

SCRUMPTIOUS BREAKFAST

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BIRCHER MUESLI (V) 13.5

served with banana, berry compote & low fat yoghurt

SEASONAL FRUIT SALAD (V/DF/GF) 11.5

served with coconut yoghurt

GRAIN PORRIDGE (V) 15.5

porridge of quinoa, amaranth & millet, dried fruits, coconut flakes, almonds & coconut yoghurt

NUTELLA PANCAKES 16.5

banana, hazelnuts & vanilla ice cream

BREAKFAST WRAP 16.5

eggs, bacon, chorizo, chipotle mayonnaise, jalapeno, cheddar, coriander & hash

ZUCCHINI OMELETTE (V) 16.5

buffalo ricotta, pine nuts, basil & moroccan matbucha

PARMESAN EGGS 17.5

scrambled eggs, avocado, tomato, basil, truffle oil & parmesan cheese

EGGS TO YOUR LIKING 12

served with toasted sourdough

SEASONS

CAFE, RESTAURANT & BAR



CHEF'S CHOICE

BAKED EGG SHAKSHUKA 16.5

baked cage free pasteurised eggs, spiced tomato, capsicum & fetta cheese

DELICIOUS SIDES

All sides are \$4.5

Breakfast Tomatos

Sauteed Mushrooms

Sauteed Spinach

Breakfast Sausage

Hash Browns

Bacon

Baked Beans

**"ALL HAPPINESS DEPENDS
ON A LEISURELY BREAKFAST"**

FLAVOURFUL DRINKS

COFFEE 3.5/4

Cappuccino

Cafe Latte

Long Black

Short Black

Flat White

AROMATIC TEAS 4

Earl Grey

Green Tea with Jasmine

Pure Peppermint

Brilliant Breakfast Tea

WARMING DRINKS 4

Hot Chocolate

Chai Latte

ALLIE'S COLD PRESSED JUICE 6

Just Orange

Just Apple

Watermelon

MOUTH-WATERING LUNCH

King Prawn Foccacia 16
lettuce, tomato & tartare sauce

Grilled Chicken Ciabatta 16
roast capsicum & provolone cheese

Chargrilled Chorizo Ciabatta 16
caramelised onion, spinach & provolone cheese

Roast Zucchini Herb Foccacia (v) 16
eggplant, capsicum, hummus & rocket

Club Sandwich 22
chicken, bacon, egg, lettuce, mayonnaise & tomato on soy & linseed
sourdough

Cobb Salad (gf) 24
grilled chicken, bacon, egg, avocado, lettuce, tomato, green shallots &
blue cheese dressing

Grain Fed Rib Sirloin Dry Age (300g) 32
served with fries, tempura onion & garlic butter

Chicken Parmigiana 24
tuscan kale, provolone & mash

Panfried Atlantic Salmon (gf) 34
green bean & herb salad

PIZZA

Pizza Melanzane 22
tomato, basil, eggplant & buffalo ricotta

Pizza Diavola 24
hot salame, oregano, mozzarella & rocket leaves

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SEASONS
CAFE, RESTAURANT & BAR

CHEF'S CHOICE

MILK BUN BURGER 22

signature beef patty, bacon, cheddar cheese, smoked bbq
sauce, caramelised onion, mayonnaise, lettuce & tomato



"FOOD IS OUR
COMMON GROUND,
A UNIVERSAL
EXPERIENCE"

- JAMES BEARD

DELICIOUSLY RICH DESSERTS

Choco-Misu 16
chocolate mousse & tiramisu

Berry & Yoghurt Panna Cotta 16
mango puree & almond biscotti

Cinnamon & Butterscotch Apple Tart 16

Key Lime Cheesecake 16

Cheese Plate 22
milawa blue cheese & aged cloth cheddar (vic)

ENTREES

Spiced Beetroot Tasmanian Salmon 18
ravanello, sumac & horseradish cream

Salt & Pepper Calamari 18
lemon aioli & watercress salad

Caprese Salad (v) 16
buffalo mozzarella, tomato, balsamic & basil

Wagyu Bresaola Carpaccio 18
arugola, Pecorino & farinata

TO SHARE

Charcuterie Platter (serves two) 32
noix de jamon, wagyu bresaola 7 score,
de palma salami, prosciutto di parma, olives and
bread

