

BANQUET *(Minimum for 2 people)*

\$65 per person

*Trio of dips
Mixed Seafood Platter
Chocolate Cake*

Entrée

1. Garlic butter turkish bread	7.9
2. Trio of dips with toasted turkish bread	9.9
3. Calamari (6)	8.9
4. Prawn cutlet (3)	9.9
5. Sea scallops in mornay sauce	10.9
6. Garlic prawn	12.9
7. Oyster natural 1/2 doz	19.9
Oyster natural 1 doz	36.9
8. Oyster kilpatrick 1/2 doz	29.9
Oyster kilpatrick 1 doz	56.9

Salad

9. Garden salad	8.9
10. Coleslaw	8.9
11. Greek salad	9.9
12. Seafood Salad <i>Prawns, sea scallops and calamari served with garlic sauce</i>	18.9

Burger *Served with chip*

13. Hamburger	10.9
14. Fish burger	12.9
15. Chicken burger	12.9
16. Steak burger	13.9
Extra: Bacon/egg/cheese/pineapple	3.0

Seafood meals

All fish can be crumbed, battered or grilled. Served with choice of beer battered chips and salad or steamed veggies

17. Cod meal	18.9
18. Whiting meal	18.9
19. Barramundi meal	20.9
20. Calamari meal	18.9
21. Garlic prawn meal	20.9
22. Prawn cutlet meal	20.9
23. Seaperch meal	20.9
24. Snapper meal	20.9
25. Grilled tuna meal	23.9
26. Sea scallop mornay meal	21.9
27. Grilled salmon meal	25.9
28. Moreton bay bug mornay meal	32.9
29. Soy Glazed Salmon <i>- served with mashed sweet potato & seasonal veggie</i>	25.9

Seafood Platters

30. Seafood basket <i>(crumbed cod, beer battered chips, calamari)</i>	18.9
31. Family pack <i>(4 crumbed cods, chips, calamari and salad)</i>	52.9
32. Cooked seafood platter <i>Cods, calamari, prawn cutlet, sea scallops, beer battered chips and salad</i>	55.9
33. Mixed seafood platter <i>Moreton bay bugs, 1/2 shell scallops, oysters, prawns, smoked salmon, prawn skewers, calamari, fish, salad, beer battered chips.</i>	109.9

Kid meals

34. Fish & chips	9.9
35. Calamari & chips	9.9
36. Chicken & chips	9.9

Rice dishes

37. Fried rice with chicken, egg, vegetables	16.90
38. Vegetables fried rice with tofu and egg	16.90
39. Broken rice with pork and fried egg <i>- served with fish sauce onside</i>	18.90
40. Side dishes: Steamed rice or Rice noodle or Egg noodle or Rice vermicelli	3.00

Add on

Sauce	2.00
Salad/steamed Veggie	5.00
Beef/ Chicken / Pork	6.00
Calamari/Prawn	8.00

Dessert

DE1. Deep fried vanilla ice cream <i>- Coated with shredded coconut and roasted peanuts Top with choice of chocolate or caramel syrup</i>	8.9
DE2. Seagrill banana fritters <i>Crispy pastry banana served with vanilla ice cream and choice of caramel or chocolate syrup.</i>	12.9
DE3. Black glutinous rice <i>- Served with coconut milk, ice cream, chocolate syrup and orange</i>	15.9
DE4. Chocolate Cake <i>- Made from Almond meal, served with ice cream, chocolate syrup, orange</i>	15.9

****Our food may contains nut, gluten, Please inform our staff of any allergies**

Viet de lites *Vietnamese snacks*

V1. Steamed dimsim (3)	9.9
V2. Steamed dumpling (4)	9.9
V3. Crispy spring Roll - pork or vegetarian (4) <i>- Served with sweet chilli sauce</i>	8.9
V4. Fresh rice paper roll (4) <i>choice of chicken, lemongrass beef, or prawn</i> <i>Wrapped in rice paper with lettuce, rice vermicelli, carrot and mint Served with hoisin sauce or fish sauce</i>	10.9
V5. Chicken satay skewers (2) <i>- Served with satay sauce on top</i>	12.9
V6. Grilled prawn skewers (2)	12.9
V7. Crispy calamari salad <i>Tossed with fresh mixed salads, vietnamese style dressing and chilli on top</i>	18.9
V8. Chicken salad <i>- served with rice cracker onside Steamed chicken fillet with fresh mixed salads, herbs, dressing and sesame seed on top.</i>	18.9

Soup

V9. Pho - Beef or chicken rice noodle soup <i>Chicken or rare beef slices with flat rice noodles, topped with sliced onions, coriander and shallot, served with side of bean sprout, basil, lemon and chilli</i>	17.9
V10. Spicy beef rice noodle soup	17.9

Vermicelli dishes *All dishes served with lettuce, cucumber, bean sprout, mint, pickled carrot, peanut and fried onion, served with fish sauce or soy sauce on side*

V11. Chicken	18.90
V12. Grilled pork	18.90
V13. Grilled prawn	18.90
V14. Lemongrass beef	18.90
V15. Pork spring rolls	18.90
V16. Vegetarian spring rolls	18.90

