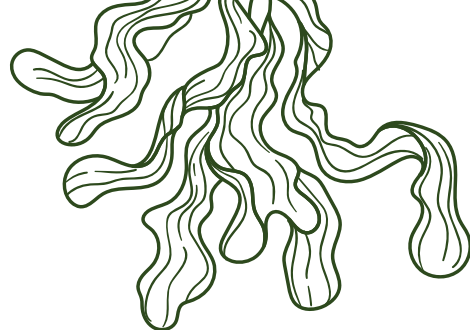


SEASALT

BAR + DINING



TO BEGIN

MISO BUTTER BREAD ROLLS [v] 450
Warm pandesal rolls served with miso butter, sea salt flakes.

PRAWN CRACKERS 300
Light, crispy prawn crackers.

SEASALT CHILLI EDAMAME [v] 650
Steamed edamame tossed in garlic-chilli soy sauce.

SMALL PLATES

TUNA TARTARE CRISP 1650
Tuna tossed in sesame sauce, garlic, lime, served on a crisp rice paper.

KAFFIR CHILLI CEVICHE 1700
Tuna tossed in coconut milk, lime, onion, chili, cucumber and kaffir leaves.

CHILLI WONTONS 1400
Chicken and prawn wontons tossed in garlic-chilli oil with soy, sesame, spring onion.

CURRY BUTTER SCALLOPS 2200
Seared scallops with curry butter, kaffir lime, and lemon.

CRISPY PRAWN TOAST 1400
Golden sesame prawn toast with Japanese mayo.

GOCHUJANG ARANCINI [v] 1300
Crispy rice balls with shiitake, gochujang, mozzarella, served with kimchi and Japanese mayo

SEAFOOD NEMS 1300
Crispy seafood spring rolls with soy-sesame dipping sauce.

BAVETTE STEAK WITH WASABI 2300
Char-grilled skirt steak finished with a glossy soy glaze served with wasabi sauce.

SALADS

CRISPY CHICKEN SALAD 1700
Shredded chicken, crisp wonton skin, lettuce, cabbage, fresh herbs & coconut dressing.

CAESAR SALAD 1600
Lettuce, bacon, tossed in spring onion Caesar dressing, finished with parmesan, crouton, and poached egg.

TOFU SEAWEEED SALAD [v] 1700
Fresh tofu with seaweed salad, lettuce cucumber, spring onion, and a light soy-sesame dressing.

MAINS

MISO BUTTER SPAGHETTI [v] 1600
Spaghetti with mushrooms, miso butter, spring onion.

SPICY MISO CARBONARA 2100
Udon, bacon, mushroom, spicy miso cream, Parmesan, egg yolk.

CRISPY KFC (KOREAN FRIED CHICKEN) 2100
Crispy fried chicken glazed in a sticky Korean gochujang sauce, served with steamed rice and slaw.

MISO GLAZED FISH 2650
Pan-seared white fish marinated in miso and mirin, lightly caramelised, served with steamed rice and vegetables.

KOREAN GRILLED PORK BELLY 2600
Served with kimchi, garlic, fresh lettuce & sesame oil.

BEEF RENDANG 2500
Slow-braised beef in coconut milk, lemongrass, galangal, and spices, served with steamed rice & roti.

RICE BOWLS

BULGOGI BEEF BOWL 2100
Korean-style marinated beef served over rice with shiitake, cabbage, carrot, Asian greens, mayak egg, sesame.

TUNA POKE BOWL 2400
Sesame-dressed tuna with cabbage slaw, carrot, edamame, and seaweed salad.

MISO CREAM PRAWN BOWL 2400
Sauteed prawns in miso butter cream, with lettuce, cabbage slaw, cucumber, tomato.

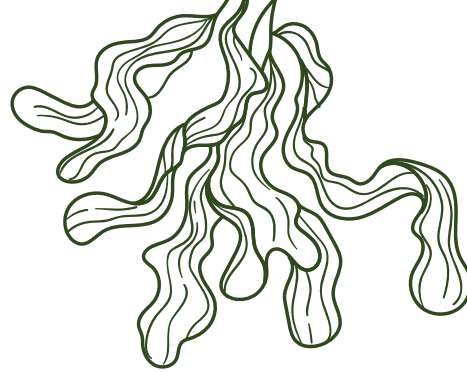
TERIYAKI CHICKEN BOWL 1900
Grilled teriyaki chicken with lettuce, cabbage slaw, cucumber, tomato.

TERIYAKI SALMON RICE BOWL 2900
Crispy skin-on salmon glazed with teriyaki sauce, served over rice with fresh salad, Asian greens, broccoli, Japanese mayo, and sesame.

