



Starters

Classic Garlic Bread (V)	\$12
roast garlic butter on freshly baked ciabatta bread + cheese \$2	
Buffalo Wings (GF)	\$18
chicken wings coated with frank hot sauce	
Salt + Pepper Squid (GF)	\$19
sea salt , lemon + tartare sauce	
Garlic Prawns (GF/DF option available)	\$20
marinated garlic prawns with garlic sauce + toasted garlic bread	
BBQ Lamb Ribs	\$22
moroccan spice lamb ribs with BBQ sauce	
Three cheese Arancini (V)	\$15
creamy arborio rice, feta ,mozzarella ,parmesan , tomato relish	

Mains

Season's Steak Sandwich	\$35
marinated steak, grill onion ,tomato, mozzarella tomato relish garlic ciabatta with chips	
Outback Brisket Burger	\$30
6 hours slow cooked brisket, coleslaw, BBQ sauce on a brioche bun with chips	
Greek half charcoal Chicken	\$35
marinated charcoal half chicken, salad with chips, pita bread + tzatziki	

Pork charsiu	\$32
Grill marinated pork belly ,charsiu sause steam rice Asian green	
Barramundi (GF)	\$33
Grilled barramundi, served with chips, tartare garden salad	
Rosemary garlic lamb backstrap	\$43
Grilled tender lamb backstrap with roasted root veggies ,broccolini ,red wine jus	
Fettucine Pesto	\$28
classic creamy pesto sauce with mushroom parmesan, basil pesto	
With chicken	\$36
With prawn	\$38
Classic Caesar Salad	\$22
crispy lettuce, croutons,bacon, egg + parmesan	
with grilled chicken	\$30
Pizza special	\$28
please ask your waiter for today's special	

Desserts

Hot cinnamon churros	\$15
Waffle	\$15
Chocolate brownie	\$15

*All desserts are served with vanilla ice-cream

Outback Country

Scotch 280g	\$43
prepared from a cube roll, the scotch fillet is regarded by many as the most flavoursome cut	
T-bone 400g	\$49
this well-marbled cut consists of two lean, tender steaks - the strip and tenderloin - connected by a tell-tale T-shaped bone	
Rump 450g	\$46
a five muscled primal cut that sits between the sirloin + topside, which makes for a great all-rounder steak	
Porterhouse 280g	\$40
prepared from the striploin + characterised by a lean but tender steak with a thin top strip of fat for extra taste	
Eye Fillet 220g	\$46
a very tender steak which comes from the lower middle of the back + forms part of the sirloin	
added creamy garlic prawn topper for \$10	

All steaks are served with hand cut chips and a choice of homemade red wine jus'.mushroom sauce, peppercorn or italian garlic sauce



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Sides

Creamy Mushroom	\$3
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 Broccolini (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 batter onion rings (V)	\$8

Kid's \$18 Menu

12 & under | includes drink + ice cream

Cheeseburger + Chips

Chicken Tenders, Chips + Salad

Kid's Steak, Chips + Salad

Pilbara feast \$78

BBQ marinated steak, garlic prawns, salt pepper squid, brisket, buffalo wings, bbq lamb ribs served with chips + garlic bread

Tomahawk feast \$139

1.2 kg Tomahawk served with hand cut chips and garden salad + 2 choices of sauce

V = vegetarian

VGN = vegan

DF= dairy free

GF = gluten free



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