



Welcome to

*The Seasons*

RESTAURANT

*Appetizers*

*Aubergine Parcel*

Tomato, basil and Italian cheese wrapped  
in sliced and grilled aubergine

\$10.50

*Herb & Garlic Bread*

A great start to every meal

\$5.00

Or try it with a cheesy topping

\$6.00

*Mini Chorizo Skewers*

Served on a bed of greens

\$8.20

*Entrées*

*Duck and Noodle Spring Rolls*

Served with plum sauce on salad greens

\$15.00

*'Seasons' Own Lemon Pepper Calamari Rings*

Served with garlic aioli and a side of greens

\$11.50



## *Oysters*

|                   | <i>½ dozen</i> | <i>1 dozen</i> |
|-------------------|----------------|----------------|
| <i>Natural</i>    | \$16.00        | \$29.00        |
| <i>Kilpatrick</i> | \$17.00        | \$31.00        |
| <i>Mornay</i>     | \$17.00        | \$31.00        |

Why not try a selection with our tasting plate of all three

*\$17.00      \$31.00*

## *Soup of the Day*

Please ask your waitperson for today's special  
served with a warm bread roll

*\$9.00*

## *Salads*

### *Fresh Garden Salad*

Healthy and fresh

Lettuce, tomato, cucumber, carrot and sprouts

*\$7.00*

### *Spanish Chicken Salad*

Crumbed chicken served on a crisp Spanish salad of sundried  
tomatoes, orange segments and spiced sausage.

*Entrée      \$16.00*

*Main         \$28.00*

### *Roasted Pumpkin & Beetroot Salad*

A salad of fresh beetroot, pumpkin, feta, walnuts and  
mesculin leaves tossed with a sesame dressing

*Entrée      \$14.00*

*Main         \$26.00*



## *Mains*

### *Ship 2 Shore*

Succulent scotch fillet, cooked to your liking, topped with prawns, mussels and scallops in a creamy garlic sauce

\$39.00

### *Fish of the Day*

Please ask your waitperson for today's special

\$31.50

### *Piri Piri Chicken*

A tender breast marinated in a blend of North African herbs and spices, topped with fanned avocado resting on lemon scented cous cous

\$28.50

### *Winter Warming Lamb Shanks*

Two tender shanks braised in tomato, red wine and rosemary, sitting atop creamy basil mash, served with baby carrots and snow peas

\$28.00

### *Chef's Own Irish Guinness Pie*

Tender beef strips marinated and cooked in a rich Guinness sauce, topped with puff pastry, served with mash

\$26.50

### *Roasted Duck Breast*

A crispy skinned roast breast of duck, served with caramelized onions and orange jus

\$29.20

### *New York Grill*

Cooked to your liking, this porterhouse steak topped with portabello mushrooms, oven dried tomato and garlic butter will make your mouth water!

\$35.00

### *Bowl of Steamed vegetables or chips*

\$5.50

*Optional sauces available for additional \$1.00*

*Please ask your waitperson*

*All mains served with Chef's selection of potatoes and seasonal vegetables unless otherwise stated on menu*



## *Pasta | Rice*

### *Bow Tie Ragout*

Slow cooked lamb ragout with olives and tomatoes sitting atop bow tie pasta

\$21.90

### *Mushroom Risotto*

Field mushrooms and sautéed fennel in a creamy risotto topped with parmesan cheese shavings

\$19.00

### *Homemade Beef Lasagne*

An old favourite!

Layers of fresh pasta, rich bolognese sauce and melted cheese, served with garlic bread and your choice of a side salad or vegetables

\$24.50

## *Desserts*

*Tempt your taste buds with our delicious winter desserts - \$9.50 each*

### *'Seasons' Special Bread & Butter Pudding*

Served with vanilla ice cream

### *Homemade Chocolate & Sticky Date Pudding*

With lashings of butterscotch sauce and sweet honeycomb ice cream

### *Deliciously Tempting Apple Fritters*

Coated in cinnamon sugar floating on vanilla custard and served with ice cream on the side

*You may wish to complement your meal with a cappuccino or hot chocolate*

\$4.00

*Or perhaps a liqueur coffee?*