SCRUMPTIOUS SALADS

Cobb Salad (gf) 24
grilled chicken, bacon, egg, avocado, lettuce,
tomato, green shallot & blue cheese dressing

Chargrilled Tuna Salad 24
soba noodle, chilli, seaweed & soy fusion ginger
dressing

Fremantle Octopus Salad (gf) 24
teardrop peppers, chickpeas, arugola & black garlic

BREAD & SIDES

Grilled Focaccia 4
olive oil & balsamic vinegar

Grilled Soy Linseed Sourdough 4
olive oil & balsamic vinegar

Garlic Ciabatta 8

Green Bean, Anchovy Butter & Pinenuts 10

Sauteed Kipfler Potato & Rosemary 10

Broccolini, Garlic & Pepitas 10

Potato Fries & Aioli 10

CHEF'S CHOICE

Slow Cooked Lamb Shoulder 60
Moroccan Matbucha, Fattoush
Salad, Kipfler Potato, Pickled
Chilli (serves two)

SIGNATURE GRILLS

served with fries, tempura onions & garlic butter

Grain Fed Rib Sirloin Dry Age (300g) 32

Grass Fed Scotch Fillet (300g) 36

MAGNIFICENT MAINS

**Rosemary & Garlic Marinated Chicken
Breast 32**

mograbiah cous cous, Moroccan matbucha & fetta

Puppi Orecchiette (v) 28
porcini mushroom, spring onion, tomato & basil

Panfried Atlantic Salmon(gf) 34
green bean & herb salad

Five Spice Pork Belly (gf|df) 32
plum & ginger relish with green apple slaw

ONE CANNOT THINK WELL,
LOVE WELL, SLEEP WELL, IF
ONE HAS NOT DINED WELL

VIRGINIA WOOLF

DELICIOUSLY RICH DESSERTS

Choco-Misu 16
chocolate mousse & tiramisu

Berries & Yoghurt Panna Cotta 16
mango puree & almond biscotti

Cinnamon & Butterscotch Apple Tart 16

Key Lime Cheesecake 16

Cheese Plate 22
Milawa blue cheese & aged cloth cheddar (vic)

SEASONS
CAFE, RESTAURANT & BAR

BEVERAGE MENU

SEASONAL COCKTAILS 18

PINK GIN FIZZ

Our signature cocktail, using house-made Strawberry Gin, gomme syrup and freshly squeezed lemon juice, charged with Club Soda

LIQUID FAIRY DUST

Jameson's Irish Whisky, Elderflower Liqueur, fresh lemon juice and smashed cucumber, hard shaken and dusted with golden cane sugar

SOUTH SIDE SOUR

A refreshing blend of local Archie Rose Gin, Aperol, Agave Nectar and citrus, served over ice

UNDER THE TUSCAN SUN

Vanilla Infused Vodka, Limoncello and Apple Liqueur, shaken with lemon juice, fresh thyme and a touch of our roof top honey

RUM AFTER MIDNIGHT

Sailor Jerry Spiced Rum carefully paired with Dark Cacao, Demerara and bitters, with a kiss of orange oil

NON ALCOHOLIC FOR GROWN UPS

SECRET GARDEN TONIC

(non alcoholic gin & tonic)
Seedlip Garden 108 with tonic

BOTANICA

(no alcoholic gin & ginger ale)
Seedlip Spices 94 charged with ginger ale and mint

ALL YOU NEED IS

LOVE AND A

BOTTLE OF WINE

CLASSIC COCKTAILS

APEROL SPRITZ 16

Aperol, Prosecco, Sparkling water, accompanied with Jumbo olive

NEGRONI 17

Bombay Sapphire, Campari and Sweet Vermouth

CLASSIC GIN OR VODKA MARTINI 17

Your favourite Gin or Vodka, Extra Dry Vermouth and dressed as you like with Olive or Lemon Twist

