

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 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

Heirloom beetroots, curds & whey, mandarin (V, GF)

*Hugel Gentil Gewürztraminer Pinot Gris Riesling Muscat Sylvaner, Alsace, France*

Wild caught rabbit ravioli, white bean & beer, charred onion, porcini, pearl barley

*Chaffey Bros. Wine Co. "Not your grandma's Riesling", Eden Valley, SA*

Sake glazed barramundi, charred kelp & oyster shell broth, crustaceans, local mushrooms, furikake (GF)

*Freycinet Louis Chardonnay Bicheno, TAS*

Miso glazed beef short rib, pickled pear, celeriac, wasabi pea, liquorice root jus (GF)

*Running with Bulls Tempranillo, Barossa Valley, SA*

Dark chocolate mousse, burnt orange & thyme custard, beetroot (GF)

*Yalumba FSW 8B Botrytis Viognier, Wrattenbully, SA*

### **Additional Courses \$12pp**

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

Local farmhouse cheese taster, muscatels, poached pear, quince, charred fig chutney, 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 rosemary ciabatta, smoked truffle butter (V) 8 (GF bread available)

Root vegetable crisps, truffled mayo (V, GF) 8

Sticky tamarind & lime Bangalow pork belly, coconut, lobok, herbs (GF, DF) 14

Charcuterie board

Local cured meats, pickles, charred ciabatta, olives 18/34

### **Small plates**

Heirloom beetroots, curds & whey, mandarin (V, GF) 20

Whiskey cured & smoked ocean trout, horseradish crème fraiche, rye 24

Wild caught rabbit ravioli, white bean & beer, charred onion, porcini, pearl barley 26

Charcoal Walgett kangaroo tartare, pickled macadamia, mushroom ketchup, damper 22

Seared scallops, coconut sago, bok choy, green curry (GF) 24

Local oysters ½ Dozen 24

(natural) (GF)

(Smoked speck kilpatrick) (GF)

(Macadamia milk & finger lime) (GF)

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## **Large Plate**

Miso Cape Byron beef short rib, pickled pear, celeriac, wasabi pea, liquorice root jus (GF) 39

Cider & sage roasted Bangalow pork belly, pickled calvados apple, fennel, smoked pumpkin veloute, crackling  
Pickled Pig Jinja beer & maple jus (GF) 38

Twice cooked Grimaud duck leg, chestnut, beetroot, fig chutney, wattle seed & anise jus (GF) 39

Sake glazed barramundi, charred kelp & oyster shell broth, crustaceans, local mushrooms, furikake (GF) 38

Caramelized onion & pine nut pearl barley risotto, grana pandano, thyme (V) 36

## **Grill Menu**

**Served with smoked campfire potatoes, truffled porcini butter, beer pickled onion, jus**

350g Dry aged northern rivers rib eye MBS 3+ (GF) 45

200g Northern rivers tenderloin MBS 3+ (GF) 42

## **To Share**

**Served with smoked eggplant, fresh mint, charred lemon, sumac flatbread, anise labna**

400g Slow braised pulled lamb shoulder (GF) 80

## **Sides**

### ***3 Sides for 26***

Seasonal green salad, lemon myrtle dressing (V) 10

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

Sautéed wild mushrooms, sherry vinegar (V, GF) 10

Tandoori roasted heirloom carrots, cardamom & caraway yoghurt, lime pickle (V, GF) 10

## **Desserts**

Lavender, honey & thyme flapjack, whisky, raspberry (Cranachan) 15

Dark chocolate mousse, burnt orange & thyme custard, beetroot (GF) 16

Pumpkin pie ice cream, pecan & cardamom, spiced gingerbread, pepita praline 15

Seasonal sorbet selection (V, GF, DF) 15

Local farmhouse cheeses, muscatels, poached pear, quince, charred fig chutney, lavosh

*Individual cheese 12*

*Cheese taster 18*

*Cheese board to share 30*

**GF-gluten free**

**V-vegetarian**

**DF-dairy free**

## **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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