



DINNER MENU

Breads

Crunchy ciabatta roll served with olive oil and balsamic 5 (5.5)

Garlic herb bread served on Turkish bread 5 (5.5)

Tomato Bruschetta with parmesan and rocket 10 (11)

Entrees

Boston Bay (S.A.) black mussels steamed in a garlic, chilli, fresh herbs and tomato sauce, served with a garlic bread 19 (20.9)

Plump Pacific oysters - choice of:

- Natural with lime vinaigrette 18 (19.8) / 30 (33)

- Crispy pancetta, Kilpatrick 20 (22) / 32 (35.2)

Sea la vie 'signature dish'

Fresh seafood platter - Kilpatrick and natural Pacific oysters, salt and pepper squid, smoked salmon, chilli garlic prawns, with grilled octopus, fish, ½ shell scallops and mussels 25 (27.5) / 45 (49.5)

Home-made potato gnocchi – with lamb and rosemary ragu, wild mushrooms and truffle oil 18 (19.8) / 26 (28.6)

Crispy salt and pepper squid with watercress and lime aioli 16 (17.6)

Green prawns sautéed in garlic, chilli, fresh tomato and herbs, on grilled ciabatta 19 (20.9) / 27 (29.7)

Rustic Tart of cherry tomatoes, goats cheese and asparagus 16 (17.6)

(V)

(GF) indicates gluten free; (V) indicates vegetarian.

Prices shown in brackets () include the 10% surcharge for Sundays and public holidays.

We will gladly divide the bill equally, however we cannot individualise the bill.

Boutique Beers Available from 7.5

(Blue Tongue, Becks, Byron Bay, Carlsberg, Little Creatures, Sol)

Enjoy a palette cleanser – after dinner

Premium vodka shots (from \$8)

Please ask one of our team details.

Mains

Marinated lamb rump cooked medium with Mediterranean vegetables, confit garlic and preserved lemon 28 (30.8)

Moist chicken breast stuffed with brie, wrapped in prosciutto with a rocket macadamia pesto on creamy mash 27 (29.7)

Mouth-watering char-grilled grain-fed scotch fillet served with roasted balsamic root vegetables, sautéed mushrooms, sour cream, chives and red wine jus **300gms** 30 (33) **200gms** 27 (29.7) (GF)

Mediterranean seafood risotto with calamari, prawns, mussels, chorizo, tomato and fresh herbs 25 (27.5)

Tender pan-fried veal medallions with garlic prawns, green beans and hand cut kumera chips 30 (33) (GF)

Sea la vie 'signature dish'

Seared Atlantic salmon fillet with warm salad of kipfler potato, watercress and coddled egg dressing 28 (30.8) (GF)

Barramundi fillet served in a chickpea and chorizo broth with broccoli and fresh herbs 27 (29.7) (GF)

Chicken penne - marinated breast, Napoli, cream, semi-dried tomatoes and basil 17 (18.7)

Fish and chips: beer-battered flathead fillets served with chips and tartare sauce 18 (19.8)

Fresh seafood linguine pasta - tossed with prawns, calamari, fish and black mussels, sautéed in white wine, garlic, fresh herbs, roasted tomato and a touch of chilli 22 (24.2)

Wild mushroom risotto with baby spinach and parmesan 18 (19.8) (V, GF)

200g Beef burger - home-made beef patti, char-grilled, with aioli, tomato, beetroot, bacon and cheese 14 (15.4)

Sides

- Pear, parmesan and rocket salad with balsamic and olive oil 9 (9.9)

- Sautéed broccoli and almond 8 (8.8)

- Sautéed mushrooms with mixed herbs 7 (7.7)

- Creamy potato mash 5 (5.5)

- Bowl of chips 7 (7.7)

Sea la vie is available for parties, functions and events.
Leave it to us, we can organise anything!

Sea la vie is open EVERY day

Breakfast and Lunch 7 days

Dinner Tuesday to Saturday
from 6pm

Sunday from 5pm
(including Roast Dinner)

sea la vie
r e s t a u r a n t