

# SEA LA VIE DINNER

## Breads

Crusty Italian roll, with olive oil and balsamic reduction 4

Garlic herb bread 4

## Entrees

**Pacific oysters:** with lime dressing 18 / 36

**Bruschetta** of roma tomatoes, Spanish onion and basil, drizzled with garlic oil and topped with wild rocket 10.5

**Sea la vie Chef's 'signature dish'**  
**Seafood taster plate:** fresh oysters, lightly seasoned salt and pepper squid, smoked salmon, sautéed prawns and scallops wrapped in prosciutto 20 / 38

**Lightly seasoned salt and pepper squid**  
Served over wild rocket, lemon and tartare sauce 17 / 25

**Slow-roasted duck,** served with caramelised ruby grapefruit and orange, baby salad leaves and a tangy Asian style dressing 17.5

**Green prawns** sautéed in garlic, chilli, fresh tomato and herbs, on grilled brioche with a pear, rocket and pine nut garnish 19/26

**Roasted vegetable and goat's cheese tart,** made in-house, garnished with a baby leaf salad 16.5

## Pastas

**Penne pasta** with marinated chicken breast, Napoli, cream, semi-dried tomatoes and basil 19.97

**Fresh seafood linguine:** pasta tossed with prawns, calamari, fish and black mussels, sautéed in white wine, garlic, fresh herbs and roasted tomato 22.97

**Papardelle primavera:** roasted butternut pumpkin, asparagus, peas, grilled capsicum and Spanish onion, tossed with olive oil and a touch of Napoli, topped with pine nuts and basil pesto 18.97

## Mains

**Mouth-watering char-grilled grain-fed 300g scotch fillet,** served with sautéed vegetables, creamy mash potato, topped with a sensational red wine jus 29.97

**Juicy 250g beef tenderloin** baked in a crust of fresh herbs, with slow-roasted field mushrooms, leeks and vine ripened cherry tomatoes, drizzled with a red wine demi and served with rosemary chat potatoes 29.97

**Sea la vie Chef's 'signature dish'**  
**Succulent Tasmanian salmon fillet,** pan-baked with capers and semi-dried tomatoes, served on a bed of steamed green vegetables, dressed with olive oil, fresh chives and scallops 28.97

**Moist chicken breast fillet** pan-baked with garlic, white wine, cream, prawns, fresh tomato and sage, simmered till tender and served on creamy potato mash with green beans 27.97

**Tender lamb filets** with a fresh macadamia crumb, on a base of minted pea and potato mash, dressed with hollandaise and cranberry sauce 28.97

**Northern Territory barramundi fillet** baked with prawns, mussels, leeks and green olives, served with a side of jasmine rice 28.97

## Sides

**Baby wild rocket,** shaved parmesan and pine nuts tossed with olive oil and balsamic reduction 8.97

Creamy potato mash 6.5

**Greek style salad** of tomato, cucumber, fetta, olives and onion, with a Dijon mustard vinaigrette 8.97

Bowl of chips 7

**Green vegetables:** broccoli, beans and bok choy tossed in olive oil and garlic 8.5

Steamed jasmine rice 4