

## LUNCH

### Starters & Appetisers

Garlic Pizza	Garlic béchamel sauce & mozzarella cheese		6.80
Levee Pizza	Napoli sauce & mozzarella cheese		6.80
Garlic Pizza Deluxe	An extra hit of garlic, béchamel sauce, mozzarella, parmesan and gruyere cheeses		8.50
<u>Tasmanian Oysters</u>		(6)	(10)
Natural	w wedge of lemon & cracked pepper	15.00	23.50
Kilpatrick	w Levee's spicy worcestershire sauce	17.50	28.50
Bloody Mary Shooters	Vodka, tomato, tabasco & worcestershire		ea 6.50

### Something Light

Levee Taster Plate	Smoked salmon, oysters, prosciutto, olives, grilled artichoke mushrooms & fetta, served w sourdough (for 2 or as a main)		28.50
Salt & Pepper Calamari	Served on a butternut pumpkin & bocconcini salad w a creamy garlic aioli dip		18.70
Asian Style Beef Salad	<b>MILD, HOT or VERY HOT</b> w palm sugar & lime dressing		18.70
Smoked Salmon Salad	Tossed w red onion & capers		17.70
Chicken Salad	Cajun spiced, chick peas, cherry tomatoes, Spanish onion and garlic yoghurt dressing		17.70
Marinated Trevalla	Thinly sliced marinated "Blue Eye" served cold w dressed greens and "Jack Bread"		17.70
Pumpkin Salad	w baby beetroot, pine nuts, feta and chardonnay dressing		16.70





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## More Lunches

Fish & Chips	Beer battered trevalla served w chips, fried caper aioli & a small salad.	24.00
Levee Burger	House made beef burger w tomato, lettuce & gruyere cheese. served w chips & a tasty BBQ mayo	19.00
Chicken Saltimbocca	Pan-fried, wrapped in prosciutto, on a polenta stack w seasonal greens and a light creamy chardonnay sauce	24.00
Crispy Skin Salmon	Served on a warm salad of roasted kipfler potatoes, green beans, hard boiled egg & olives	26.00
Spicy Red Curry	Thai red curry w marinated tender eye fillet BEEF or CHICKEN, Asian greens & steamed jasmine rice	21.50
Pork Cutlet	Char grilled served w seasonal steamed greens and baby beets w green peppercorn and red pepper relish	26.00
Twice cooked Duck	w grilled chorizo and a mushroom, spinach and bacon risotto	26.00

## Steaks

*Tasmanian grass fed beef, all served w Levee hand cut natural wedges & seasonal steamed greens*

Eye Fillet	220g w Huon Valley garlic roasted mushrooms & hollandaise sauce	31.00
Scotch Fillet	200g	28.00
Scotch Fillet	300g	31.00
Rib Eye of Beef	550g – This steak is cooked on the bone and as such there is likely to be variations in level of doneness	38.00
<i>Extras:</i>	<i>Mushroom Sauce, Pepper Sauce or Jus Lie</i>	<i>3.00</i>
	<i>Hollandaise sauce (inc with Eye Fillet)</i>	<i>3.00</i>
	<i>Super Crunchy Chips (instead of hand cut natural wedges)</i>	<i>2.60</i>

## Pasta & Risotto

Pollo	Tagliatelle pasta w chicken, mushrooms & onion in a creamy garlic sauce	22.50
Pasta Marinara	Calamari, scallops & salmon tossed through w napolitana sauce	25.00
Salame Americano	Penne pasta w spicy salami, tomato, chilli & olives in a white wine and napoli sauce	22.50
Risotto	w chicken, mushrooms, bacon & spinach w shaved parmesan	23.00

**Yes – we can split bills, but we will only accept cash for split bills.**



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## Pizzas

*Are all on house made bases using a traditional slow rise and long proving technique with our secret Levee Food Co sauce of fresh tomatoes, herbs & spices, & all of pizzas are topped with premium mozzarella cheese.*

Far North	Champagne ham & pineapple	16.50
Ducky Unlucky	Chinese style BBQ w hoi-sin sauce, crisp spring onions	20.00
Garlic Prawn	Creamy garlic sauce w caramelised sweet chilli sauce	19.50
Luv Me Tender	120g of eye fillet with roasted mushrooms, onions, blue cheese & cracked pepper	20.00
BBQ Chicken	Roasted chicken, bacon, Levee bbq sauce & onion	18.50
Smoked Salmon	On garlic béchamel sauce w red onion, capers & rocket lettuce	19.50
Firecracker	Chilli coated salami, red capsicum, fresh chilli & spring onion	17.50
Merry had a fetta Lamb	Greek style lamb w olives, fetta, red onion & garlic yoghurt dressing	17.50
Carnivora	Chicken, salami, chorizo sausage, steak & bacon	19.50
Marinara	Prawns, scallop, calamari & baby octopus with fresh tomato & basil	20.00
Vegeroony	Pumpkin, capsicum, olives, basil & feta w rosemary	17.00
South Bank	Mild salami, bacon, olives, red capsicum, onion & pineapple	16.50
Naples	Mild Salami, olives, red capsicum, mushrooms & anchovies	18.00
Marguerite	Fresh tomato, torn basil & melted bocconcini	15.50
Chicken & Avocado	Roasted chicken w bacon and fresh avocado	16.50
Gluten free pizza base		4.00
Extra Toppings		1.50

## Sides

Fresh garden salad	Lettuce, tomatoes, olives, carrot & cucumber	6.20
I need my greens	A bowl of fresh sautéed green vegetables	7.20
Bowl of Chips		6.20
Aioli		1.00

### **Paying separately?**

- *Food only – not beverages.*
- *Cash only*
- *Any unpaid meals will be allocated to the last payment*



Seaport Restaurant

Kids Meals (11's & under)

Table with 3 columns: Item, Description, Price. Items include Pizza, Fish & Chips, Pasta, Steak, Bowl of Chips, Kids Ice cream.

For the comfort & safety of all our patrons, children are required to remain seated at all times unless going to the toilets

Desserts

Cakes selections are changed periodically, please view our selection in the display cabinet or ask your waiter. Here are some our regular favourites;

Table with 2 columns: Item, Price. Items include Flourless orange cake, Chocolate delice, Lemon & lime meringue pie.

Gelato Ice Cream – a choice from many delicious flavours, made by the award winning Van Diemen’s Land Creamery at Deloraine

Table with 4 columns: Item, Description, Scoops, Price. Items include Cone or tub, Bowl (eat in only).

BYO cakes

- By pre-approval only
• A charge of \$25.00 per cake or \$2.50/person applies- whichever is greater.
• Doesn’t include any cream or garnishes.

Coffee

Table with 2 columns: Item, Price. Items include Cappuccino - Latte – Flat White, Long Black – Short Black – Espresso - Macchiato, Bondi Chai – Mocha – Vienna, Pot of tea (most styles available), Hot Chocolate, Affogato, Iced Coffee – Iced Chocolate, Liqueur Coffee.

Extras: Soy 50c, Extra shot 70c, Syrups 60c

OPEN 364 days a year for LUNCH and DINNER (Closed Christmas day)