

SEASONS

RESTAURANT

APPETISERS

GARLIC BREAD (V)	8.5
Locally baked sourdough bread with whipped herb garlic butter	
BRUSCHETTA (V)	13.5
Locally baked seeded rye bread with whipped Danish fetta, semi dehydrated truss tomatoes, pickled shallots and basil oil	
OYSTERS (GF)	
Natural	½ dozen 21.5 dozen 38.5
Siracha Killers	½ dozen 21.5 dozen 38.5

ENTREÉS

SOUP OF THE DAY (GFA) (VA)	12.5
Served with a piece of our grilled garlic bread	
LOCAL OCTOPUS (GF)	20
Local Esperance octopus - slow poached in red wine, herbs and sea salt then grilled and served with beef dripping potato stovies, grilled chorizo, salsa verde and fried caperberries	
SHARK BAY SCALLOPS	19.5
Panko and fried garlic crumbed scallops with lime and saffron aioli and a petite salad	
CRUMBED FETTA (V)	18
Panko crumbed Danish fetta served with beetroot & apple relish, shaved fennel and candied walnut salad with a cider vinaigrette	

ENTREÉS & MAINS

	ENTRÉE	MAIN
THAI BEEF SALAD	17.5	29.5
Marinated and grilled Black Angus beef served with spinach, julienne vegetables, bean shoots, cucumber, coriander leaves, roasted cashews and chilli lime dressing		
FISH OF THE DAY (GFO)		38
Please ask our wait staff for today's special creation		
CHICKEN SALTIMBOCCA (GF)		36.5
Chicken breast wrapped in prosciutto and sage, cooked on the bone and served with butternut puree, grilled asparagus and roast chicken reduction		
PORTERHOUSE STEAK (GFA)		33
250g porterhouse steak cooked to your liking served with buttered greens and mash or salad and chunky chips with a choice of mushroom, pepper sauce or red wine jus		
PORK BELLY		38
Confit pork belly, braised cabbage and bacon, beef dripping potato stovies, grilled broccolini and red wine jus		
BANGERS & MASH		32
Locally produced pork and fennel sausages, potato mash, caramelised onion, sautéed garlic and baby spinach with a port jus		
BEEF CHEEKS (GF)		34
Braised beef cheeks in red wine beef stock and root vegetables served with smoked potato mash and grilled broccolini		

PLEASE NOTE: A ROOM SERVICE FEE OF \$5 PER ROOM APPLIES TO ALL ORDERS

SEASONS

RESTAURANT

MAINS

RIB EYE STEAK (GFA)	46
350g rib eye steak cooked to your liking served on whipped potato, with buttered green vegetables or salad and chunky chips with a choice of mushroom, pepper sauce or red wine jus	
VEGETARIAN RAGU (V)	32
Roasted tomato and field mushroom ragu with pappardelle pasta, dehydrated olives, truffle oil and freshly grated Parmigiano-Reggiano	
CURRY OF THE DAY (GF)	32
Chef's choice of curry from around the globe served with rice and a pappadam	

SIDES

• Chunky cut chips, rosemary salt & house made (V) smokey BBQ sauce (V)	6.5
• Whipped potato mash (GF) (V)	6.5
• Garden salad (GF) (V)	6.5
• Vegetable bowl (GF) (V)	6.5
• Grilled asparagus with red wine vinaigrette and grated Gruyère cheese (V)	6.5

DESSERT

TOFFEE APPLE & WALNUT PUDDING	14
Toffee apple and walnut pudding served with toffee sauce, vanilla ice cream and candied walnuts	
BAILEYS BRÛLÉE	15
Baileys Irish Cream brûlée served with cappuccino ice cream	
PATTY'S DUMPLINGS	12
Patrick's nostalgic golden syrup dumplings with vanilla ice cream	
FRESH FRUIT SALAD (GFA)	12
Served with vanilla ice cream or fresh cream	

CHILDREN'S MENU (12 YEARS AND UNDER)

BANGERS & MASH (GF)	15.5
Grilled pork chipolatas served with potato mash, vegetables, tomato sauce, small drink and ice cream	
NUGGETS & CHIPS	15.5
Chicken nuggets and chips served with salad, tomato sauce, small drink and ice cream	
FISH & CHIPS	15.5
Battered fish and chips served with salad, tomato sauce, small drink and ice cream	