

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
Sticky Pork Belly 23 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
Pacific Natural (GF) (DF) 28 (6) 48 (12) Oysters with sliced lemon
Pacific Kilpatrick (DF) 32 (6) 52 (12) Natural oysters topped with bacon & BBQ sauce
Pacific Mornay (GF) 32 (6) 52 (12) Natural oysters topped with creamy garlic & white wine sauce

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: Scallops 6.0
Chicken Breast Supreme (GF) 32 Free-range chicken breast, wrapped with bacon, stuffed with mozzarella, avocado & herbs with sweet potato, seasonal vegetables, creamy garlic sauce & chorizo crumb
Tasmanian Salmon (avail GF & DF) 36 Cooked to your liking with sweet potato, seasonal vegetables & drizzled with a creamy garlic sauce
Plum Duck Maryland (avail GF & DF) 37 Slow cooked duck in asian light herbs & spices, creamy potato, seasonal vegetables & a drizzle of plum sauce
Barramundi & Prawns (GF) (avail DF) 39 Trio of garlic butter prawns on a barramundi fillet with creamy potato, seasonal vegetables & lemon wedge
Black Angus Rump (avail GF & DF) 44 300-gram aged black angus rump steak, cooked to your liking & served with creamy potato, seasonal vegetables & your choice of mushroom, diane, garlic, pepper, hollandaise, blue cheese or red wine gravy
Eye Fillet (avail GF & DF) 47 So tender & juicy, 200-gram eye fillet steak, cooked to your liking & served with creamy potato, seasonal vegetables & your choice of mushroom, diane, garlic, pepper, hollandaise, blue cheese or red wine gravy

SEASONS



Surf & Turf (avail GF) **65**
300-gram black angus aged rump steak, cooked to your liking & topped with prawns & scallops in a seafood marinara sauce & accompanied with ½ moreton bay bug & an oyster cooked your way with creamy potato & seasonal vegetables

Sides & Toppers

Salt & Pepper Calamari Topper **8**
Creamy Garlic Prawns Topper (GF) **10**
½ Moreton Bay Bug Topper (GF) **18**
Beer Battered Chips **6**
Onion Rings **6**
Garlic Mashed Potato **6**
Side Salad **6**

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

CLASSICS

Creamy Pasta Carbonara **25**
Garlic cream sauce, bacon, black pepper & parmesan cheese
ADD Chicken: 5.0 ADD Prawns: 6.0
ADD: Scallops 6.0

Chicken Breast Schnitzel **26**
Crumbed chicken breast with chunky chips & crisp garden salad with your choice of mushroom, dianne, garlic, pepper, hollandaise, blue cheese or red wine gravy

Chicken Parmigiana **28**
Crumbed chicken breast topped with bacon, napoli sauce & melted mozzarella cheese with chunky chips & crisp garden salad. **ADD: Pineapple 2.0**

Fish & Chips **29**
Beer battered flathead fish fillets, with chunky chips, salt & pepper calamari pieces, lemon wedge & creamy aioli sauce

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