

SEASONS

RESTAURANT

APPETISERS

GARLIC BREAD (V)		8.5
Locally baked sourdough bread with garlic herb butter and chopped parsley		
BRUSCHETTA (V)		13.5
Locally baked seeded rye bread, dried tomato, Danish Feta, red onion and fresh basil		
OYSTERS (GF)		
Natural	½ dozen 21.5	dozen 38.5
Siracha Kilpatrick	½ dozen 21.5	dozen 38.5

ENTRÉES

SOUP OF THE DAY (GFA) (VA)	12.5
Served with sourdough bread	
PICKLED OCTOPUS (GF)	20
Local Esperance octopus - pickled, spiced and served with Greek salad - Danish fetta, pickled onions, olives, cucumber and dried tomato	
SHARK BAY SCALLOPS	19.5
Grilled panko crumbed scallops with saffron lime aioli and a petite salad of salad leaves and pickled radish	
CRUMBED FETTA (V)	18
Panko crumbed Danish fetta, rocket and pear salad with apple and beetroot relish	

ENTRÉES & MAINS

	ENTRÉE	MAIN
THAI BEEF SALAD (V)	17.5	29.5
Thai style Black Angus beef, mixed leaves, julienne vegetables, bean shoots, cucumber and coriander with a chilli and lime dressing		
SALMON NICOISE (GF)		36.5
Crispy skin salmon and a nicoise salad of spinach, dried tomato, warm beans, boiled egg, olives and chat potato with saffron dressing		
FISH OF THE DAY (GFO)		38
Please ask our waitstaff for today's special creation		
CHICKEN SALTIMBOCCA (GF)		36.5
Chicken breast cooked on the bone, wrapped in prosciutto and sage, served with mashed potato, asparagus, spinach and roast chicken jus		
PORTERHOUSE STEAK (GFA)		33
250g porterhouse steak cooked to your liking served with buttered greens and mash or salad and chunky chips with your choice of mushroom, pepper sauce or red wine jus		
PORK BELLY		38
Confit pork belly on sweet potato mash served with green beans, kale and a red wine jus		

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	
VEGATARIAN PASTA OF THE DAY (V)	32
Please ask our waitstaff for today's special creation	
CURRY OF THE DAY (GF)	32
Chef's choice of curry from around the globe served with rice and a pappadum	

SIDES

• Chunky cut chips, rosemary salt & saffron aioli (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 Parmesan cheese (V)	6.5

DESSERT

LEMON, LIME AND GIN TART	15
Lemon, lime and gin tart served with blackberry sorbet	
BAILEYS BRULE	15
Baileys Irish Crream brule served with cappuccino ice cream	
STICKY DATE AND BANANA PUDDING	14
Served with toffee sauce and 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 and gravy, 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	