

SEASONS on ruthven



RESTAURANT & WINE BAR

Special moments, amazing food and lovely atmosphere.....

Our head chef Zachary Renwick and the entire Seasons team welcome you!

At Seasons Restaurant we specialize in fresh seafood, tender cuts of meats and local produce; with over 25+ years of creating special moments and delicious food in a warm and relaxed atmosphere.

Our dedicated and talented chefs focus on an innovative and delicious seasonal menu offering something for everyone and we trust that you will enjoy your dining experience with us tonight. We welcome you to approach our friendly team if there is anything we can offer or do to create a more memorable and enjoyable dining experience with us. Let us take care of you, enjoy!

Light Meals to Start, Share & Enjoy

Marinated Olives (V) (GF)		13
Kalamata olives flash fried with garlic, chilli and basil with chargrilled Vienna		
Cheesy Garlic Bread Pizza (V)		14
Soft flat bread topped with minced garlic, fresh herbs, mozzarella cheese and toasted until golden brown		
Crumbed Camembert (V)		14
Lightly crumbed Tasmanian matured camembert cheese, flash fried; with crisp walnut salad and redcurrant glaze		
Bruschetta (V) (GF)		15
Lightly toasted Vienna bread with crumbled feta, Roma tomatoes, oregano and drizzled with a olive oil and balsamic glaze		
Duck on Crostini		16
Pan fried marinated duck breast, layered on crostini with crispy bacon and crumbled feta; drizzled with balsamic glaze		
Salt & Pepper Calamari		17
Tender pieces of calamari lightly dusted with salt and pepper spice, flash fried and served with creamy garlic aioli and char-grilled lime		
Thai Beef Crispy Noodle Salad	Entrée	17
Marinated beef strips tossed in a colourful Asian style salad, mild Thai spiced dressing and topped with crunchy fried noodles		
	Main	27
Seared King Sea Scallops (GF)		20
Half shell lightly seared sea scallops (3), drizzled with garlic and parsley butter, a sprinkle of parmesan cheese and crisp lemon zest salad		
Grilled Tiger Prawns (GF)		22
Tiger prawns (3), lightly grilled and accompanied with a light crisp summer salad, crunchy fried noodles and drizzle of Asian soy dressing		
Moreton Bay Bug (GF)		23
Moreton bay bug, halved and drizzled with zesty lemon butter, sprinkle of mozzarella cheese and lightly grilled until golden brown; served with creamy potato Russian salad		

Oysters

Freshly Shucked Oysters		
Natural (GF) (DF)	21 (6)	39 (12)
Passionfruit Granita (GF) (DF)	23 (6)	42 (12)
Kilpatrick (GF) (DF)	24 (6)	43 (12)

Signature Mains

Light Spice Szechuan Stir-Fry (V) (Vegan)	26
Bursting full of flavour; soft hokkein noodles tossed with crispy tofu, capsicum, chilli, minced garlic, soy sauce and a medley of fresh crisp vegetables ADD Chicken: 4.0	
Chicken Breast Supreme (GF)	28
Lilydale free-range chicken breast stuffed with avocado, mozzarella and herbs, oven roasted until golden brown, accompanied with sweet potato mash, seasonal vegetables and drizzled with a creamy garlic and chive sauce	
Tasmanian Salmon (GF)	30
Pan fried to your liking, with roasted garlic kipfler potatoes, shaved fennel and a light drizzle of white wine lemon butter sauce	
French Plum Duck Breast (GF)	32
Pan-seared then oven roasted crispy skinned juicy marinated duck breast accompanied with a medley of roasted root vegetables; finished with a drizzle of classic French plum sauce	
Wild Caught Crispy Skinned Snapper (GF)	33
Delicate and sweet flavoured Goldband snapper, pan-fired until crispy, drizzled with a white wine lemon butter sauce and accompanied with a fresh mango salsa and roast pumpkin, baby spinach and Spanish onion tossed salad	
Herbed Lamb Rack (GF)	35
Tender herbed lamb rack, cooked medium, served with a medley of seasonal vegetables, creamy garlic mash and drizzled with a rich red wine and rosemary jus	
Gourmet Seafood Tower (available GF)	70
Perfect to share or have on your own! A seafood lovers delight with a generous two-tiered gourmet seafood platter with Moreton bay bugs, spanner crab, grilled tiger prawns, oysters (choose from natural or kilpatrick), grilled half shell sea scallops, salt and pepper calamari, chunky sea salt chips, fresh seasonal salad, sauces and condiments	

From the Grill

Eye Fillet (200g) (available GF)	37
A premium thick cut of grass-fed eye fillet steak, tender and rich with flavour, cooked to your liking and served with creamy garlic mash, seasonal vegetables and your choice of sauce	
Aged Black Angus Rump (300g) (available GF)	38
Grass-fed Black Angus Rump known for its superior marbling traits; so tender and juicy. Cooked to your liking and served with creamy garlic mash, seasonal vegetables and your choice of sauce	
King Island Striploin (300g) (available GF)	38
MSA grass-fed King Island beef sirloin, known for its pure and clean crisp taste with high-quality marbling. Cooked to your liking and accompanied with creamy garlic mash, seasonal vegetables and your choice of sauce	

