

restaurant

SEBASTIANS

65 Wyndham Street Shepparton 3630 Ph 5821 3088

a la carte menu

Now Open

Monday thru Saturday Evenings
6.00pm until late

Private dining room seating up to 40 people
Group Functions
Weddings
Conference Facilities - Fully Catered For

*Please note – A \$1.50 per person cakeage fee will be charged for any celebration cakes that required serving in the restaurant.
Due to health regulations we are not permitted to issue “doggy bags”.
If your dining time is limited please inform waiter.

bread

\$

- warm turkish bread** – drizzled in olive oil & served with our home made dips
(for 2 to 3 people) 10.5
- garlic sour dough** (for 2 people) 8.

oysters

- bloody annie's shooters** –natural oysters in vodka, tomato juice,
worcestershire, lemon wasabi & sour cream (3) 14.
- natural** –served on ice with fresh lemon
- kilpatrick** –grilled bacon, barbeque & Worcestershire
- louise** – grilled with tomato & black olive butter pesto
- caesar** – baked with garlic breadcrumbs & white wine
- bastille** – baked with basil, parmesan & chilli crust 14. / 28.

entrée – light meals

- salt & pepper squid** with rocket, lemon & garlic mayonnaise 16.
- chicken, prawn and chestnut spring roll** with a lemon infused satay sauce 18.
- prosciutto and roasted peppers on blue cheese croustini sour dough** with
rocket, garlic aioli and baby capers 18.
- roasted duck salad** with plums, shaved cucumber, cherry tomatoes,
soba noodles and a citrus red currant glaze 18.
- herb and parmesan crusted eggplant** with wild mushrooms, rocket, shaved
pecorino and paprika oil & balsamic glaze 16.
- sebastians taste plate** a tasting of the five entrees above to share
(for 4 people) 75.

main course

\$

lemon scented risotto with lamb, artichokes, rocket, minted peas and parmesan wafer 25.

seared scallops – in a salad of rocket, spicy chorizo, tomato, parmesan & peanut dressing 32.

fish of the night with a rosemary and fetta hash brown, caponata of peppers and garlic aioli 27.5

macadamia crusted chicken with a mustard creamy mash, spicy sambal dressing and a cucumber salad 27.

eye fillet with roasted garlic mushroom polenta, greens, vine tomato & balsamic glaze 35.

porterhouse with fried smashed chats, seared greens, onion marmalade & a shiraz jus 27.5

side orders

fat chips
garden salad
seasonal vegetables

6.

desserts

\$

coconut & lemon tart with puree of berries & toffee shards 10.

chocolate brulee with burnt caramel & jaffa ice cream 10.

baked strawberry cheesecake with white chocolate and strawberry gelato 10.

macadamia nut ice cream topped with kahlua and rocky road 10.

dessert sampler plate one of each of the above recommended for 4 to 6 people to share 40.

cheese selection for one – with baked banana bread & dried fruits 17.

coffee selection

tea, herbal tea, long black, short black, flat white 3.5

cappaccino, latte, macciato, hot chocolate 3.5

liqueur coffee – with your choice of liqueur or spirit, topped with a dollop of cream 9.

in house reps menu

all room service incur a \$4.50 room service charge

mixed grill , served on fries and jus	21.5
crumbed chicken breast – with fries, jus & tossed green salad	19.5
crumbed chicken breast parmigiana – topped with mozzarella cheese, napoli sauce grilled and served with tossed green salad and fries	21.5
pasta carbonara - pasta tossed through a creamy mushroom, bacon & onion sauce, topped with parmesan cheese	20.
pasta vegetarian - tossed through a fresh roma tomato & vegetables sauce	20.
warm mediterranean chicken salad – tossed through leafy greens and finished of with a creamy garlic dressing and balsamic glaze	21.