SEASONS



Pacific Oysters
Natural (GF) (DF)

Kilpatrick (DF)

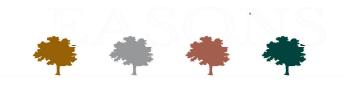






RESTAURANT & WINE BAR =

ENTRÉE		SIGNATURE MAINS	
Three Cheese Garlic Bread (V) Lightly toasted with garlic butter & chives	12	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
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 ,	Balsamic Glazed Salmon (avail GF & DF) Cooked to your liking, with a sweet potato mash, seasonal vegetables topped with a balsamic glaze.	36
Salt & Pepper Squid Flash fried, with garlic aioli & chargrilled lime	18	Plum Duck (avail GF & DF) Duck leg in Asian light herbs & spices, creamy mashed potato, seasonal vegetables & plum sauce	37
Sticky Pork Belly Marinated sticky pork belly with an Asian style light salad.	25	Seafood Marinara Pasta Fettuccine pasta with sea scallops, prawns & mussels tossed in a creamy light Napoli sauce	38
Grilled Sea Scallops (GF)	27		
Sea scallops (6) with garlic cream & parmesan, lightly grilled with lemon wed	ge.	Barramundi & Prawns (GF) (avail DF) Trio of garlic butter prawns on a barramundi fillet with creamy mash,	39
Garlic Prawns		seasonal vegetables & lemon wedge	
Creamy garlic prawns served (6	•		
with Jasmine & Wild Black Rice (12	2) 28	Lamb Shank (avail GF) (avail DF) Slow cooked lamb shank with a	37
OYSTERS		creamy mash, seasonal vegetables & a rosemary & red wine Jus	



48 (12)

52 (12)

28 (6)

32 (6)

RESTAURANT & WINE BAR

STEAK		SEAFOOD TOWER	
300g Aged Black Angus Rump (avail GF) 200g Eye Fillet (avail)	•	Hot cooked seafood tower includes; 2 x	M/P
** steaks served w/creamy garlic mash, seasonal vegetables & your choice of Mushroom, Diane, Pepper, Hollandaise, Garlic, Red Wine Gravy **		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	
Sides & Toppers Salt & Pepper Calamari	8	and condiments	
Creamy Garlic Prawns (GF) ½ Moreton Bay Bug (GF)	10 18	SWEETS	
Garlic Mashed Potato OR Side Salad Sweet Potato mashed Surf & Turf Avo & Hollandaise	6 7 21 6	Crème Brulé Creamy custard base, caramelized sugar, whipped cream, and berry coulis	15
CLASSICS		Sticky Date Pudding	15
Bangers & Mash Two Cumberland herbed sausages, creamy mashed potato & gravy	24	Date sponge, butterscotch sauce & vanilla bean ice-cream, garnished with almond praline.	
Creamy Pasta Carbonara Garlic cream sauce, bacon, black pepper & parmesan cheese ADD Chicken: 5.0	25	Apple & Rhubarb (GF) (Avail DF) Apple & rhubarb in a warm soft sponge with vanilla custard & berry coulis	15
ADD Prawns: 6.0 ADD Scallops: 10.0		Mississippi Mud Cake Warm chocolate mud cake, served with	16
Chicken Breast Schnitzel 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	26	rich chocolate sauce, whipped cream & a scoop of vanilla bean ice cream.	
	28	Affogato Delight (avail GF & DF) Two scoops of vanilla bean ice cream, expresso coffee & Frangelico liqueur shot	18
	25	Cheese Plate (Serves 1)	15
Fish & Chips Beer battered flathead fish fillets, with chunky chips, salt & pepper calamari	29	Includes 2 different cheeses, crackers, mixed nuts & fresh fruit	

pieces, lemon wedge & creamy aioli sauce.