Each steak is accompanied with your choice of Mushroom, Pepper, Blue Cheese, Hollandaise or Red Wine Jus

Classics

Bombay Burrito (V) (available Vegan) (available GF)	23
A loaded burrito with pumpkin, chickpeas, baby spinach, Spanish onion and mild spices, wrapped in a warm tortilla with a light salad and creamy raita sauce. ADD chicken: 4.0	
Bangers & Mash	25
Two Cumberland herbed sausages with creamy mashed potato and rich pepper sauce	
Creamy Chicken Pasta Carbonara	26
Sautéed seasoned chicken and tender pasta tossed in a creamy sauce with bacon, garlic, black pepper and a sprinkle of parmesan cheese	
Barra & Chips	28
Pan-seared crispy skinned Humpy Doo barramundi fillet served with chunky beer battered chips, crisp garden salad and creamy hollandaise with lemon wedge	

Sides

Add Garlic Prawns	9	Add Chunky Beer Battered Chips	6
Add Salt & Pepper Calamari	9	Add Seasonal Crisp Salad	6
Add Steamed Vegetables	6	Add Creamy Mashed Potato	6

Sweets

Brandy Snap Cookies	14	
Light gingery cookies, layered with Chantilly whipped cream; accompanied with mixed wild berries and lightly dusted with icing sugar		
Crème Brulee (available GF)	14	
Creamy custard base topped with a caramelized sugar and served with crunchy biscotti		
Rhubarb & Apple Crumble	14	
Individually served rhubarb and apple crumble, baked until golden brown; with a scoop of vanilla bean ice cream and drizzle of custard		
Fruit Macedonia	14	
Light and refreshing; fresh seasonal fruit drizzled with passionfruit coulis, with a scoop of vanilla bean ice-cream		
Loaded Chocolate Sundae	14	
Scoops of vanilla bean ice-cream drizzled with rich chocolate, chocolate button drops and fresh strawberries, topped with Chantilly whipped cream and crushed peanuts		
Affogato Delight	17	
Two scoops of vanilla bean ice cream with espresso coffee shot and Frangelico liqueur		
Cheese Plate	For One 17	
Chefs selection of in-house cheeses, figs, nuts, quince paste and freshly sliced fruits		For Two 22

Children's Menu

12 Years & Under

14

Includes main meal, ice cream with chocolate topping and sprinkles and a soft drink

Mains

Grilled chicken with chips and salad or creamy mash and vegetables (GF Available)

Calamari with chips and salad or creamy mash and vegetables

Creamy chicken pasta sprinkled with cheese

Herbed sausage with creamy mashed potato and tomato sauce

Sparkling Wines

	200ml	Bottle
Henkell Trocken Piccolo Sparkling NV	13	
Jacobs Creek Pinot Noir Chardonnay (SA)		25
Seppelt "The Great Entertainer" Prosecco (VIC)		35
Grant Burge Pinot Chardonnay (Adelaide Hills)		45
Georg Jensen Hallmark Cuvée by Heemskerk (TAS)		65
Moët & Chandon Brut Imperial Champagne NV (France)		98
Veuve Clicquot Champagne (France)		115

White Wines

	150ml	250ml	Bottle
Hartogs Plate Semillon Sauvignon Blanc (Margaret River WA)	7.0	11.0	31
Brokenwood Semillon (Hunter Valley)			45
Squealing Pig Sauvignon Blanc (Marlborough NZ)	8.0	12.0	34
Hear No Evil Sauvignon Blanc – Organic Wine (NSW)			38
Juliette Moscato (Mornington Peninsula)	8.0	12.0	34
Leo Buring Clare Valley Riesling (Clare Valley SA)			45
Secret Stone Pintos Gris (Marlborough NZ)	8.0	12.0	34
Devils Lair "Honey Bomb" Chardonnay (Margaret River WA)	8.0	12.0	34
Coldstream Hills Chardonnay (Yarra Valley VIC)			55
Leeuwin Estate Art Series Chardonnay (Margaret River WA)			149

Red Wines

	150ml	250ml	Bottle
Hartogs Plate Cabernet Merlot (WA)	7.0	11.0	31
Wirra Wirra Church Block Cab Sauv Shiraz Merlot (SA)			45
Wynns "The Gables" Cabernet Sauv (Coonawarra SA)	9.0	13.0	37
Jim Barry The Cover Drive Cabernet Sauvignon (Clare Valley)			40
Wolf Blass Private Release Merlot (SA)	8.0	12.0	34
Grant Burge Hillcot Merlot (Barossa Valley)			48
St Huberts "The Stag" Shiraz (VIC)	9.0	13.0	37
Botobolar Mudgee Shiraz – Organic & Preservative Free Wine (Mudgee NSW)			38
Pepperjack Shiraz (Barossa SA)			45
Penny's Hill Crackling Black Shiraz (McLaren Vale, SA)			55
Squealing Pig Pinot Noir Rosé (Marlborough NZ)	9.0	13.0	37
Fickle Mistress Pinot Noir (Marlborough NZ)	9.0	13.0	37

