

# SEASONS



RESTAURANT & WINE BAR

## ENTRÉE

### Three Cheese Garlic Bread (V) 12

Lightly toasted with garlic butter & chives

### Crumbed Camembert (V) 15

With red-currant glaze, crushed peanuts & lightly toasted bread

### Avocado Salad (avail DF) (avail GF) (V) 17

With crisp salad leaves, cherry tomatoes, cucumber, spanish onion & capsicum tossed in a coriander & lime dressing

**ADD: Chicken 5.0 ADD: Prawns 6.0**

### Salt & Pepper Squid 18

Flash fried, with garlic aioli & chargrilled lime

### Mussels (avail GF) (avail DF) 22

Warm mussels drizzled with white wine & garlic butter

### Sticky Pork Belly 25

Marinated sticky pork belly with an Asian style light salad

### Grilled Sea Scallops (GF) 27

Sea scallops (6) with garlic cream & parmesan, lightly grilled with lemon wedge

### Seafood Cob Loaf 28

Cob loaf with bug meat, scallops, prawns, light Napoli sauce & melted mozzarella cheese

## OYSTERS

### Pacific Oysters

Natural (GF) (DF) 28 (6) 48 (12)

Kilpatrick (DF) 32 (6) 52 (12)

Mornay (GF) 32 (6) 52 (12)

## SIGNATURE MAINS

### Mushroom Gnocchi (V) 28

Potato dumplings tossed in cream, white wine, spanish onion, baby spinach leaves, & mushrooms, sprinkled with parmesan

**ADD: Chicken 5.0 ADD: Prawns 6.0**

**ADD: Mussels 6.0**

### Chicken Breast Supreme (GF) 32

Free-range chicken breast, wrapped with bacon, stuffed with mozzarella, avocado & herbs with sweet mash, seasonal vegetables, creamy garlic sauce & chorizo crumb

### Lemon Pepper Salmon (avail GF & DF) 36

Cooked to your liking with salt & pepper crust, sweet potato mash, seasonal vegetables & drizzled with an aioli sauce

### Plum Duck (avail GF & DF) 37

Duck leg in asian light herbs & spices, creamy mashed potato, seasonal vegetables & plum sauce

### Seafood Marinara Pasta 38

Fresh pasta with sea scallops, prawns & mussels tossed in a creamy light napoli sauce

### Barramundi & Prawns (GF) (avail DF) 39

Trio of garlic butter prawns on a barramundi fillet with creamy mash, seasonal vegetables & lemon wedge

### Lamb Cutlets (avail GF) (avail DF) 44

Seared lamb cutlets, creamy mash, seasonal vegetables, blistered cherry tomatoes & red wine gravy



## STEAK

**300g Aged Black Angus Rump** (avail GF) **44**

**200g Eye Fillet** (avail) **47**

**300g Rib Fillet** (avail GF) **49**

**Surf & Turf** (avail GF) **65**

Black angus aged rump steak (300g) cooked to your liking with ½ moreton bay bug, prawns, mussels & scallops in a creamy seafood sauce & an oyster cooked your way

\*\* steaks accompanied creamy garlic mash, seasonal vegetables & your choice of Mushroom, Diane, Pepper, Hollandaise, Garlic, Red Wine Gravy \*\*

### Sides & Toppers

Salt & Pepper Calamari Topper **8**

Creamy Garlic Prawns Topper (GF) **10**

½ Moreton Bay Bug Topper (GF) **18**

Beer Battered Chips OR Onion Rings **6**

Garlic Mashed Potato OR Side Salad **6**

## CLASSICS

**Bangers & Mash** **24**

Two Cumberland herbed sausages, creamy mashed potato & gravy

**Creamy Pasta Carbonara** **25**

Garlic cream sauce, bacon, black pepper & parmesan cheese

**ADD Chicken: 5.0 ADD Prawns: 6.0**

**ADD: Mussels: 6.0**

**Chicken Breast Schnitzel** **26**

Crumbed chicken breast with chunky chips & crisp garden salad with your choice of mushroom, dianne, garlic, pepper or gravy

**Parmigiana** **28**

**Hawaiian Parmigiana** **30**

**Vegetable Vermicelli Stir-Fry** (V) (DF) **27**

Noodles tossed with seasonal vegetables, capsicum, minced garlic, ginger, lime, coriander & spices **ADD Chicken: 5.0**

**ADD Prawns 6.0**

**Fish & Chips** **29**

Beer battered flathead fish fillets, with chunky chips, salt & pepper calamari pieces, lemon wedge & creamy aioli sauce

## SEAFOOD TOWER

**Two-Tiered Seafood Tower** **M/P**

Hot cooked seafood tower includes; 2 x whole moreton bay bugs halved into a mornay, 4 x garlic ½ shell sea scallops, 4 x oysters your way, 4 x garlic butter tiger prawns, salt & pepper calamari, 4 x battered flathead fish fillets, chips, salad and condiments

## SWEETS

**Crème Brulee** **15**

Creamy custard base, caramelized sugar, chantilly whipped cream and berry coulis

**Sticky Date Pudding** **15**

Date sponge, butterscotch sauce & vanilla bean ice-cream

**Apple & Rhubarb** (GF) (Avail DF) **15**

Apple & rhubarb in a warm soft sponge with vanilla custard & berry coulis

**Pear & Walnut** (GF) (avail DF) **15**

Pear & walnut in a warm soft sponge with vanilla custard & ice cream

**Seasons Mess** (avail GF & DF) **15**

Scoops of vanilla bean ice cream with chocolate sauce, whipped cream, berry coulis, chocolate drops & custard

**Chocolate Ooze** **16**

Self-saucing warm chocolate sponge cake with whipped cream, fresh berries & a scoop of vanilla bean ice cream

**Affogato Delight** (avail GF & DF) **18**

Two scoops of vanilla bean ice cream, expresso coffee & frangelico liqueur shot

**Cheese Plate** **28**

Includes camembert, blue cheese, brie & apricot cheeses with crackers, mixed nuts & fresh fruit