

Seasons Steakhouse

Starters

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

*\$9 for every Garlic Bread ordered in November is
donated to Movember – get eating!*

Buffalo Wings (GF/DF) **\$11**
chicken wingettes, baked then smothered in
spicy buffalo sauce

Garlic Prawns (GF/DF) **\$18**
whole tiger prawns marinated in garlic + pan fried,
served with rice, spring onion + fresh lemon

Pork Belly Sliders **\$18**
duo of crispy BBQ pork belly with slaw, served
in brioche slider buns

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

Salad

Moroccan Chicken Salad (GF/DF) **\$18**
marinated chicken, cherry tomatoes, capsicum,
cucumber, cabbage, carrot, spinach + greek yoghurt

Roast Veg Pasta Salad (V) **\$16**
penne mixed with spinach, beetroot, pumpkin,
crumbled feta + toasted pine nuts

Main

Outback Brisket Burger **\$25**
slow baked brisket with smokey BBQ glaze,
roast garlic slaw + hand cut chips

Char Sui Pork belly (DF) **\$28**
tender pieces of pork belly served with rice,
stir fried bok choy + char sui glaze

Pilbara Cheesesteak Sandwich **\$29**
marinated steak, tomato, fried onion, two types
of cheese, spinach + relish, served in turkish
bread with hand cut chips

Cajun BBQ Beef Ribs (GF/DF) **\$39**
beef ribs braised in cajun spices with bbq glaze,
served with hand cut chips + garden salad

Shark & Chips (GF/DF) **\$39**
tempura battered shark served with chips,
slaw + homemade tartare sauce

Hand Crumbed Chicken Kiev **\$29**
crumbed chicken breast stuffed with sundried
tomato + rosemary butter, served on smashed
potato + sautéed broccolini

Outback Country

Scotch 250g **\$32**
prepared from a cube roll, the scotch fillet is
regarded by many as the most flavoursome cut

T-bone 400g **\$37**
this well-marbled cut consists of two lean,
tender steaks - the strip and tenderloin -
connected by a tell-tale T-shaped bone

Rump 500g **\$42**
a five muscled primal cut that sits between
the sirloin + topside, which makes for a great
all-rounder steak

Porterhouse 250g **\$35**
prepared from the striploin + characterised by
a lean but tender steak with a thin top strip
of fat for extra taste

Eye Fillet 200g **\$40**
a very tender steak which comes from the
lower middle of the back + forms part of the sirloin

The Pilbara Plate **\$60**
marinated minute steak, prawns, brisket,
pork belly + buffalo wings, served with hand cut
chips, aioli + spinach salad

All steaks are served with homemade red wine jus'
+ creamy mushroom gravy **\$2**

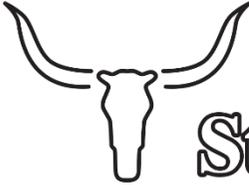
Sides are listed on the following page.



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Sides

Roast Root Veggies (GF/DF/VGN)	\$5.5
Steamed Rice (GF/DF/VGN)	\$4.5
Creamy Coleslaw (GF/DF/V)	\$5.5
Sautéed Green Vegetable (GF/DF/VGN)	\$6
Hand Cut Chips (GF/DF/VGN) + creamy mushroom gravy	\$6 \$2
Smashed Potato (GF/V)	\$5
Garden Salad (GF/DF/VGN)	\$5.5
Fried Egg (GF/DF/V)	\$2

Kid's \$15 Menu

12 & under | includes drink + ice cream

- Cheeseburger + Chips
- Chicken Tenders, Chips + Salad
- Kid's Steak, Chips + Salad (GF/DF)
- Baby Shark, Chips + Salad (GF/DF)



Monday

Burger + Beer Night



Wednesday

Midweek Roast



Friday

Surf + Turf



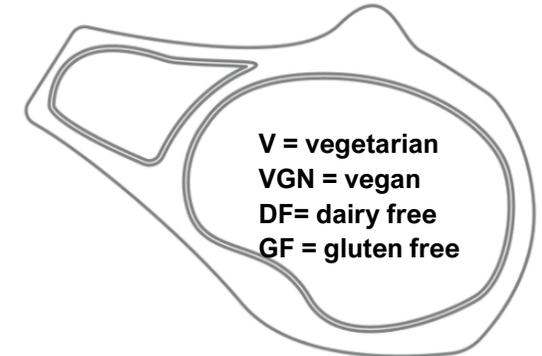
Sunday

Ribs all Round

Desserts

Please check out our dessert cabinet to see what's on offer

*All desserts are served with cream or ice-cream



NAME THE
SEASONS' BEER



SCAN TO ENTER



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