From the Cellar

	Bottle
Penny's Hill Shiraz Cabernet Merlot 2014 (McLaren Vale, SA)	60
Henschke Keyneton Euphonium 2013 (Barossa Valley)	90
Penfolds Bin 128 Shiraz (Coonawarra, SA)	95
Pepperjack Graded Shiraz 2016 (McLaren Vale, SA)	60
Orlando's Lawsons Padthaway Shiraz 2012 (Padthaway SA)	100
Elderton Command Single Vineyard Shiraz 2006 (Barossa)	149

Beer

XXXX Gold	6.0	Heineken Premium	7.5
Cascade Premium Light	6.5	Corona	8.5
Great Northern Crisp	6.5	5 Seeds Cider	8.5
Hahn Super Dry 3.5	6.5	Matilda Bay Fat Yak Pale Ale	8.5
Great Northern Original	7.0	James Squire 150 Lashes	8.5
Peroni	7.5	Stone & Wood Pacific Ale	9.5

Spirit with Mixer

Bundaberg Rum	8.0	Jameson Irish Whiskey	10.5
Bacardi Rum	8.0	Glenfiddich Single Malt Scotch	12.0
Sailor Jerry Spiced Rum	9.0	Canadian Club 8 Year Old Blended Whisky	10.5
Kracken Dark Rum	12.0	Chivas Regal 12 Year Old Scotch Whisky	10.5
Bacardi Ocho 8 Year Old Rum	11.0	Bushmills 10 Year Old Irish Whiskey	12.0
Jim Beam	8.0	Glengoyne 12 Year Old Scotch Whisky	15.5
Jack Daniel's	9.0	Hennessy VSOP Privilege Cognac	15.5
Wild Turkey	9.0	Tia Maria	9.0
Smirnoff Vodka	9.0	Frangelico	9.0
Tequila	9.0	Kahlua	9.0
Tanqueray Gin	9.0	Bailey's	9.0
Ink Gin	12.0	Malibu	9.0
Henricks Gin	12.5	Midori	9.0
Bombay Sapphire London Dry Gin	9.5	Cointreau	9.0
Johnnie Walker Red Scotch Whiskey	8.5	Drambuie	9.0
Southern Comfort American Whiskey	9.0	Galliano	9.0
Canadian Club	8.5	St Agnes V.S Brandy	9.0
Tullamore Dew Irish Whiskey	9.0		

Soft Drinks & Juice

Coke, Coke Zero, Diet Coke, Lemonade, Lift	4.5	Lemon, Lime & Bitters, Ginger Beer	5.0
Orange, Pineapple and Apple Juice	4.0	San Pellegrino Sparkling & Still Water 750ml	7.0

Cocktails

Pink Gin Spritz 15.0 Light and Refreshing! Gordons Pink Gin, Prosecco, freshly sliced Strawberries, Lemonade & a dash of Raspberry cordial	Cosmopolitan 17.0 The girls from Sex in the City's favourite drink! Vodka, Cointreau, Cranberry Juice & Fresh Lime
Mojito 15.0 A traditional Cuban classic, Bacardi, Soda Water, Fresh Limes & Sugar Syrup. Light & refreshing!	Strawberry Shortcake Martini 17.0 Bailies Strawberries & Cream, Malibu Rum & Freshly Sliced Strawberries. Strawberry Cream Heaven!
Aperol Spritz 15.0 The most popular cocktail of the season! Aperol, prosecco & soda water with slices of fresh orange	Passionfruit Martini 17.0 Light and Refreshing! Vodka, Passoa, Passionfruit syrup, Pineapple Juice and Prosecco
Raspberry Gin 16.0 So Refreshing! Bombay Gin, Soda Water, Lime Juice & Fresh Raspberries	Toblerone Chocolate Delight 18.0 Frangelico, Baileys, Cream, Chocolate Syrup, Whipped Cream, Dusted with Chocolate Powder
Espresso Martini 16.0 A delicious pick me up with Vodka, Kahlua and Espresso Coffee	Princess Cocktail with a matching Tiara! 19.0 Sweet and delicious! Blue Curacao, Malibu, Pineapple Juice & Lemonade matched with a Princess Tiara for you to keep!

Mocktails

Strawberry Delight 10.0 A refreshing mocktail for strawberry fans. Ginger Ale, Lemonade & freshly sliced Strawberries	Very Berry Spritzer 10.0 Mixed wild berries and freshly sliced strawberries with lemonade and fresh lime
Kinder Mocktail with a Kinder Surprise! 13.0 Creamy goodness! Chocolate syrup, milk, whipped cream & chocolate dust & Kinder Surprise chocolate for a little fun!	Princess Mocktail with matching Tiara! 13.0 Fit for every princess! Cranberry Juice, Apple Juice, Lemon Juice & Orange Juice matched with a princess Tiara

