



## Starters

- Classic Garlic Bread (V)** 11  
Roasted garlic butter on freshly baked ciabatta bread  
**Add cheese + \$2**
- Sriracha Honey Wings (GF)** 16  
Chicken wings coated with sriracha chilli honey sauce
- Salt and Pepper Squid (GF)** 18  
Sea salt, lemon and tartare sauce
- Teriyaki Pork Belly** 18  
Grilled marinated pork belly, mayo, sesame and pickled ginger
- Garlic Prawns (GF/DFO)** 20  
Shark bay tiger prawns with garlic sauce and toasted garlic bread
- Thai Chilli Jam Mussels** 20  
Green lip mussels served in a sticky chilli jam basil sauce
- Pumpkin and Feta Arancini (V)** 14  
Creamy arborio rice, mixed with butternut pumpkin and feta, crumbed and fried to perfection, served with parmesan basil pesto

## Mains

- Seasons' Steak Sandwich** 35  
Marinated steak, onion, pepper and mozzarella on garlic ciabatta with chips
- Outback Brisket Burger** 30  
6-hour slow-cooked brisket, coleslaw, BBQ sauce on a brioche bun with chips

- Truffle Cheeseburger** 30  
Outback beef pattie, cheese, mushroom sauce truffle aioli on a brioche bun with chips
- Baby Back Ribs Beef Rendang** 45  
Slow-cooked beef ribs in Indonesian rendang curry served with steamed rice & roti
- Portuguese Charcoal Chicken** 35  
Marinated charcoal chicken, grilled broccolini with sweet potato fries and peri peri aioli
- BBQ Lamb Ribs** 45  
Moroccan marinated lamb ribs with sweet potato chips, BBQ sauce and chilli aioli
- Barramundi (GF)** 32  
Grilled barramundi, served with chips, tartare and garden salad
- Fettucine Alfredo** 28  
Classic creamy alfredo sauce with mushroom parmesan, pepper
- With chicken** 36
- With prawn** 38
- Japanese Salad** 25  
Gardencrunch salad with soybeans, broccolini, and tofu mixed with sesame dressing
- Classic Caesar Salad** 22  
Crispy lettuce, croutons, bacon, egg and parmesan
- With grilled chicken** 30

## Outback Country

- Scotch Fillet 250g** 40  
Prepared from a cube roll, the scotch fillet is regarded by many as the most flavoursome cut
- T-bone 400g** 47  
This well-marbled cut consists of two lean, tender steaks, the strip and tenderloin, connected by a tell-tale T-shaped bone
- Rump 500g** 46  
A five-musled primal cut that sits between the sirloin and topside, which makes it a great all-rounder steak
- Porterhouse 250g** 39  
Prepared from the striploin, the porterhouse is a lean but tender steak with a thin top strip of fat for extra taste
- Eye Fillet 200g** 43  
A very tender steak that comes from the lower middle of the back, forming part of the sirloin
- Surf and Turf (GF, DFO)** 56  
Rump steak and Shark Bay tiger prawns topped with garlic sauce
- All steaks are served with a choice of homemade red wine jus, mushroom, peppercorn or Italian garlic sauce.

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## Sides

Creamy Mushroom Sauce	4
Peppercorn Gravy	3
Italian Garlic Sauce	3
Roasted Root Veggies (GF/DF/VGN)	5
Steamed Rice (GF/DF/VGN)	4.5
Creamy Coleslaw (GF/V)	5.5
Sautéed Broccoli (GF/DF/VGN)	6
Hand Cut Chips (GF/DF/VGN)	6
Sweet Potato Chips (DF/VGN)	8
Garden Salad (GF)	5.5
Fried Egg (GF/DF/V)	2
Beer Battered Onion Rings (V)	8

## Kids' \$18 Menu

**12 & under | includes drink plus and an ice cream**

- Cheeseburger and Chips
- Chicken Tenders, Chips and Salad
- Kids' Steak, Chips and Salad
- Grilled Fish, Chips and Salad

## Tomahawk Feast

**1kg Tomahawk served with hand-cut chips, a garden salad and 2 choices of sauce.**

**139**

## Pilbara Feast

**BBQ marinated steak, tiger prawns, squid, brisket, pork belly, wings and bbq lamb ribs served with hand-cut chips and aioli.**

**78**

## Desserts

Hot Cinnamon Churros	15
Waffle	18
Chocolate Brownie	12

**V = Vegetarian**

**VGN = Vegan**

**DF = Dairy free**

**GF = Gluten free**

**DFO = Dairy free option available**

**Please let us know if you have any dietary requirements or allergies.**



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