MISO VEGETARIAN RICE BOWL [v] 2100
Seared eggplant and tofu glazed in miso, served over rice with Asian greens, slaw, and sesame seeds.

NASI GORENG 1500
Indonesian-style fried rice with chicken, garlic, chilli, and spring onion, topped with a fried egg.

GARLIC FRIED RICE [v] 1300
Egg-fried rice with garlic, mixed vegetables, and spring onion.



PIZZAS

MARGHERITA [V]

Classic tomato base with mozzarella, tomatoes, basil, garlic oil.

1300

HAWAIIAN

Tomato base topped with mozzarella, ham, pineapple, oregano.

1700

CREAMY CHICKEN & MUSHROOM

Cream base with grilled chicken, mushrooms, mozzarella, spring onion, garlic oil.

1900

BBQ CHICKEN & CORN

Korean BBQ base with mozzarella, grilled chicken, bacon, red onion, sweetcorn.

1900

TERIYAKI CHICKEN

Teriyaki base with mozzarella, chicken, onion, broccoli, mayo, sesame.

2100

CHILLI GARLIC PRAWN

Tomato base with prawns, diced tomato, mozzarella, garlic-chilli oil, lemon, parsley..

2600

SCALLOP & MISO BUTTER

Cream base with scallops, corn, bacon, garlic, mozzarella, miso butter drizzle.

2800

BULGOGI BEEF

Korean BBQ base with marinated beef, mushrooms, onion, capsicum, mozzarella, spring onion.

2200

SIDES

KIM CHI (100G)	500
CHIPS	500
MAYAK EGG	300
JASMINE RICE	350
WOK FRIED SEASONAL GREENS	800

DESSERTS

ASK OUR STAFF FOR DAILY SPECIALS

CHOCOLATE MOUSSE	950
Dark chocolate mousse served chilled.	

YUZU PANNA COTTA	950
Our chef's daily special, ask the team for today's flavour.	

TAKEAWAY BOX	50
PIZZA TAKEAWAY BOX	100

KIDS MENU

CHICKEN FRIED RICE 900
Fried rice with chicken and mixed vegetables.

HAM & CHEESE PIZZA 900
Mini pizza topped with ham and melted mozzarella.

NAPOLETANA PASTA 900
Classic tomato pasta with cheese.

CHEQUES: CENTRAL BAY | CARD SURCHARGE: 3.5% | AUD ACCEPTED
WI-FI: 1234567890 | PH: 711 2277
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HOT DRINKS

	S	R	L
ESPRESSO		330	
MACCHIATO		330	
LONG BLACK		330	
FLAT WHITE	350	460	560
CAPPUCCINO	350	460	560
LATTE	350	460	560
MOCHA	380	520	600
HOT CHOCOLATE		450	600
CHAI LATTE		520	650
MATCHA LATTE		550	650

TEA	350
Choice of English breakfast, Earl grey, Green, Peppermint, Lemongrass and ginger	
EXTRAS	50
Coffee shot, Decaf	
Alternative milks: skim, soy, almond, oat, coconut, rice	
Honey	
Scoop of Ice-cream	150
Whipped Cream	150

COLD DRINKS

ICED CHOCOLATE	650
Chocolate sauce, ice cream, milk, and whipped cream	
ICED COFFEE	650
Double espresso, ice cream, milk, and whipped cream	
ICED MOCHA	650
Double espresso, chocolate sauce, ice cream, milk, and whipped cream	
MILKSHAKES	650
Chocolate, Vanilla, Strawberry	
ICED MATCHA LATTE	700
Matcha blended and topped with milk and ice	
STRAWBERRY ICED MATCHA LATTE	700
Strawberry syrup and matcha layered with milk and ice	
ICED MATCHA ESPRESSO LATTE	700
Matcha layered with espresso and milk	
COCONUT JUICE MATCHA	700
Matcha shaken with fresh coconut juice	
ICED LEMON TEA	650
Freshly brewed tea with lemon	
BLACK SESAME LATTE	700
Smooth sesame blend with milk and icecream	
SEASALT ICED TEA	650
Choice of tea base: Black / Green / Oolong	
Flavours: Peach, Strawberry, Mango, Passionfruit, Lychee, Green Apple, Pineapple, Kumquat	

SMOOTHIES

COCOA NUTTY	650
Banana, peanut butter, cocoa, milk	
CHOCO BERRY BLISS	650
Strawberry, strawberry syrup, cocoa, milk	
MANGO TANGO	650
Mango, banana, mango juice, yoghurt	
COCO MANGO	650
Mango, passionfruit, mango syrup, lime, coconut milk	
TROPICOLADA	650
Pineapple, banana, coconut milk	
SUMMER PEACH BERRY	650
Strawberry, peach syrup, milk	
TROPICAL PARADISE	650
Pawpaw, mango, banana, coconut water, yoghurt, lime	
PAPAYA LOCO	650
Pawpaw, pineapple, coconut milk, lime	
BERRY BANG	650
Strawberry, blueberry, strawberry yoghurt, apple juice	
STRAWBERRY SQUEEZE	650
Strawberry, banana, apple juice, strawberry yoghurt	

