



## ENTRÉES

<b>Garlic Bread (v)</b> Locally baked grilled sourdough with our super whipped garlic and herb butter	\$8
<b>Seasons Bruschetta (v)</b> Locally baked seeded rye bread with whipped Danish feta, house dried cherry tomatoes, pickled shallots, fresh basil and extra virgin olive oil	\$16
<b>Soup of the Day (va) (gfa)</b> Freshly made and served with a slice of our sourdough garlic bread	\$14
<b>Rod's Octopus (gf)</b> Locally caught octopus with crunchy new potatoes, grilled chorizo, salsa verde and fried caper berries	\$26
<b>Mushroom Arancini (v)</b> Classic arancini filled with fried field mushroom, roasted garlic and thyme served with roasted garlic aioli	\$17
<b>Shark Croquettes (va)</b> Croquettes of local gummy shark, royal blue potato, lemon and herbs, served with citrus aioli	\$17.50
<b>Thai Beef Salad</b> Grilled marinated Black Angus striploin, mixed salad greens, baby spinach, bean shoots, julienne vegetables, roasted cashews, our chilli and lime dressing finished with coriander and roasted sesame seeds	\$20
<b>Iconic Caesar Salad (va)</b> Baby cos lettuce, crispy bacon, buttered croutons, shaved Parmigiana Reggiano and a poached egg	\$16
<b>Add: Chicken \$4    Add: Prawns \$8</b>	

*(gf) gluten free (v) vegetarian (gfa) gluten free available (va) vegetarian available*

*For special dietary requirements, please advise our wait staff. We will do our very best to accommodate your needs.*

*Due to some supply issues, there may be some substitution of ingredients.*

*Room service charge \$5*



Seasons  
RESTAURANT

MAINS

<b>Atlantic Salmon (gfa)</b>	\$38
Pan-fried Atlantic salmon fillet served with either chunky cut chips, garden salad, citrus aioli and lemon wedge <b>OR</b> mashed potato, garlic and herb buttered seasonal vegetables and finished with lemon caper butter	
<b>Black Angus Porterhouse Strip (gfa)</b>	\$43
Grilled Black Angus porterhouse steak with your choice of sauce and served with either chunky cut chips and garden salad <b>OR</b> summer vegetables tossed through roasted garlic and herb butter with creamy mashed potato	
Sauces: Creamy pepper, red wine jus (gf) or confit garlic and blue cheese butter (gf)	
Surf it with prawns and roasted garlic butter	\$15
<b>Berkshire Pork Belly (gf)</b>	\$42
Local pork served with braised spiced red cabbage, buttered beans, cauliflower puree and port jus	
<b>Lamb Shoulder Roulade (gf)</b>	\$39
Slow roasted lamb shoulder roulade with spiced summer style rice, mint, cucumber and house smoked yoghurt	
<b>Gummy Shark &amp; Prawns (gf)</b>	\$45
Pan fried locally caught gummy shark, WA banana prawns, steamed scented basmati rice with coconut lime chilli sauce and fresh coriander	
<b>Pot Pie of the Day</b>	\$32
Seasons pot pie with chunky cut chips and garden salad with cider vinaigrette	
<b>Seasons Burger &amp; Chips</b>	\$29
House made beef patty, tomato, salad, cheddar cheese, beetroot relish and local Hellfire Bay smoked BBQ sauce	
<b>Illusion Burger &amp; Chips – (vegan)</b>	\$30
Grilled locally baked spelt roll, plant-based burger patty, tomato, salad, vegan cheese and house made relish	
<b>Thai Beef Salad</b>	\$32
Grilled marinated Black Angus striploin, mixed salad greens, baby spinach, bean shoots, julienne vegetables, roasted cashews, our chilli and lime dressing finished with coriander and roasted sesame seeds	
<b>Iconic Chicken Caesar (va) (gfa)</b>	\$26
Baby cos lettuce, crispy bacon, buttered croutons, shaved Parmigiano Reggiano and a poached egg	
<b>Add:</b> Chicken \$6 <b>Add:</b> Prawns \$12	

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# Seasons

RESTAURANT

## SIDES

Chunky cut chips with smoky BBQ sauce	
For 1 person	\$5
For 2 people	\$8
Garden salad with cider vinaigrette <i>(gf)</i>	\$8
Creamy whipped mashed potato <i>(gf)</i>	\$7
Steamed seasonal vegetables tossed in melted butter <i>(gf)</i>	\$10
Garlic roasted chat potatoes <i>(gf)</i>	\$8

## FOR THE LITTLE PEOPLE

12 YEARS AND UNDER

Mac 'n cheese with a side garden salad <i>(v)</i>	\$15
Esperance Berkshire pork sausages and mash with BBQ sauce <i>(gfa)</i>	\$16
Grilled local gummy shark, chips and salad <i>(gfa)</i>	\$16
Vanilla ice cream with chocolate topping and sprinkles	\$4

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## DESSERTS

<b>Limoncello Parfait</b>	\$15
Limoncello parfait with lemon curd and crunchy vanilla crumble	
<b>Cinnamon Cheesecake</b>	\$15
Baked cinnamon cheesecake served with whipped cream	
<b>Chocolate and Walnut Budino (gf)</b>	\$15
Velvet bittersweet chocolate budino served with fresh whipped cream and candied walnuts	
<b>Seasons Fruit Salad (gf)</b>	\$14
Fresh fruit salad served with vanilla ice-cream	
<b>Baileys and Coffee Brûlée (gfa)</b>	\$16
Baileys brûlée and cappuccino ice cream	

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