

Season Menu

BEER BATTERED ONION RINGS
LEEK ASHED MAYONNAISE
\$14

SMOKED CORN ON THE COB
GREEN ONION RELISH,
SPICED MAPLE GLAZE V, GF
\$12

LOADED OLD BAY SPICED FRIES
LIQUID CHEESE, BACON GF
\$12

BUTTERMILK FRIED CHICKEN
TENDERS
RANCHERO, HOUSE PICKLES
\$16

PORK SHOULDER TAQUITOS
PICCO DE GALLO, LIME CREAM
\$18

CRISPY SQUID TENTACLES
PINEAPPLE & CHIPOTLE SALSA
\$18

ICEBERG WEDGE SALAD
BUTTERMILK DRESSING, BACON
CRUMB GF
\$16

GARDEN GRAB SALAD
ZUCCHINI RIBBONS, SHAVED
FENNEL, BYRON BAY RICOTTA,
GREEN GODDESS DRESSING V, GF
\$16

LOCAL FOOD TRAIL BOARD
SELECTION OF LOCAL &
IMPORTED CHEESE, DRIED FRUITS
AND NUTS, CURED MEATS & DIPS.
\$30

BEER BATTERED FISH
MARKET FRESH FISH, SEASONAL
SALAD, FRIES, TARTARE
\$26

PAPPARDELLE PASTA
12 HR LAMB RAGOUT, GREEN PEA,
PECORINO
\$26

200GR 24DAY DRY AGED NEW
YORK STRIP (WARWICK)
SALSA VERDE, BLISTERED GREENS,
SMOKED CORN
\$38

FROM THE SMOKER

"WE USE A PROFESSIONAL BRADLEY SMOKER AND A VARIETY OF DIFFERENT FLAVOURED WOODS TO ACHIEVE THAT TRADITIONAL BBQ FLAVOUR. PAIRED WITH THE FINEST QUALITY LOCALLY SOURCED INGREDIENTS AND A LOT OF LOVE, THAT'S SOME SERIOUS BBQ."

ALL SERVED WITH WARM POTATO SALAD, APPLE CIDER SLAW, FLOUR TORTILLA AND OUR SIGNATURE BBQ SAUCE:

- BEEF SHORT RIB
\$35

- 500GR, ALSTONVILLE
FREE RANGE CHICKEN WINGS
BUFFALO STYLE
\$25

- TASMANIAN SALMON FILLET
\$32

- FREE RANGE BANGALOW PORK
BELLY
\$34

- SEASONS SMOKED BBQ BOARD -
(BOARD INCLUDES ALL THE ABOVE)
\$100

SWEETS

SWEET SPANISH DOUGHNUTS
DARK CHOCOLATE GANACHE,
VANILLA BEAN ICE CREAM
\$18

LEMON MERINGUE TART
PASSIONFRUIT CREAM, PISTACHIO
PRALINE
\$18



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.