SEASONS
RESTAURANT & BAR

To start

GARLIC BREAD (V) $12
House made herb-garlic spread on cob bread, drizzled with Kaffir Lime Gin Honey.

Make it Cheesy $14

RUSTIC TOMATO BRUSCHETTA (V)(GFO) $14
Toasted crostini, basil pesto topped with a vibrant mixture of diced mixed tomatoes, dried oregano, fresh basil, Spanish onion, garlic-infused olive oil, shaved parmesan and drizzled with balsamic glaze.

GARDEN VEGETABLE SPRING ROLL (V) $14
Filled with a medley of seasonal garden vegetables. Served with a Thai sweet chilli dipping sauce.

GAMBERI $19
Locally caught prawns sautéed in butter and garlic with white wine reduced sauce served with toasted bread.

Chef's signature

SPRING GREEN RISOTTO (GF)(VGO)(V) $28
Fresh spring greens, slow-cooked with arborio rice in a rich vegetable broth. Finished with a sprinkle of parmesan cheese and herb-garlic infused extra virgin olive oil.

Toppers:
Grilled Chicken $8
Prawn $12

CHICKEN SCHNITZEL $26
Served with chips and salad.

Make it Parmigiana $28
Make it Hawaiian $28

BEER BATTERED FLATHEAD $26
Delicious beer battered flathead served with house chips, Asian slaw, charred lemon & tartare sauce.

For the love of pasta

PASTA OF THE DAY (GFO)(VO) POA
Ask our friendly staff about today's chef-selected pasta special.

Off the grill

250GMS BLACK ANGUS SCOTCH FILLET (GF) $38
Perfectly grilled to your desire, served with seasonal roast vegetables, sauteed spring greens and choice of sauce.

Add seafood medley topper $9

MARKET FISH OF THE DAY (GF) $38
Fresh cut season fish fillet with crispy skin, served with roast chat potato, sauteed seasonal greens, charred lemon and creamy spring pea puree.

SEOUL IN A BOWL (GF) $36
Local butcher's bone-in pork loin, served over roast seasonal spring root vegetables, Asian slaw, sesame seeds and a drizzle of gochujang-plum sauce.

CHAR-GRILLED CHICKEN FILLETS (GF) $36
Juicy grilled boneless chicken thigh fillets, spring vegetables and quinoa salad with a balsamic glaze and garlic-herb infused evoo.

GRILLED STEAK BURGER (GFO) $28
A combination of perfectly grilled steak, charred smoked bacon, sauteed mushrooms, melted Swiss cheese, lettuce, tomato, and creamy garlic aioli, served on a milk bun with house chips.

For the kids

FISH AND CHIPS $12
CHICKEN NUGGETS AND CHIPS $12
CHEESEBURGER $12

For children 12 years and under, includes an ice cream.

Sides + Sauces

BUTTERED SEASONAL VEGETABLES $6
ROASTED SPRING VEGETABLES $6
GARLIC-HERBED ROAST POTATO $6
CHIPS AND GRAVY $8
RED WINE JUS $2
MUSHROOM SAUCE $4
CLASSIC GRAVY $2

Sweet alibi

TODAY'S CHEF SPECIAL POA

V - VEGETARIAN | VO - VEGETARIAN OPTION | VG - VEGAN | VGO - VEGAN OPTION | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

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DRINKS MENU

Beers & Ciders

GREAT NORTHERN ORIGINAL	$8.50
GREAT NORTHERN SUPER CRISP	$7.50
CARLTON DRY	$8.50
COOPERS PALE ALE	$8.50
TOOHEYS EXTRA DRY	$7.50
TOOHEYS NEW	$7.50
TOOHEYS OLD	$7.50
HAHN PREMIUM LIGHT	$7.50
XXXX GOLD	$7.50
CORONA	$9.00
ASAHI	$8.00
VICTORIAN BITTER	$8.00
SOMERSBY APPLE CIDER	$9.00
CANADIAN CLUB & DRY	$12.00

Non Alcoholic

COCA COLA	$4.50
COCA COLA NO SUGAR	$4.50
LEMONADE	$4.50
SOLO	$4.50
SUNKIST	$4.50
BUNDABERG GINGER BEER	$6.00
DRY GINGER ALE	$5.50
NATURAL MINERAL WATER	$5.50
TONIC WATER	$5.50
SODA WATER	$5.50
LEMON LIME BITTERS	$5.50
ORANGE, APPLE OR PINEAPPLE JUICE	$5.50

Cocktails $20

MOJITO | BACARDI, LIME, MINT, SUGAR SYRUP & SODA WATER
MARGARITA | COINTREAU, TEQUILA & LIME JUICE
LONG ISLAND ICED TEA | COINTREAU, BACARDI, GORDON'S GIN, TEQUILA, ABSOLUTE VODKA, LIME JUICE, SUGAR SYRUP & COKE
ESPRESSO MARTINI | ABSOLUTE VODKA, KAHLUA, ESPRESSO & COFFEE BEANS
MARTINI | BOMBAY SAPPHIRE GIN OR ABSOLUTE VODKA & VERMOUTH
SEASONS TROPICAL PARADISE | CAPTAIN MORGAN SPICED RUM, MALIBU, PINEAPPLE, ORANGE, LIME & GRENADINE

Spirits / Liqueurs

HOUSE SELECTION	$8.00
MIDDLE SHELF	$9.00
TOP SHELF	$12.00

SEASONS
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WINE LIST

House Wine

JOVAL WINES | ATE RANGE	B $30 / G $8.50

SAUVIGNON BLANC, PINOT GRIGIO, CHARDONNAY, ROSE,
SHIRAZ & CABERNET SAUVIGNON

White Wine

MOJO PROSECCO NV	B $34.00 / G $12.00
2022 REVERIE ROSE FRANCE	B $36.00
2022 CREDARO FIVE TALES CHARDONNAY MARGARET RIVER WA	B $40.00
2023 TAI TIRA SAUVIGNON BLANC MARLBOROUGH NZ	B $39.00
2022 DAL ZOTTO PINOT GRIGIO KING VALLEY VICTORIA	B $42.00

Red Wine

2022 AMELIA PARK TRELLIS CABERNET MERLOT MARGARET RIVER WA	B $35.00
2021 MOUNTADAM 550 SHIRAZ EDEN VALLEY SA	B $40.00
2022 WHISTLER DIVERGENT BLEND SHIRAZ/MATARO/GRENACHE BAROSSA VALLEY SA	B $45.00
2022 NANNY GOAT VINEYARD PINOT NOIR CENTRAL OTAGO NZ	B $60.00