



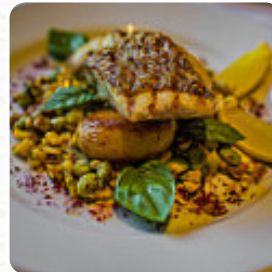
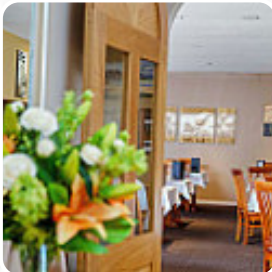
## ***Trappers Steak and Seafood Restaurant Menu***

<https://menulist.menu>

26 Old Princes Hwy, Batemans Bay, New South Wales 2536, Australia

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<http://sunseekermotorinn.com.au/trappers%20restaurant/>



The restaurant from Batemans Bay offers **38** different dishes and drinks on the menu at an average A\$19. What [User](#) likes about Trappers Steak and Seafood Restaurant:

Though we had driven past it as signage was poor. the service was just WOW... the food was absolutely mouth watering and I seriously could have eaten more. Recommended for a romantic night as the atmosphere was great! [read more](#). The place also offers the possibility to sit outside and eat in beautiful weather, and there is no-charge WLAN. The rooms on site are accessible, and therefore no problem for visitors with wheelchairs or physiological disabilities. What [User](#) doesn't like about Trappers Steak and Seafood Restaurant:

Menu was so limited. Food was very ordinary. I didn't even eat mine. The service which is usually good, was terrible. The waitress made patronising comments and really didn't care about the fact I didn't like or even eat my meal. Actually said, did you...at least enjoy the vegetables. But you could see that I left the frozen peas on the plate as well. Funny, she seemed offended that we didn't leave a tip. There was bas... [read more](#). If you want to *have a drink after work* and hang out with friends, Trappers Steak and [Seafood](#) Restaurant from [Batemans Bay](#) is a good bar, and you may look forward to the delicious classic [seafood](#) cuisine. If you decide to come for breakfast, you are offered a [hearty brunch](#), Additionally, they serve you **authentic Australian dishes** with ingredients like bush tomatoes and finger limes.

# Trappers Steak and Seafood Restaurant Menu

## Side dishes

SEASONAL SAUTEED VEGETABLES A\$15

## Dessert

TWO SCOOPS OF VANILLA ICE CREAM WITH A CHOICE OF CHOCOLATE, CARAMEL, OR STRAWBERRY TOPPING

## First Course

CHICKEN SCHNITZEL SERVED W/ CHIPS A CHOICE OF MIXED GREEN SALAD OR STEAMED VEGETABLES.

## Second Course

LAMB CUTLET SERVED W/ CHIPS A CHOICE OF MIXED GREEN SALAD OR STEAMED VEGETABLES.

## Third Course

BLACK ANGUS MINUTE STEAK SERVED W/ CHIPS A CHOICE OF MIXED GREEN SALAD OR STEAMED VEGETABLES.

