

Welcome to Season, where we will take you on a culinary journey through our region's finest food trail accompanied by fine wine and good company.

Throughout your journey we will introduce you to some of the local organic growers and producers who provide the freshest ingredients for your meal.

Please enjoy what we have to offer.

Chef de Cuisine Michael Lee and the Season Team

SEASON  
.....  
DRINK. DINE.

### **Season Tasting Menu**

Scallop & elderflower carpaccio, cucumber, dill ash, fermented jalapeno (GF)

*O'Leary Walker Polish Hill River Riesling Clare Valley, SA*

Basil & ricotta tortellini, heritage tomato salad, compressed melon, scorched strawberry gazpacho, EVOO (V)

*Hugel Gentil Gewürztraminer Pinot Gris Riesling Muscat Sylvaner, Alsace, France*

Crispy skin barramundi, peas, radish, asparagus, orange & basil vierge, saffron foam (GF)

*Vasse Felix Filius Chardonnay, Margaret River, WA*

Rosemary & leek ash crusted lamb loin, herbed shoulder, smoked eggplant brûlée, carrot & orange ketchup, pickled onion, rosemary oil

*Heathcote Cravens Place Shiraz, Heathcote, VIC*

Strawberry mousse, basil, thyme & honey shortbread clusters, spring fruits

*Heggies Botrytis Riesling, Eden Valley, SA*

### ***Additional Courses***

Three Local Oysters Taster-Natural / Champagne & finger lime granita / Wakame crème fraiche, salmon roe \$10pp

Local farmhouse cheeses, muscatels, poached pear, quince, carrot marmalade, lavosh \$12pp

**\$135 per person including wine pairings**

**\$89 per person food only**

**V-vegetarian**

**GF-gluten free**

***15% Public holiday surcharge applies***

***Credit card surcharge processing fee apply to Visa, MasterCard, AMEX, Diners/JCB payments***

***Patrons with food allergies, prior to ordering please inform your waiter and we will do our best to accommodate.***

***Season advises that all menu items may contain traces of allergens and will not accept responsibility.***

### **Tasters**

Chargrilled rosemary ciabatta, smoked truffle butter (V) 8 (GF bread available)

Smoked anchovy & confit garlic, toasted sourdough 10

Cauliflower, chilli & cheddar croquette, piccalilli (V) 14

Ginger beer battered pickles, spiced caper & duck yolk gribiche 14 (V)

Local oysters ½ Dozen (GF) 24

(natural)

(Champagne & finger lime granita)

(Wakame, crème fraîche, salmon roe)

Charcuterie board

Local cured meats, pickles, charred ciabatta, olives 18/34

### **Small plates**

Basil & ricotta tortellini, heritage tomato salad, compressed melon,  
scorched strawberry gazpacho, EVOO (V) 22

Scallop & elderflower carpaccio, cucumber, dill ash, fermented jalapeno (GF) 26

Shaved jamón ibérico, asparagus, truffle, cured duck yolk, smoked garlic, sourdough crisp 24

Husk ink gin & beetroot cured king ora salmon, cucumber, wakame, horseradish buttermilk, dill (GF) 22

Sticky tamarind & lime pork belly, coconut, lobok, herbs (GF) 16/24

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## **Large Plate**

Crispy skin barramundi, peas, radish, asparagus, orange & basil vierge, saffron foam (GF) 38

Miso glazed grimaud duck breast, shitake mushroom & charred corn broth, lotus root, black garlic, wasabi (GF) 39

Foraged mushroom risotto, truffle, parmesan, pine nut puree (GF) 36

Lemon myrtle roast kangaroo loin, celeriac & macadamia custard, pumpkin, pickled blueberries, cavalo nero, rosella jus (GF) 38

Rosemary & leek ash crusted lamb loin, herbed shoulder, smoked eggplant brûlée, carrot & orange ketchup, pickled onion, rosemary oil 40

## **Grill Menu**

**Served with smoked campfire potatoes, truffled porcini butter, beer pickled onion, jus**

350g Dry aged northern rivers rib eye MBS 3+ (GF) 45

200g Northern rivers tenderloin MBS 3+ (GF) 42

## **To Share**

500g Wagyu rump cap (picanha) MBS 5+, parmesan cassava, pico de gallo, acai berry jus (GF) 90

## **Sides**

### ***3 Sides for 26***

Smoked campfire potatoes, porcini, parsley (V, GF) 10

Roast harissa cauliflower, anise labna, smoked almonds, currants (V, GF) 10

Sautéed greens, jalapeno butter, lemon crumb (V) 10

Salad of fennel, orange, quinoa, sesame, pomegranate (V, GF) 10

## Desserts

Strawberry mousse, basil, thyme shortbread clusters, summer fruits 15

Deconstructed mango & passionfruit cheesecake, passionfruit curd, cream cheese, mango sorbet, honey & oat crumb 15

Husk Ink Gin & Pimms jelly, cucumber, charred raspberry, mint (GF, DF) 15

Caramelised & salted white chocolate panna cotta, muscovado & apple, smoked meringue (GF) 15

Local farmhouse cheeses, muscatels, poached pear, quince, apple jam, lavosh

*Individual cheese 12*

*Cheese taster 18*

*Cheese board to share 30*

**GF-gluten free**

**V-vegetarian**

## Specialty Coffees

### Banana Split

Banana liqueur, grenadine, hot chocolate, whipped cream 12

### Jaffa

Cointreau, hot chocolate, whipped cream, cinnamon stick 12

### Coffee Nut

Amaretto, frangelico, coffee, whipped cream 12

### Affogato

Vanilla ice cream, espresso coffee, your choice of liqueur 14

### Iced Mocha

Espresso coffee, chocolate syrup, crushed ice, whipped cream 6

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