

SEASONS



RESTAURANT & WINE BAR

ENTRÉE

Three Cheese Garlic Bread (V) Lightly toasted with garlic butter & chives	12
Crumbed Camembert (V) With red-currant glaze, crushed peanuts & lightly toasted bread	15
Avocado Salad (avail DF) (avail GF) (V) With crisp salad leaves, cherry tomatoes, cucumber, Spanish onion & capsicum tossed in a coriander & lime dressing ADD: Chicken 5.0 ADD: Prawns 6.0	17
Salt & Pepper Squid Flash fried, with garlic aioli & chargrilled lime	18
Sticky Pork Belly Marinated sticky pork belly with an Asian style light salad.	25
Grilled Sea Scallops (GF) Sea scallops (6) with garlic cream & parmesan, lightly grilled with lemon wedge.	27
Garlic Prawns Creamy garlic prawns served with Jasmine & Wild Black Rice	(6) 18 (12) 28

OYSTERS

Pacific Oysters		
Natural (GF) (DF)	28 (6)	48 (12)
Kilpatrick (DF)	32 (6)	52 (12)

SIGNATURE MAINS

Chicken Breast Supreme (GF) Free-range chicken breast, wrapped with bacon, stuffed with mozzarella, avocado & herbs with sweet mash, seasonal vegetables, creamy garlic sauce & chorizo crumb	32
Balsamic Glazed Salmon (avail GF & DF) Cooked to your liking, with a sweet potato mash, seasonal vegetables topped with a balsamic glaze.	36
Plum Duck (avail GF & DF) Duck leg in Asian light herbs & spices, creamy mashed potato, seasonal vegetables & plum sauce	37
Seafood Marinara Pasta Fettuccine pasta with sea scallops, prawns & mussels tossed in a creamy light Napoli sauce	38
Barramundi & Prawns (GF) (avail DF) Trio of garlic butter prawns on a barramundi fillet with creamy mash, seasonal vegetables & lemon wedge	39
Lamb Shank (avail GF) (avail DF) Slow cooked lamb shank with a creamy mash, seasonal vegetables & a rosemary & red wine Jus	37



RESTAURANT & WINE BAR

STEAK

300g Aged Black Angus Rump (avail GF) **44**
200g Eye Fillet (avail) **47**

** steaks served w/creamy garlic mash, seasonal vegetables & your choice of Mushroom, Diane, Pepper, Hollandaise, Garlic, Red Wine Gravy **

Sides & Toppers

Salt & Pepper Calamari **8**
 Creamy Garlic Prawns (GF) **10**
 ½ Moreton Bay Bug (GF) **18**
 Garlic Mashed Potato OR Side Salad **6**
 Sweet Potato mashed **7**
 Surf & Turf **21**
 Avo & Hollandaise **6**

CLASSICS

Bangers & Mash **24**
 Two Cumberland herbed sausages, creamy mashed potato & gravy

Creamy Pasta Carbonara **25**
 Garlic cream sauce, bacon, black pepper & parmesan cheese
ADD Chicken: 5.0
ADD Prawns: 6.0
ADD Scallops: 10.0

Chicken Breast Schnitzel **26**
 Crumbed chicken breast with chunky chips & crisp garden salad with your choice of Gravy, Mushroom, Dianne, Garlic, or Pepper

*also see sides/toppers options above

Parmigiana **28**

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

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

SWEETS

Crème Brûlée **15**
 Creamy custard base, caramelized sugar, whipped cream, and berry coulis

Sticky Date Pudding **15**
 Date sponge, butterscotch sauce & vanilla bean ice-cream, garnished with almond praline.

Apple & Rhubarb (GF) (Avail DF) **15**
 Apple & rhubarb in a warm soft sponge with vanilla custard & berry coulis

Mississippi Mud Cake **16**
 Warm chocolate mud cake, served with rich chocolate sauce, whipped cream & 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

Cheese Plate (Serves 1) **15**
 Includes 2 different cheeses, crackers, mixed nuts & fresh fruit