



Welcome to See Restaurant

Australian modern cuisine

with a Chilean influence

*Our speciality is fresh seafood yet we accommodate all palates and those
with special dietary requirements*

Proudly family owned and managed

*Our Head Chefs have a fine eye for detail and with
seasonal changing menus, aims to bring you a unique dining experience*

*Through strongly supporting local suppliers we offer only the freshest
products from all parts of the Sunshine Coast*

We appreciate all feedback, so let us know about your time at See!

Thank you from the Puelma family

Oysters

Shucked daily by our local oyster service

(6 / 12)

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|---------------------------------|-------------|
| Natural | 27/44 GF |
| Kilpatrick | 28/47 GF |
| Mornay | 28/47 GF |
| Crumbed, with a Chilean tartare | 28/47 GF |
| Shooters | 14.00 ea GF |

Small Plates

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| Hickory smoked rainbow olives | 8 GF |
| Spanish chorizo bites, sweet corn mayo | 12 GF |
| Mozzarella and pumpkin arancini, rocket pesto | 13 GF |
| Crispy whiting fillets, margarita slaw (3) | 15 GF |
| Candied chicken loins, See hot sauce | 12 GF |
| Chilean style fish cakes, house tartare | 15 GF |
| Anticuchos: Chilean beef and sausage skewers | 14 GF |
| Smoked bbq octopus, house salsa | 16 GF |

Entrée

See style crispy calamari, Chilean tartare **21 GF**

Queensland tuna tartare, avocado salsa, spiced rice cake,
smoked garlic aioli **22 GF**

Double braised pork belly with a cinnamon poached pear puree
and charred onion and maple glaze **23 GF**

Flamed Noosa scallops and honey cured salmon, salsa verde,
Prosecco and orange mayonnaise **23 GF**

Coconut crumbed Mooloolaba king prawns, Peruvian salsa
sticky house chilli glaze **(2) 24 (4) 36 (6) 44 GF**

Grilled Hervey Bay scallops, saffron and lime hollandaise, salmon roe
and cranberry pearls **(4) 29 GF**

Eye fillet battuta with boscaiola mushrooms, Dijon cream
and chilli pea jam **26 GF**

Please ask our friendly staff for our daily **vegetarian** selection

Pasta and Risotto

Spaghetti del Mare

Fraser Isle Spanner crab, baby clams, white anchovies tossed with tomato sugo and buckwheat spaghetti **35 GF**

Fusilli Fresco

Chick pea fusilli, semidried tomatoes, charred eggplant, Persian fetta, baby spinach, fresh basil, garlic and chilli **32 GF**

See Style Paella

Australian seafood tossed with saffron rice, grilled chicken, Spanish chorizo, fresh herbs and salsa **42 GF**

Squid Inked Gnocchi

Squid inked gnocchi with Tasmanian scallops & salmon, tossed with burnt sage butter and saffron cream **38 GF**

Risotto de Pollo

Grilled chicken and asparagus risotto with caramelized pumpkin, snow peas and See pesto **34 GF**

Risotto Gamberoni

White anchovies, crispy capers and olives, tossed with chilli, garlic, olive oil and fresh herbs **42 GF**

Mains

Grilled **Barramundi**, grotto smashed chats, steamed baby broccoli and sweet tomato sugo **41 GF**

Baked whole **Lemon Sole** served with roasted chats, seasonal greens and a pinot grigio cream **39 GF**

Grilled **duck breast**, celeriac mash, duck fat potatoes, poached peas and salted peach compote **41 GF**

Charred **eye fillet** (250gm), Chilean style gratin, steamed greens and a wild mushroom gravy **44 GF**

Whole fried **reef fish**, chilli wok vegetables, steamed rice with a sticky plum glaze **43 GF**

Grilled **Tasmanian Salmon**, with a Chilean style nature bowl salad mixed citrus aioli and battered greens **41 GF**

Grilled local **Sword fish**, grotto potatoes, with a mint and pea risotto, and salmoriglio sauce **40 GF**

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Platters (recommended for 2)

- Seafood Platter:** indulge yourself in a prime selection of hot and cold local seafood served with chips, salad and fruits **135 GF**
- Queensland **barbeque seafood** plate; Mooloolaba king prawns, Hervey Bay scallops, local squid and Barramundi - Served with Chilean sides **85 GF**

Breads

- Garlic and herb **bread** **9**
- Baked **ciabatta roll** with Chilean salsa and herb butter **9**
- Sundried tomato and pesto loaf, chipotle butter **9 GF**

Sides

- Steamed vegetables **9 GF**
- Rustic chips with house aioli **9 GF**
- Roast pumpkin, rocket, caramelized walnuts and goats cheese salad **9 GF**

Please advise our friendly staff if you have any special dietary requirements as not all ingredients used are listed on our menu and some of our produce may contain traces of your special requirements list

Spring Desserts

17

Traditional style Grand Marnier Crème Brulee GF

Belgium chocolate pudding, hazelnut ganache, roasted almond GF

Lavender Pannacotta, Amaretto and white chocolate ganache GF

Cheese Platter (price per person) GF

(All served with gelato of the week)

Dessert Wines

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| DeBortoli Noble One | 12/55 |
| Miramar Doux Blanc | 6/35 |
| Bethany Late Harvest Riesling | 10/45 |

Ports and Muscats

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| Hanwood 10 year old Special Reserve | 11 |
| Baileys Founder Muscat | 14 |
| Penfolds Club | 8 |
| Penfolds Father | 12 |
| Penfolds Grandfather | 20 |

