY CIDER

Vodka, blackberry liqueur, cider, apple and blackcurrant juice

STORMY

Dark rum, ginger ale, bitters, lime & cinnamon dust

STRAWBERRY DAIQUIRI

Bacardi, strawberry liqueur, strawberry puree

LIQUID CARAMEL

Baileys, white chocolate liqueur, butterscotch schnapps & milk

Premium Cocktails 19

FRUIT KISS

Strawberry liqueur, Malibu, blackberry liqueur, passion fruit pulp & pineapple juice

ESPRESSO MARTINI

Vodka, Galliano Ristretto, espresso shot

FRENCH MARTINI

Vodka, blackberry liqueur and pineapple juice

FROZEN MANGO MARGARITA

Tequila, Triple Sec, lemon juice, mango and lime cordial

PASSIONFRUIT & LIME CAPRIOSCA

Vodka, passionfruit liqueur, passionfruit pulp, lime cordial, soda water

STRAWBERRY MOJITO

Bacardi, strawberry, lime and mint

OAKHEART PUNCH

Bacardi Oakheart, Amaretto, ginger ale, pineapple juice and mint

SNICKERS

Baileys, chocolate liqueur, butterscotch schnapps, peanut butter, cream and milk

TOASTED ALMOND WHITE RUSSIAN

Amaretto, Baileys, Vodka, coffee liqueur and milk

*Discounts Apply to Classic Cocktail Range Only.
Groupon & Holiday Pass Holders may order cocktails
from the Premium Range at 2 for \$25*

Other cocktails available upon request.

Ice-Cream Cocktails..... 19

SALTED CARAMEL MARTINI

Butterscotch Schnapps, Vodka, caramel topping, milk and a Magnum Ego ice-cream

COCONUT CALIPPO

Malibu, strawberry liqueur, pineapple juice, apple juice and a lemon Calippo ice-cream

Mocktails..... 9

FROZEN SUNRISE

Orange juice, lemonade & grenadine

RED ROCKET SPRITZER

Strawberry puree, lemonade, soda water

AQUALOOP

Orange juice, vanilla ice-cream & grenadine

SUMMER SURPRISE

Mango, strawberries, orange juice, pineapple juice

SPIDERS

Coke, fanta, sprite or raspberry with vanilla ice-cream

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