

Welcome to Season, where we will take you on a culinary journey through our region's finest food trail accompanied by fine wine and good company.

Throughout your springtime journey we will introduce you to some of the local organic growers and producers who provide the freshest ingredients for your meal.

Please enjoy what we have to offer.

Chef de Cuisine Michael Lee and the Season Team

SEASON
.....
DRINK. DINE.

Season Tasting Menu

Queensland scallop ceviche, fermented green chilli, avocado, finger lime, cucumber (GF)
Hugel Gentil Gewürztraminer Pinot Gris Riesling Muscat Sylvaner, Alsace, France

Master stock braised pork belly, xo sauce, squid cracker, yuzu (GF)
Chaffey Bros. Wine Co. "Not your grandma's Riesling" Eden Valley, SA

Snapper, coconut crustacean mulligatawny, wombok & crispy curry leaf (GF)
Jim Barry 'Annabelle's Rosé Clare Valley, SA

Za'atar spiced lamb loin, braised neck tagine, carrot, pickled date & pomegranate & rose jus (GF)
Langmeil Prime Cut Shiraz Barossa Valley, SA

Raspberry & rosewater pannacotta, basil & white chocolate (GF)
Yalumba FSW 8B Botrytis Viognier Wrattontully, SA

Additional Courses \$12pp

Three local oyster taster-*Natural, Smoked speck kilpatrick, Macadamia milk & finger lime*

Local farmhouse cheese taster, muscatels, poached pear, date chutney, raspberry mustard, lavosh
\$135 per person including wine pairings

\$89 per person food only

V-vegetarian GF-gluten free

15% Public holiday surcharge applies

Credit card surcharge processing fee apply to Visa, MasterCard, AMEX, Diners/JCB payments

Patrons with food allergies, prior to ordering please inform your waiter and we will do our best to accommodate.

Season advises that all menu items may contain traces of allergens and will not accept responsibility.

Tasters

Chargrilled artesian bread, lemon myrtle butter (V, GFA) 8

Karaage organic chicken, kimchi aioli, pickled radish (GF) 14

Pickled Pig Jinja beer battered cauliflower, salsa verde (V) 12

Pastel de carne, chimichurri 12

Clams, lemongrass & green chilli butter, crusty bread 16

Mezze plate

Local cured meats, pickles, charred ciabatta, smoked olives, house made dips & spring veg crudités 16/28

Small plates

Heritage tomato salad, basil, fetta, nasturtium, mint & cultured buttermilk (V, GF) 22

Chargrilled garlic prawns (GF) 28

Queensland scallop ceviche, fermented green chilli, avocado, finger lime, cucumber (GF) 24

Eye fillet tataki, smoked onion ponzu, wasabi, crispy garlic (GF) 24

Master stock braised pork belly, xo sauce, squid cracker, yuzu (GF) 22

Fresh oysters ½ Dozen 24

(Natural) (GF)

(Smoked speck kilpatrick) (GF)

(Macadamia milk & finger lime) (GF)

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Large Plates

Lemon myrtle roasted Walgett kangaroo loin, macadamia greens, rhubarb & rosella ketchup & ink gin pepper berry jus (GF) 38

Tarragon roasted organic chicken, bacon, mushroom, asparagus & chicken gravy (GF) 38

Snapper, coconut crustacean mulligatawny, wombok & crispy curry leaf (GF) 39

Basil pappardelle, heirloom tomatoes, smoked ricotta & tomato oil (V) 34

Za'atar spiced NSW lamb loin, braised neck tagine, carrot, pickled date, pomegranate & rose jus (GF) 40

Grill Menu

Served with smoked campfire potatoes, salsa verde, Stone & wood ale pickled onions, Ink gin Pepper berry jus

350g Dry aged northern rivers rib eye MBS 3+ (GFA) 46

200g Northern rivers tenderloin MBS 3+ (GFA) 45

Organic Beetroot "steak", sautéed leaves, raspberry mustard, beetroot jus (V, GF) 34

To Share

Whole macadamia crusted lamb rack, spring veg & braised leeks, wattle seed jus (GF) 100

Sides

3 Sides for 26

Spring green salad, lemon myrtle dressing (V, GFA) 10

Smoked campfire potatoes, porcini, parsley (V, GF) 10

Sautéed peas, smoked ricotta & pine nuts (V, GF) 10

Witches falls chardonnay braised leeks, thyme, smoked speck, braising juices (GF) 10

Desserts

Cudgen banana banoffee pie, hazelnut dulce de leche (GF) 16

Raspberry & rosewater pannacotta, basil & white chocolate (GF) 16

Avocado ice cream, organic coffee & wattle seed, bitter chocolate (GF) 16

Seasonal sorbet selection (V, GF, DF) 16

Local farmhouse cheeses, muscatels, poached pear, date chutney, raspberry mustard, lavosh

Individual cheese 14

Cheese taster 20

Cheese board to share 32

GF-gluten free

V-vegetarian

DF-dairy free

GFA-gluten free available

Liquid Desserts

Key Lime Martini

Vanilla vodka, Liquor 43, fresh lime, cream 16

After Dinner Mint

Crème de Cacao, Crème de Menthe, cream 16

Jaffa

Cointreau, hot chocolate, whipped cream, orange zest 12

Coffee Nut

Amaretto, Frangelico, TMD Macadamia nut liqueur, coffee, whipped cream 12

Affogato

Vanilla ice cream, espresso coffee, your choice of liqueur 14

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