

SEASONS on ruthven



RESTAURANT & WINE BAR

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

Our head chef Trent Grist 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!

Starters, Entrees & Light Dishes

Three Cheeses Pizza Bread (V)		13
Soft pizza bread topped with minced garlic, mozzarella, parmesan & cheddar cheeses; lightly toasted until golden brown		
Bruschetta (V) (available GF) (available vegan)		14
Lightly toasted Vienna bread with crumbled feta, Roma tomatoes, basil and drizzled with and olive oil and balsamic glaze		
Crumbed Camembert (V)		15
Tasmanian matured camembert cheese; crumbed and flash fried; accompanied with a light salad and smooth red-currant glaze		
Spiced Vegetable Tempura (Vegan) (V) (GF)		16
Crisp seasonal vegetables lightly battered then flash fried; sprinkled with a touch of five spice and accompanied with creamy garlic aioli		
Panko Crumbed Calamari		18
Tender pieces of calamari lightly rolled in a panko crumb and flash fried; accompanied with creamy garlic aioli and char-grilled lime		
King Coconut Prawns		22
King Tiger Prawns (4), lightly dusted with a coconut and panko crumb then flash fried; accompanied with a light salad and creamy tangy lemon seafood sauce		
Pork Belly & Scallops (GF)		25
Crispy pork belly bites (3) and grilled sea scallops (3) drizzled with a honey and plum sesame seed sauce with chorizo and crisp spring salad		
Moreton Bay Bug Mornay (GF)	Entrée	27
Whole Moreton Bay Bug, halved and filled with a cheesy garlic and white wine sauce, sprinkle of mozzarella cheese and lightly grilled until golden brown; served with a potato and herb salad	Main	35
Pacific Oysters		
Natural (GF) (DF)	22 (6)	40 (12)
Kilpatrick (GF) (DF)	24 (6)	44 (12)

Signature Mains

Mushroom & Avocado Gnocchi (V)	25
Italian rolled potato dumplings tossed with avocado, mushrooms and Spanish onion in a creamy garlic and white wine butter sauce with a sprinkle of parmesan cheese ADD: Chicken 2.0	
Crispy Pork Belly Salad (available GF) (available DF)	27
Crispy pork belly bites tossed with a mango and coconut salad; with a coriander, ginger, and lime dressing, topped with crispy Hokkien noodles	
Chorizo Crumb Chicken Breast (GF)	28
Lilydale free-range chicken breast wrapped with bacon and stuffed with avocado, mozzarella and herbs and oven roasted until golden brown, accompanied with sweet potato mash and seasonal vegetables, drizzled with a creamy garlic and chive sauce and chorizo crumb	
Humpty-Doo Barramundi (GF) (available DF)	31
Crispy skinned pan-fried barramundi fillet with fresh avocado, house-made creamy hollandaise sauce and accompanied with creamy garlic mash and seasonal vegetables	
Crispy Skinned Tasmanian Salmon (GF) (available DF)	32
Pan fried to your liking, with chunky sweet potato wedges, crisp spring salad, lemon wedge and drizzled with a creamy garlic and chive cream sauce	
Duck Maryland (GF)	34
Slow cooked duck in a sun-dried tomato, ginger, garlic, coriander and five spice marinade; accompanied with parmesan and duck fat kipfler potatoes, seasonable vegetables and drizzled with a light plum sauce	
8-Hour Marinated Pork Ribs (available GF) (DF)	35
Tender marinated pork ribs falling off the bone; drizzled with a smoky marinate and accompanied with chunky sweet potato wedges and crisp spring salad	
Herbed Lamb Rack (GF)	37
Slow cooked lamb rack on the bone with parmesan and duck fat roasted kipfler potatoes, seasonal vegetables and blistered cherry tomatoes with a rosemary and garlic red wine jus	

From the Grill

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 mushroom; pepper; diane, blue cheese; hollandaise or red wine jus			
Eye Fillet (200g) (available GF)			39
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 mushroom; pepper; blue cheese; diane, hollandaise or red wine jus			
Rib Eye & Seafood Mornay (250g) (available GF)			48
Luscious marbling, tender and juicy Rib Eye fillet, cooked to your liking and served with creamy garlic mash and seasonal vegetables; topped with a creamy calamari, prawn, and scallop mornay			
Sides & Surf Toppers			
Chunky Beer Battered Chips	6	Panko Crumbed Calamari	8
Seasonal Crisp Salad <u>OR</u> Mashed Potato	6	Creamy Garlic Prawns (3)	10
Beer Battered Onion Rings	6	½ Moreton Bay Bug	12

Classics

Bangers & Mash			25
Two Cumberland herbed sausages with creamy mashed potato and onion gravy, topped with beer battered onion rings			
Spring Vegetable Stir-Fry (V) (available Vegan) (DF)			26
Bursting full of flavour; soft hokkein noodles tossed with crispy tofu, capsicum, chilli, minced garlic, soy sauce and a medley of fresh seasonal vegetables. ADD Chicken: \$2.0			
Creamy Chicken Pasta Carbonara			27
Sautéed seasoned chicken and tender pasta tossed in a creamy sauce with bacon, garlic, black pepper, and a sprinkle of parmesan cheese			

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 a chocolate tim tam	
Sticky Date Pudding	14
Soft warm date sponge pudding drizzled with butterscotch sauce and accompanied with vanilla bean ice-cream	
Cheesecake of the Day	14
A delicious slice of Chef's house-made cheesecake of the day with whipped Chantilly cream and coulis	
Loaded Seasons Sundae (available GF & DF)	14
Scoops of vanilla bean ice-cream drizzled with your choice chocolate or strawberry topping, freshly sliced strawberries, pavlova shards, chocolate button drops and Chantilly whipped cream	
Affogato Delight (available GF & DF)	17
Two scoops of vanilla bean ice cream with espresso coffee shot and Frangelico liqueur	

Dessert Wines, Ports & Cheese

Dessert Wine & Ports

Hanwood Tawny 10 Years Old Port	Glass	9		
Galway Pipe Grand Tawny 12 Years Aged Port	Glass	11		
De Bortoli Noble One Botrytis Semillon Dessert Wine	Glass	14	Bottle	55
ADD: Two Scoops of Vanilla Bean Ice Cream				4
Cheese Plate for 1				17
Cheese Plate for 2				23