



SEASONS

## ENTRÉE

AUSTRALIAN VERSION OF ITALIAN BRUSCHETTA	15
SIGNATURE CRAYFISH, MANGO & AVOCADO SALAD W SOY BONITO DRESSING	21
TEA SMOKED DUCK SALAD W CUCUMBER, CHILLI, STICK NOODLES	21
TEMPURA VEGETARIAN NORI ROLL ON A PEAR & WALNUT SALAD W WASABI SOY	19
SEARED VENISON ON A CELERIAC PUREE	23
KANGAROO TASTING PLATE- TAIL PIE, TARTARE, SAUSAGE	36
TAPAS, CHANGES DAILY ASK YOUR WAITER	16/24

## MAINS

POLENTA AND ROASTED VEGETABLE STACK, FRESH RICOTTA CHEESE, TANGY PESTO TOPPED OFF W RICH CAPSICUM SAUCE	26
5 POINT LAMB RACK ON GRILLED EGGPLANT, HUMMUS AND BABA GHANOUSH W POMEGRANATE JUS	40
RED ROAST BABY CHICKEN W CHILLI SAMBAL, SWEET SOY, GREEN NAM JIM, JASMINE RICE	32
CHAR GRILLED RIB STEAK ON ASPARAGUS, TRUSS TOMATO, FIELD MUSHROOM, CRISPY ONION RING	40
CRISPY-SKIN BARRAMUNDI W SKORDAILIA, AIOLI, CRISPY ONION & HERB SALAD	33
ROAST PORK LOIN & SLOWLY COOKED PICKLED BELLY W BOTRYTIS SAUCE	34
PUMPKIN SORRENTINI W CHAR GRILLED ZUCCHINI, MUSHROOM, HALLOUMI, CHERRY TOMATO, GARLIC, KALAMATA OLIVES	26



SEASONS

## SIDES 7

STEAMED SEASONAL VEGETABLE  
HAND CUT CHIPS W CHILLI MAYO  
ROASTED SWEET POTATO AND PUMPKIN  
CREAMY POTATO MASH W OLIVE OIL AND PARMESAN  
BROCCOLI AND ROASTED RED CAPSICUM  
MIXED LEAF SALAD

## YOU ASKED FOR IT

TRADITIONAL CAESAR SALAD	18
W GRILLED CHICKEN BREAST	22
TEMPURA FLATHEAD W HOUSE CUT CHIPS AND SALAD	19
OPEN STEAK SANDWICH ON CIABATTA W EITHER SALAD OR CHIPS	22
ALMIGHTY BURGER, 200G ANGUS BEEF, BACON, CHEDDAR CHEESE, BEETROOT, CARAMELISED ONION, FRIED EGG W BEER BATTERED CHIPS	21
ALL DAY BREAKFAST, TWO EGGS TO YOUR LIKING W CHORIZO, GRILLED TOMATO, RÖSTI POTATO, FIELD MUSHROOM AND TEXAS TOAST	19

## DESSERTS 13

ESPRESSO ICE CREAM W SAMBUCCA JELLY SHOT	
STRAWBERRY ALMOND SHORTCAKE W STRAWBERRY MINT SAUCE	
GIN & LIME BRULEE TART W PRALINE CRÈME FRAÎCHE	
LINDT CHOCOLATE FONDANT	
MERCURE TRIO DESSERT TASTING PLATE	23
KING ISLAND CHEESE PLATE, ROARING 40S BLUE BLACK WAXED CHEDDAR, DOUBLE BRIE W LAVOUSH DRIED FRUIT	18