From the wok *Stir fried with seasonal vegetables and home-made sauce*

V17. Vegetables stir fried with oyster sauce or soy sauce	16.90
V18. Chicken lemongrass chilli sauce	23.90
V19. Chicken satay sauce	23.90
V20. Chicken coconut curry	23.90
V21. Chicken cashew nut with soy bean chilli oyster sauce	23.90
V22. Basil beef and roasted peanut on top	23.90
V23. Tender pork stir fried	23.90
V24. Calamari lemongrass chilli sauce	25.90
V25. Prawn coconut curry	25.90
V26. Soft shell Crab Tamarind sauce	28.90

Noodle dishes

V27. Spicy Beef stir fried with egg noodle or rice noodle	26.90
V28. Chicken stir fried with egg noodle or rice noodle	26.90
V29. Seafood stir fried with egg noodle or rice noodle	29.90

Beverages

D01.	Soda Chanh - Homemade lemon	4.9
D02.	Lemon lime & bitter	4.9
D03.	Coke/diet coke/coke zero 375ml	3.9
D04.	Lemonade/Creaming soda 375ml	3.9
D05.	Spring water	3.9
D06.	Apple/pineapple/orange Juice	3.9
D07.	Ginger ale / Tonic / Soda / Mineral water	4.9
D08.	Lipton iced tea peach/lemon	4.9
D09.	Ginger Beer	5.9
D10.	Sparkling Mineral 750ml	9.9
D11.	Vietnamese coffee - Black/Brown	5.9
D12.	Short black / long Black	4.0
D13.	Cappuccino / Flat white / Latte	4.5
D14.	Hot chocolate / Mocha / Chai latte	4.9
D15.	Iced coffee / mocha / chocolate	6.5
D16.	Vietnamese green tea	4.5
D17.	Jasmine tea	4.5
D18.	English breakfast tea	4.5

Beers

Light Beer		
B01.	XXXX Gold	6.5
B02.	Cascade light	6.5
Full Strength beer		
B03.	XXXX Bitter	7.5
B04.	Victoria bitter	7.5
Premium Beer & Cider		
B05.	Crown lager	8.5
B06.	James boags	8.5
B07.	Coopers pale ale	8.5
B08.	Apple Cider	8.5
B09.	Pear Cider	8.5
Imported Beer		
B10.	Corona (Mexico)	8.5
B11.	Heineken (Netherlands)	8.5
B12.	Peroni (Italy)	8.5
B13.	Tiger (Singapore)	8.5
B14.	Tsing tao (China)	8.5
B15.	Asahi (Japan)	8.5
B16.	333 Beer (Vietnam)	8.9
B17.	Saigon Special (Vietnam)	8.9

Whites

W01.	Chain of Fire Sauvignon Blanc Semillon	Western Australia	Gls	Btl
W02.	d'Arenberg 'The Dry Dam' Riesling	McLaren Vale, SA	9.0	32.0
W03.	Fiore Moscato	Mudgee, NSW	9.0	32.0
W04.	Tyrrells 'Old Winery' Verdelho	Hunter Valley, NSW		30.0
W05.	Madfish Sauvignon Blanc/Semillon	Western Australia		35.0
W06.	Tin Cottage Sauvignon Blanc	Marlborough, NZ	9.5	36.0
W07.	Robert Oatley Sauvignon Blanc	Margaret River, WA		36.0
W08.	Giesen Estate Sauvignon Blanc	Marlborough, NZ		36.0
W09.	Wild Oats Pinot Grigio	Mudgee, NSW	9.5	36.0
W10.	Tim Adams Pinot Gris	Clare Valley, SA	9.5	36.0
W11.	Spring Seeds Chardonnay (Organic)	McLaren Vale, SA		36.0
W12.	Montrose Chardonnay	Mudgee, NSW	9.5	36.0
W13.	Granite Ridge Sauvignon	Granite Belt, QLD		36.0

Sparkling

			Gls	Btl
C01.	Craigmoor Piccolo Brut / Rose 200ml	Sth East Aust.		9.5
C02.	Craigmoor Cuvee Brut	Sth East Aust.		38.0
C03.	The Lane 'Lois' Brut	Adelaide Hills, SA		45.0

Rose

R01.	Wild Oats Rose	Mudgee, NSW		36.0
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Red

R02.	Chain of Fire Shiraz Cabernet	Western Australia	9.0	32.0
R03.	Wild Oats Cabernet Merlot	Mudgee, NSW		36.0
R04.	Pocketwatch Pinot Noir	Victoria		38.0
R05.	Rockburn 'Devils Staircase' Pinot Noir	Central Otago, NZ		38.0
R06.	First Drop 'Mothers Milk' Shiraz	Barossa Valley, SA		38.0
R07.	d'Arenberg 'The Dead Arm' Shiraz	McLaren Vale, SA		98.0

Spirits

S01.	Straight - on the Rocks		7.9
S02.	Mixed - with choice of Soft drink / Juice Lemon lime and bitter		8.9 11.9

Booking and Conditions

One bill per table and maximum two credit cards per bill.
Please advise staff of any food allergies.
15% surcharge on public holiday



Sea Gill
by viet de lites

