

restaurant

SEBASTIANS

Starters

Garlic or Herb Bread – lightly toasted locally baked panini with garlic or herb butter & parmesan	\$12
Bruschetta – Ciabatta bread with olive oil, herbs, Roma tomato, basil, Spanish onion, garlic, drizzled with Balsamic glaze	\$13
Flat bread – Chimichurri wagyu beef, Spanish onions, capsicum and roquette finished with pomegranate molasses	\$18

Oysters

Oysters Natural – served with lemon (GF)	6 - \$25	12 - \$49
Oysters Kilpatrick – oven baked oysters, crispy smoked bacon with a Worcestershire sauce	6 - \$27	12 - \$52

Entree

Tapas Inspired Taste Plates – Please ask wait staff for today's selection	\$15
Tapas for One – One of each item	\$25
Tapas for Two - Two of each item	\$50
Tapas for Four - Four of each item	
Seafood Pappardelle – Pappardelle with slipper lobster, tiger prawn, scallops, calamari tossed in chilli, garlic and a selection of fresh herbs and extra virgin olive oil	\$25
Vegetarian Gnocchi – Gnocchi served with Swiss mushrooms, roasted Capsicum, eggplant, cherry tomatoes, roquette in a lemon Crème fraiche (GF)	\$23

Mains

Pork Scotch Fillet	Pork scotch fillet with smoked paprika, Dijon and rosemary rub with BBQ plum sauce, served on potato and green apple rosti with sautéed wombok (GF)	\$38
Duck Breast	Jasmine tea smoked duck breast with a dark cherry and tawny port reduction, pomme puree and sautéed snow peas (GF)	\$36
Chicken Breast	Chicken breast with sweet chilli and lime glaze, topped with pineapple avocado salsa served with steamed jasmine rice, roasted macadamia and brccolini	\$36
Salmon	Crispy skinned salmon served on potato gnocchi with cherry tomatoes, swiss mushrooms, baby spinach and lemon crème fraiche (GF)	\$35
Wagyu Eye Fillet	280g eye fillet, cooked to your liking, served on a chive and smoked cheddar mash with broccolini and Chef's red wine jus (GF)	\$42

Mains (Cont.)

Rib Eye	400g Rib eye, cooked to your liking, served with a warm kipfler potato salad, roasted corn, spinach, peppers, spring onion in a smoked paprika aioli (GF)	\$38
	Complement with your choice of either red wine jus or slipper lobster, tiger prawns cooked in chimichurri butter - \$8 extra	
Seafood Pappardelle	Pappardelle with slipper lobster, tiger prawn, scallops, calamari tossed in chilli, garlic and a selection of fresh herbs and extra virgin olive oil	\$31
Vegetarian Gnocchi	Gnocchi served with Swiss mushrooms, roasted Capsicum, eggplant, cherry tomatoes, roquette in a lemon Crème fraiche (GF)	\$29

Sides

Steak cut chips	\$10
Buttered seasonal green vegetables	\$10
Roquette salad – Roquette, pear, fig, walnut and Blue cheese salad with a balsamic dressing	\$10
Chive and smoked cheddar mash	\$10

Dessert

Flourless Orange Cake	A rich zest lemon and orange cake with orange praline and finished with vanilla bean cream (GF) (DF)	\$13.5
Toblerone Cheesecake	Pure indulgence chocolate and hazelnut flavoured cheesecake with a chocolate ripple biscuit base with a mixed berry coulis	\$13.5
Chocolate layered Mousse Cake (GF)	Milk and White chocolate layers served with a mixed berry coulis and cream	\$13.5
Waffles	Sebastians signature dish, house made waffles served with banana, and a rich caramel sauce topped with vanilla bean ice cream and toasted macadamias	\$17
Cheese Plate (for two)	Selection of local Locheilan cheeses, seasonal fruit, walnuts, dried figs and water crackers	\$24
Affogato	A shot of espresso coffee with a scoop of vanilla ice cream and your choice of Frangelico, Kahlua or Baileys	\$12.5
Espresso Martini	The perfect combination of vodka, Kahlua and coffee	\$15.5

Coffee & teas

Latte, Cappuccino, Long Black, Short Black, Macchiato, Chai Latte	\$4.5
Decaf, Soy Milk and Lactose Free milk available – No Charge	
Tea Selection – English Breakfast, Earl grey, Peppermint, Green Tea & Lemon, Camomile	\$4.5
Flavour Syrups – Vanilla, Hazelnut or Caramel	50c extra

Wine Selection

			150ml glass 1.5 Std drinks	Bottle
Sparkling Wines				
Morgan's Bay	South Australia	Eastern	\$6	\$25
Seppelt Fleur De Lys Chardonnay Pinot Noir	South Australia	Eastern	\$8	\$32
Sterling Prosecco	South Australia		\$9	\$40

White Wines

Riesling

GISA Polish Hill River	Clare Valley			\$36
Penfolds Autumn	Clare Valley			\$40

Sauvignon Blanc

Morgan's Bay	South Australia	Eastern	\$6	\$25
821	Malborough, NZ		\$8	\$30
GISA ARC	South Australia			\$40

Chardonnay

Morgan's Bay	South Australia	Eastern	\$6	\$28
Saltram 1859	Eden Valley			\$39

Pinot Gris & Pinot Grigio

Cape Schanck	Mornington Peninsula		\$8	\$36
--------------	-------------------------	--	-----	------

Red Wine

			150 ml 1.5 std drinks	Bottle
Rosé				
Squealing Pig	Central Otago		\$9.5	\$44
Pinot Noir				
Squealing Pig	Central Otago		\$11	\$50
Cabernet Sauvignon				
Wynn's The Gables	Coonawarra		\$9	\$40
Jacob's Creek Barossa Signature	Barossa			\$45
Penfolds Max's	Barossa			\$55
Cabernet Merlot				
Morgan's Bay	South Australia	Eastern	\$6	\$25

Shiraz Cabernet

Morgan's Bay	South Australia	Eastern	\$6	\$25
Penfolds Koonunga Hill 76	Barossa		\$9	\$45

Shiraz

Seppelt The Drives	Heathcote		\$9	\$31
GISA ARC	Barossa			\$35
Saltram 1859	Barossa		\$11	\$39
Jacob's Creek Barossa Signature	Barossa			\$39
Wolf Blass Gold Label	Barossa			\$50

Beers and Spirits List

Beers

Heavy Beer	
XXXX Gold	\$7
Carlton Dry	\$7
Carlton Draught	\$7
Victoria Bitter	\$7
Furphy's Ale	\$7
Coopers Pale Ale	\$7.5
Pure Blonde	\$7.5
Great Northern	\$7.5

Premium Beer

James Boags Premium	\$8
Corona	\$9
Stella Artois	\$9
Peroni	\$9
Heineken	\$9

Ciders

Cheeky apple Cider 330 ml	\$7
Cheeky Pair (apple & pear) cider	\$8
Flip Cider	\$8

Spirits

Basic Spirits	\$7.5
Mid – range Spirits	\$8.5
Premium Spirits	\$12

Water

Tonic Water	\$5
Sparkling Mineral Water	\$4

Cold Drinks

Coca Cola	\$4
Diet Coke	\$4
Raspberry	\$4
Lemon Squash	\$4
Lemonade	\$4
Lemon, Lime & Bitters	\$5.5

Juices

Orange Juice	\$4
Apple Juice	\$4
Pineapple Juice	\$4
Tomato Juice	\$4