



## Starters

**Classic Garlic Bread (V)** \$9  
roast garlic butter on freshly baked ciabatta bread + cheese \$2

**Crispy Wings** \$13  
moroccan marinated wings, chilli sauce + shallots

**Onion Rings (V)** \$12  
beer battered onion rings + tomato sauce

**Thai Salt + Pepper Squid** \$18  
chilli, garlic, red onion + lime aioli

**Garlic Prawns** \$18  
shark bay tiger prawns with spinach, garlic butter + toasted bread

**Triple Cheese Arancini (V)** \$12  
creamy arborio rice, mixed with feta, pine nuts parmesan + mozzarella, crumbed then fried to perfection, served with tomato chutney

## Burgers + Sandwiches

**Season's Steak Sandwich** \$30  
marinated steak, onion, pepper + cheese sauce on ciabatta with chips

**Outback Pulled Brisket Burger** \$28  
6 hours slow cooked brisket, coleslaw, BBQ sauce on a bun with chips

**Chicken Burger** \$28  
grilled chicken, guacamole, lettuce, tomato, onion + chilli aioli on a bun with chips

## Mains

**Cajun BBQ Beef Ribs (GF/DF)** \$45  
beef ribs braised in cajun spices + smothered with BBQ glaze, served with hand cut chips + garden salad

**Pilbara Roast Half Chicken** \$35  
lemon myrtle marinated roast chicken, grilled broccolini with sweet potato fries + BBQ sauce

**BBQ Lamb Ribs** \$42  
oak smoke flavour + bourbon glazed lamb ribs with sweet potato chips + chili aioli

**Charsiu Pork Belly** \$32  
chinese spice marinated pork belly, served with stir fry noodles + charsiu sauce

**Barramundi (GF)** \$29  
your choice of battered or grilled barramundi, served with chips, tartar sauce + garden salad

**Spaghetti Pomodoro** \$22  
classic tomato + sugo sauce with parmesan

**Classic Caesar Salad** \$15  
crispy lettuce, croutons, egg, parmesan + bacon

with grilled chicken \$22

## Outback Country

**Scotch 250g** \$37  
prepared from a cube roll, the scotch fillet is regarded by many as the most flavoursome cut

**T-bone 400g** \$45  
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 muscled primal cut that sits between the sirloin + topside, which makes for a great all-rounder steak

**Porterhouse 250g** \$38  
prepared from the striploin + characterised by a lean but tender steak with a thin top strip of fat for extra taste

**Eye Fillet 200g** \$42  
a very tender steak which comes from the lower middle of the back + forms part of the sirloin

**Surf + Turf** \$56  
rump steak with shark bay tiger prawns + garlic sauce

**The Pilbara Plate** \$68  
marinated minute steak, grilled tiger prawns, brisket, pork belly, crispy wings + squid, served with salad, hand cut chips + aioli

All steaks are served with a choice of homemade red wine jus', mushroom, pepper or italian garlic sauce



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## Sides

Creamy Mushroom	\$2
Peppercorn Gravy	\$2
Italian Garlic Sauce	\$2
Roasted Root Veggies (GF/DF/VGN)	\$5
Steamed Rice (GF/DF/VGN)	\$4
Creamy Coleslaw (GF/V)	\$5
Sautéed Broccolini (GF/V)	\$6
Hand Cut Chips (DF/VGN)	\$6
Sweet Potato Chips (VGN)	\$8
Garden Salad (GF/DF/VGN)	\$5
Fried Egg (GF/DF/V)	\$2

## Kid's \$15 Menu

12 & under | includes drink + ice cream

- Cheeseburger + Chips
- Chicken Nuggets, Chips
- Kid's Steak + Chips
- Battered Fish + Chips

## Dietary Requirements

Please advise us of any dietary requirements or allergies when ordering

We will do our best to cater to your requests

## Desserts

Please view our dessert cabinet to see what's on offer.

\*All desserts are served with cream or ice-cream

**V = vegetarian**

**VGN = vegan**

**DF= dairy free**

**GF = gluten free**



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