

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 summer time 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.

The Season Team

SEASON
.....
DRINK. DINE.

Season Tasting Menu

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

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

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

Jim Barry 'Annabelle's Rosé Clare Valley, SA

Market Fish, coconut crustacean mulligatawny, wombok & crispy curry leaf (GF)

West Cape Howe 'Old School Chardonnay' Mt Barker, WA

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

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

\$125 per person including wine pairings

\$75 per person food only

GF-gluten free

V-vegetarian

DF-dairy 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.

Small plates & Entrees

Fresh oysters 4ea

-*Natural*

-*Smoked speck kilpatrick*

-*Macadamia milk & finger lime (GF)*

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

Pastel de carne, chimichurri 12

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

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

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

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

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

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

Tempura battered local king prawns, black fermented garlic, preserved lemon
puree, crumbled roasted garlic (GF) 24

Seasonal mezze plate 16/28

Local cured meats, pickles, charred ciabatta, smoked olives, house made dips &
vegetable crudités

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Mains

Stone & wood beer battered Market Fish, rustic chips, tartare, lemon 24

Grilled cauliflower steak, asparagus puree, truffle oil (V, GF) 34

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

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

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

Spiced NSW lamb loin, braised neck tagine, carrot, pickled date,
pomegranate & rose jus (GF) 40

From The Grill

Sous Vide half lamb rack, confit baby beetroot, wilted spinach, ricotta croquette,
Witches falls merlot reduction 45

200g Northern rivers tenderloin, smoked campfire potatoes, salsa verde,
pickled onions, jus 45

350g Dry aged northern rivers rib eye, smoked campfire potatoes, salsa verde,
pickled onions, jus 46

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

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

Seasonal green salad, lemon myrtle dressing (V, GF) 10

Truffled chips, Sriracha mayo (V) 12

Dessert

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

Raspberry & rosewater pannacotta, basil & white 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

Dessert wine & Fortified Wine 60ml

2015 Heggies Botrytis Riesling Eden Valley, SA 10.5

2015 Yalumba FSW 8B Botrytis Viognier Wrattenbully, SA 11

NV Campbells Muscat Rutherglen, VIC 8.5

2004 Witches Falls Solero Muscat Granite Belt, QLD 8.5

NV Galway Pipe Port Barossa Valley, SA 12

NV Penfolds Grandfather Port Barossa Valley, SA 18

2000 Warres Vintage Port Douro Valley, Portugal 38

NV Ramos Pinto LBV & Tawny Port Douro Valley, Portugal 8.5

NV Romate Fino Marismeno D.O. Jerez 8.5

NV Valdespino Pedro Ximenez El Candado D.O. Jerez 8.5

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