

# Seasons

## Restaurant and Bar



## Dinner Menu

5.30pm-8.30pm

DIAL 109 (Restaurant) FOR ROOM SERVICE

\$5 PER TRAY ROOM SERVICE

## **STARTERS**

### **CHEF'S SOUP OF THE DAY**

Please ask our wait staff for tonight's fresh creation. Served with a warm dinner roll

9.50

### **BRUSCHETTA**

Fresh tomato, onion and basil salsa on Baguette with green pesto and topped with parmesan and balsamic glaze

12

### **TOASTED BAGUETTE**

Topped with thinly sliced brie cheese, prosciutto, cranberry sauce and balsamic reduction

13

### **GARLIC BREAD**

8

### **PACIFIC OYSTERS (Min.6 oysters)**

Natural \$3 ea

Kilpatrick \$3.60 ea

### **SEARED SCALLOPS**

Served on a bed of mushy peas and topped with crispy pancetta with a champagne beurre blanc and balsamic glaze

18

### **CAMEMBERT PUFFS**

Camembert, raspberry jam and pecan parcels served with mixed greens, apple, and balsamic vinaigrette.

16

### **BAKED MUSSELS (5)**

Baked and stuffed with garlic, parmesan and parsley butter.

16

### **CHILLED MUSSELS (5)**

Cooked, chilled and topped with a coriander tomato and chilli salsa. Refreshingly tangy and tasty!

### **STICKY CHICKEN WINGS**

In a honey, orange and star anise glaze

15

### **PEPPER CALAMARI**

Lemon pepper dusted squid, served with rocket salad, tomato chilli jam and roasted garlic aioli.

16

### **SEASON'S CAESAR SALAD**

Baby cos leaves tossed with bacon, crispy croutons, anchovies, shaved parmesan cheese and a creamy Caesar dressing.

	Small	Large
	\$15	\$20
Add Chicken	\$20	\$25

## **TAPAS & EXTRAS**

### **CHICKEN WONTON (5)**

Chive and sesame oil flavoured chicken mince

with sweet and sour cinnamon sauce

12

### **ARRANCINI (4)**

Sun-dried tomato and pine nuts risotto balls with

dolce gorgonzola cheese sauce

13

### **CURRY EMPANADITAS (5)**

Stuffed pastry parcels with chilli plum sauce

12

### **LAMB TRUFFLES (3)**

Pulled lamb stuffed crumbed potato balls, green peas puree and mint jelly

15

### **COCONUT PRAWNS**

Fried Coconut crusted prawns served with mango chilli sauce & cucumber noodles

16

### **DINAMITAS (4)**

Green Chilli Peppers stuffed with ham and cheese, wrapped in pastry and served with 2 dipping sauces (Aioli & Sweet chilli sauce)

13

### **CHORIZO**

Sliced and sautéed chorizo sausage in sherry wine, chilli flakes and cocktail onions

15

### **SEASONED WEDGES**

With sweet chilli sauce and sour cream

11

### **CHILLI PRAWN TWISTERS**

6 of the best and crispy fried.

Served with Sweet chilli sauce.

12

### **BOWL OF CHIPS**

With tomato sauce or gravy

9

### **FRESH GARDEN SALAD**

With house-made dressing

9

### **STEAMED VEGETABLES**

(sautéed with clarified butter)

9

## **MAINS**

#### **BARRAMUNDI FILLET**

Oven roasted wild caught Karumba Barramundi served with a lemon butter sauce served with vegetables and potato of the day (GF)

40

#### **GRILLED SALMON**

Flat grilled salmon served with buttered asparagus and hollandaise sauce accompanied with potato of the day (GF)

40

#### **SZECHUAN PRAWNS**

Stir fried Spicy prawns with shallots, and served with white rice.

36

#### **A TASTE OF ASIA!**

We will let you know today's creation!

36

#### **VEGETARIAN CURRY**

Malaysian inspired with jasmine rice, pappadam, naan and yoghurt raita.

25

#### **STUFFED CHICKEN BREAST**

Prosciutto wrapped with brie cheese and sundried tomato. Served on a bed of potato mash and Spinach.

34

#### **PORK BELLY**

220gm twice cooked crispy skinned pork belly, served sautéed brussel sprouts and bacon, creamy apple puree and carrot orange glaze.

36

#### **ANGUS BEEF BURGER**

180gm Angus beef patty with lettuce, tomato, bacon, onion marmalade and Swiss cheese on a toasted sesame seed bun.

Served with fries

25

#### **BRAISED BEEF CHEEKS (2)**

Braised in a red wine and tomato sauce and served on a bed of mash and spinach.

32

## **PASTA**

#### **SEAFOOD LINGUINI**

Seafood and pasta tossed in garlic infused oil, chilli flakes, fresh basil and cherry tomatoes.

30

#### **PENNE ARRABIATA**

Basil infused tomato sauce with chilli

24

Add Prawns \$6

## **FROM THE GRILL**

#### **PERI-PERI CHICKEN**

Portuguese style half chicken – grilled and served with chips, peri peri sauce and rocket salad

38

#### **PORK RIBS**

Slow Roasted and grilled in our own special BBQ sauce. Served with potato wedges, corn and onion rings. (Full rack)

38

#### **❖ PORK CUTLET**

Tender juicy Pork Cutlet cooked to perfection.

35

#### **❖ EYE FILLET**

Amelia Park beef tenderloin cooked to your liking

45

#### **❖ AMELIA PARK BEEF SCOTCH STEAK**

Tender scotch steak cooked to your liking

40

#### **❖ AMELIA PARK FILLET MIGNON**

Tenderloin of beef wrapped in bacon

47

#### **❖ LAMB CUTLETS**

Amelia Park Lamb, marinated in spices, lightly basted and char grilled to perfection.

❖ **T-BONE STEAK 400gm**  
Cooked to your liking  
42

**ADD**  
**CREAMY GARLIC PRAWNS**  
To any of the above grilled dishes  
**\$6**

❖ **Served with Vegetables  
and Potato of the day or  
Chips and Salad**

**Choose your sauce!**  
**Garlic Cream, Diane, Béarnaise, Mushroom,  
Pink Peppercorn,  
Homemade Gravy**

**\$5 PER TRAY ROOM SERVICE CHARGE**