JUICES

LIME JUICE	450
FRUIT PUNCH	600
FRESH COCONUT	500
ORANGE APPLE PINEAPPLE MANGO	400

OTHERS

CAN SOFT DRINKS	400
Coca-cola, Coke Zero, Sprite, Fanta Orange, Fanta Pineapple	
MIXERS & SPECIALTY DRINKS	600
Ginger Ale, Lemon Lime Bitters	

WATER

STILL VANUATU WATER (600ML)	300
STILL VANUATU WATER (1.5L)	500
SPARKLING VANUATU WATER (500ML)	350
SPARKLING CASCADE	450

SIGNATURE COCKTAILS

PANGO SOUR 1500

Rum, Passoa, mango syrup, mango juice, lime, egg white

A tropical twist on the classic sour mango and passionfruit blended with rum and lime, finished with a soft, frothy top.

BLACK SANDS 1500

Bourbon, Frangelico, Cointreau, honey, sesame, egg white

Roasted sesame and honey meet bourbon's warmth in a nutty, velvety cocktail inspired by Vanuatu's volcanic shores.

LYCHEEZY 1500

Vodka, lychee liqueur, yuzu, lime, lychee syrup, Cascade

A refreshing coastal spritz — bright lychee and citrus with a gentle sparkle, playful and dangerously easy to sip.

HOOCHI MAMA 1500

Gin, elderflower, cucumber, mint, ginger ale

A garden-fresh mix of cucumber and mint lifted with elderflower and finished with a spicy ginger fizz.

GINGER CHILLI MARGARITA 1500

Tequila, triple sec, ginger syrup, lime, chilli salt

Tequila and lime meet fiery ginger and a touch of chilli heat for a perfectly balanced kick.

LYCHEE CAPRIOSKA 1500

Vodka, lychee liqueur, lime

Muddled lychee and lime over crushed ice, bright, refreshing, and the taste of summer.

LOCAL BEER

TUSKER PREMIUM 600

TUSKER OP 600

IMPORTED

ASAHI 900

CORONA 850

PERONI 900

GREAT NORTHERN CAN 700

STEINLARGER LOW CARB CAN 700

PREMIX

VODKA CRUISER 700

WHISKY COLA 800

WOODSTOCK 1000

CLASSIC COCKTAILS

MOJITO 1300

White rum, lime, mint, sugar, soda

A crisp and refreshing Cuban classic with bright lime, fresh mint, and a light cooling finish.

MARGARITA 1300

Tequila, Cointreau, lime

Zesty and balanced with fresh lime and a clean tequila bite.

COSMOPOLITAN 1300

Vodka, Cointreau, lime, cranberry

Lightly tart and citrus-forward with a touch of cranberry sweetness.

BLOODY MARY 1400

Vodka, tomato juice, Worcestershire, Tabasco, lime, salt,

Bold and savoury with a spicy kick and bright citrus lift.

APEROL SPRITZ 1400

Aperol, prosecco, soda, orange

Light, bubbly, and bittersweet — perfect for easy sipping.

ESPRESSO MARTINI 1400

Vodka, Kahlúa, crème de cacao, espresso

Rich and smooth with deep coffee notes and a velvety finish.

PIÑA COLADA 1400

Pineapple rum, Malibu, pineapple juice, coconut milk

Creamy and tropical with sweet pineapple and coconut.

LONG ISLAND ICED TEA 1600

Vodka, gin, rum, tequila, triple sec, lime, Coca-Cola

Strong but smooth — citrusy, refreshing, and deceptively easy to drink.

JUG COCKTAILS

BUBBLES & TROUBLES PIMM'S 4200

Pimm's, soda, ginger ale, lime, berries, mint.

AELAN PUNCH 4200

White rum, passionfruit syrup, pineapple, lime, soda, citrus slices, mint.

MOCKTAILS - NON ALCOHOLIC

PINEAPPLE & LYCHEE CRUSH 900

A refreshing mix of pineapple juice and crushed lychees.

PINK GEISHA 900

Strawberry puree, lime juice, grapefruit juice, fresh mint, crushed ice.

SPICED SPRITZ 900

Ginger gomme, fresh lemon juice top with sparkling water.

SPARKLING

HARDY'S THE RIDDLE SPARKLING AUSTRALIA
Fresh, lively bubbles with soft fruit and an easy, refreshing finish.