## Sides

BAKED CHAT POTATOES| ROSEMARY A\$15

SALAD| MIXED LETTUCE, TOMATO, CAPSICUM, CUCUMBER, SPANISH ONION, BALSAMIC VINAIGRETTE A\$13

HAND CUT SWEET POTATO WEDGES W/ BEETROOT SALT, LEMON THYME AIOLI A\$15

CHIPS W/ CONFIT GARLIC LEMON THYME AIOLI A\$12

## Starters

GRILLED CIABATTA, DUKKHA SPICE, OLIVE OIL, BALSAMIC GLAZE A\$15

CONFIT GARLIC CIABATTA, SLOW BRAISED GARLIC, CULTURED BUTTER, THYME ROSEMARY A\$15

BRUSCHETTA, DICED TOMATOES, SPANISH ONION, BASIL, OLIVE OIL, BALSAMIC GLAZE A\$20

MIXED BREADS SELECTION OF BREADS (4 PAX) A\$56

WARM MARINATED OLIVES, THYME, OLIVE OIL, GARLIC, ORANGE ZEST, HINT OF CHILLI A\$15

## Entrée (Select One per Person)

THAI STYLE VEGETABLE SPRING ROLLS MIXED SALAD, DARK CHILLI SAUCE

DEBONED QUAIL STUFFED W/ PISTACHIOS MUSHROOMS, CARROT CUMIN PUREE, SNOW PEAS, ROMESCO SAUCE

YELLOWFIN TUNA SASHIMI CAPRESE SALAD, BALSAMIC GLAZE, OLIVE OIL, FRIED CAPERS

PAN SEARED WA SCALLOPS AVOCADO OIL, CRISPY FRIED BABY CAPERS, DICED CAPSICUM, HERBS, PARSNIP PUREE, TOASTED PINE NUTS

EDEN BLACK MUSSELS WHITE WINE, AROMATIC ROOT VEGETABLES, THYME, OLIVE OIL, GRILLED CIABATTA BREAD

SWORDFISH CEVICHE DICED, LIME JUICE, ESCHALOT, AVOCADO, CHERRY TOMATO, GRILLED NAAN BREAD

## Desserts (Please Select One)

# ***Trappers Steak and Seafood Restaurant Menu***

## ***per Person)***

BANOFFEE STACK SHORT CRUST BISCUIT, CRÈME PÂTISSIER, BANANA, CARAMEL SAUCE, MERINGUE

INDIVIDUAL CRUMBLE QUINCE, RHUBARB, BLACKBERRY, VANILLA BEAN ICE CREAM

APPLE TARTE TATIN CINNAMON CRÈME ANGLAISE, BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM

WARMED FLOURLESS CHOCOLATE MUD CAKE BALSAMIC STRAWBERRIES, ORANGE CRÈME ANGLAISE, DOUBLE CREAM

PECAN MEDJOL DATE TART HAZELNUT FRANGIPANE, FIG, ROCK SALT CARAMEL ICE CREAM

HAND CRAFTED MANGO CUSTARD TART RASPBERRY COULIS, VANILLA BEAN ICE CREAM

## ***Main (Select One per Person)***

BAKED FIELD MUSHROOM RATATOUILLE FILLED, HERB LEMON CRUST, OLIVE OIL REDUCED BALSAMIC DRIZZLE

RIB EYE ON THE BONE GRAIN FED, NSW 550G 25 ADDITIONAL STEAKS ARE SERVED WITH TRUFFLE MASH POTATO, SAUTEED BROCCOLINI, TARRAGON BEARNAISE SAUCE, RED WINE DEMI GLAZE

EYE FILLET, GRAIN FED, NSW 220G 5 ADDITIONAL CERTIFIED BLACK ANGUS STEAK SELECTION.

SCOTCH FILLET, GRAIN FED, NSW 220G 5 ADDITIONAL CERTIFIED BLACK ANGUS STEAK SELECTION.

SLOW COOKED LAMB SHOULDER (8 HOURS) GREEK STYLE PREPARATION, BEETROOT SALTED SWEET POTATO WEDGES, BROCCOLINI, RICH ROSEMARY GARLIC LAMB JUS (SERVES TWO)

SLOW COOKED BEEF CHEEKS CELERIAC PUREE, GLAZED TURNED CARROT, GREEN BEANS, DEHYDRATED TOMATO, BLUEBERRY DEMI GLAZE

CRISPY PORK BELLY BAO ASIAN SLAW, CORIANDER, SESAME SEEDS, LOTUS LEAF BUN, SMOKED BBQ CHILLI MAYONNAISE SAUCE

MEDLEY OF SEAFOOD BBQ TIGER PRAWNS, PAN SEARED SCALLOPS, BRAISED OCTOPUS, STEAMED BLACK MUSSELS, PARSNIP PUREE, TOMATO CONCASSE, RED WINE DEMI GLAZE, LEMON WEDGE

GRILLED TASMANIAN ATLANTIC SALMON CRISPY SKIN, SMASHED CHATS, SAUTÉED GREENS, LEMON BUTTER SAUCE

DUCK CONFIT SLOW BRAISED MARYLAND, POTATO GALETTE, GREEN PEA PUREE, GRILLED ASPARAGUS, PORT DEMI GLAZE

COWRA LAMB TENDERLOIN HAZELNUT CRUMBED, BEETROOT RELISH, ROAST CHAT POTATO, GREEN BEANS, GRILLED ASPARAGUS, MINTED YOGURT

PAN FRIED CHICKEN BREAST STUFFED W/ QUINCE PASTE, SAUTEED LEEK THYME, PROSCIUTTO WRAPPED, ROAST CHAT POTATO, SAUTEED BROCCOLINI, PORT DEMI GLAZE

# *Trappers Steak and Seafood Restaurant Menu*

## *Trappers Steak and Seafood Restaurant*

26 Old Princes Hwy, Batemans  
Bay, New South Wales 2536,  
Australia

### **Opening Hours:**

Tuesday 06:30-09:00  
Wednesday 06:30-09:15  
Thursday 06:30-09:15  
Friday 06:30-09:15  
Saturday 08:00-10:30

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