800 | 3,500

CHAMPAGNE

NICOLAS FEUILLATTE CHAMPAGNE, FRANCE
Balanced and refined with apple, pear, and gentle brioche notes.

9,800

MOËT & CHANDON CHAMPAGNE, FRANCE
Crisp and celebratory with bright citrus, white fruit, and fine bubbles.

12,500

VEUVE CLICQUOT CHAMPAGNE, FRANCE
Structured and elegant with citrus, toast, and a creamy mousse.

13,000

LOUIS ROEDERER CHAMPAGNE, FRANCE
Premium Champagne with depth, finesse, and a long, complex finish.

14,800

ROSÉ

FABREGUES ROSÉ FRANCE GRENACHE, SYRAH
Dry, fresh, and fruit-forward with delicate red berry notes.

800 | 4,800

SAINT LOUIS DE PROVENCE ROSÉ PROVENCE, FRANCE
Pale and elegant with strawberry, citrus, and refreshing minerality.

6,500

WHITE WINE

ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC AUSTRALIA
Bright and refreshing with citrus, tropical fruit, and lively acidity.

700 | 3,500

BAY OF STONES SAUVIGNON BLANC AUSTRALIA
Fresh and vibrant with citrus, tropical fruit, and a crisp, refreshing finish.

3,500

SANCERRE DOMAINE CASSIN (AOP) SAUV. BLANC LOIRE VALLEY, FRANCE
Crisp and mineral with lemon, green apple, and a clean, dry finish.

5,800

DOMAINE DE VAUROUX CHABLIS BURGUNDY, FRANCE
Classic Chablis. flinty, precise, and mineral-driven.

9,600

POUILLY-FUISSÉ BURGUNDY, FRANCE
Rich and rounded Chardonnay with stone fruit, subtle oak, and a creamy texture.

10,500

RED WINE

CHÂTEAU LA CHAPELLE DU COUVENT, MERLOT, BORDEUX FRANCE
Elegant and approachable with ripe red fruit, soft tannins, and subtle spice.

700 | 3,500

BAY OF STONES SHIRAZ AUSTRALIA
Rich and generous with dark berry fruit, soft spice, and a smooth finish.

3,900

CHÂTEAUNEUF-DU-PAPE GRENACHE, SYRAH RHÔNE VALLEY, FRANCE
Full-bodied and powerful with dark berries, savoury spice, and long depth.

8,800

SAKE

NIGORI ZAKE RICE (UNFILTERED SAKE) JAPAN
Gently sweet and creamy with soft rice character.

4,500



SPIRITS MENU | 30ML

GIN

BEEFEATER DRY	800
GORDON'S DRY	800
GORDON'S PINK	900
BOMBAY SAPPHIRE	1100
TANQUERAY DRY	1200
DEPARTED SPIRITS YUZU GIN	1450

VODKA

SMIRNOFF	800
ABSOLUT	900
ABSOLUT VANILLA	900
GREY GOOSE	1350
CÎROC COCONUT	1200

RUM

BACARDI	800
BUNDABERG	800
MALIBU	800
CAPTAIN MORGAN	900

TEQUILA

PEPE LOPEZ	800
AGAVITA TEQUILA BLANCO	900
JOSE CUERVO ESPECIAL	900
CASTILLO	900
PATRÓN SILVER	1450

APERITIFS

PIMM'S NO.1 CUP	800
APEROL	900
CAMPARI	800
MARTINI ROSSO	800
MARTINI BIANCO	800
JÄGERMEISTER	900

BOURBON

JIM BEAM BOURBON	800
JACK DANIEL'S	900
GENTLEMAN JACK	1200
WILD TURKEY AMERICAN HONEY	950
WILD TURKEY	1050

WHISKY

JOHNNIE WALKER RED	800
JOHNNIE WALKER BLACK	950
JOHNNIE WALKER BLUE LABEL	2500
CHIVAS REGAL 12 YO	950
CANADIAN CLUB	800
JAMESON IRISH WHISKEY	900
FIREBALL CINNAMON	800
GLENFIDDICH 12 YO	1450
DIMPLE 15 YO	1450
NIKKA	1750

LIQUEURS

BAILEYS IRISH CREAM	800
KAHLÚA COFFEE LIQUEUR	950
FRANGELICO	950
COINTREAU	950
TRIPLE SEC	700
BLUE CURAÇAO	700
MIDORI MELON	800
PASSOÃ PASSIONFRUIT	900
DE KUYPER PASSIONFRUIT	900
BUTTERSCOTCH SCHNAPPS	800
VOK LYCHEE	800
VOK WHITE CRÈME DE CACAO	800
MARIE BRIZARD ELDERFLOWER	900
BOLS STRAWBERRY	800