TOMMYS MARGARITA 16

Espolon Reposado, Agave Nectar and freshly pressed lime juice

OLD FASHIONED 17

Makers Mark, Demerara & Aromatic Bitters

ESPRESSO MARTINI 16

Ketel One Vodka, Kahlua & Fresh Espresso



BEER AND CIDER

ON TAP

Heineken Lager Beer 10

Little Creature's Pale Ale 9

Furphy Refreshing Ale 9

BOTTLED

Birra Moretti Lager 10

Little Creature's Pilsner 9

White Rabbit White Ale 9

Kosciuszko Pale Ale 9

James Boag's Premium Light 7

James Squire Orchard Crush 9

WINE LIST

WINE

150 MLS BOTTLE

CHAMPAGNE & SPARKLING WINES

Perrier-Jouët Grand Brut, Reims, France		160
Veuve Clicquot NV, Reims, France		145
G.H Mumm NV, Reims, France		130
De Bortoli Prosecco, King Valley, VIC	10	48
Campbells Moscato, Rutherglen, VIC	11	50

WHITE WINES

Mount Pleasant Semillon, Hunter Valley, NSW	12	56
Deviation Road Sauvignon Blanc, Adelaide Hills, SA	12	54
Totara Sauvignon Blanc, Marlborough, NZ	9	42
Corte Giara Pinot Grigio, Veneto, Italy	11	50
Mitchell Riesling Clare Valley, SA	13	60
De Beaurepaire La Comtesse Chardonnay, Mudgee, NSW	13	60
Botanica Chardonnay, Hunter Valley, NSW	9	42

ROSÉ WINES

Reverie Rosé, Pays Doc, France	10	48
Tightrope Walker Pinot Noir Rosé, Yarra Valley, VIC	12	56
Nick Spencer Rosé, Gundagai, NSW	14	65

RED WINE

Black Cottage Pinot Noir, Marlborough, NZ	12	56
Georges Duboeuf, Beaujolaise-Villages, France	13	58
Mountadam 550 Shiraz, Barossa Valley, SA	11	50
First Creek Shiraz, Hunter Valley, NSW	12	54
West Cape Howe Cabernet Sauvignon, Mount Barker, WA	15	68

WINE FROM CELLAR

Alisia Pinot Grigio, Italy		56
Domain William Fevre, Chablis, France		68
Longmeil Bella Rouge Rosé, Barossa Valley, SA		52
Il Canneto Sangiovese DOC 2016, Italy		58
Trediberri Nebbiolo, Piedmont, Italy		65

SPIRITS

SWEET AND FORTIFIED WINES

Inocente Fino (Dry Sherry)	9
La Guita Mazanilla (Medium Dry Sherry)	9
Pedro Ximenez Yellow Label (Sweet Sherry)	12
Noble one, De Bortoli	16
Galway Pipe Port	10
Penfold Grandfather Port	18

APERTIF AND DIGESTIFS

Campari	8
Aperol	8
Antica Formula	9
Martini Rosso	8
Martini Bianco	8
Martrini Extra Dry	8
Lillet Blanc	8
Pernod	8
Amaro Montenegro	8
Fernet	9

TEQUILA AND MESCAL

Espolon Reposado	9
Olmecca Reposado	9
Don Julio Silver	10
Herradura Anejo	12
Del maguey vida Mescal	12

BRANDY

Hennessy VSOP Cognac	12
Hennessy XO Cognac	28
Yalumba V de Vie Viognier, Eden Valley	12
Antinori Tignanello Grappa	16

LIQUEUR

Frangelico	9
Grand Marnier	9
Drambuie	9
Dom Benedictine	9
Bayles	9
Kahlua	9
Toschi Limoncello	9

GIN

Bombay Sapphire	9
Plymouth	10
Hendricks	10
Tanqueray	9
Archie Rose Signature Dry	12

WHISKY

BLENDED SCOTCH

Chivas 12 yr	9
Dimple 15 yr	10
Hibiki Japan	9
Johnny Walker Black label	9
Johnny Walker Blue Label	32

VATTED SCOTCH

Johnny Walker Green Label	12
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SINGLE MALT

Auchentoshan 'American Oak', Lowland	9
Balvanie "Caribbean Cask", Speyside	16
Glenfiddich 15 yr Solera, Speyside	19
Oban 14 yr, West Highland	16
Glenmorangie quimta ruben 12yo, Highland	14
Glenmorangie 10 yo, Highland	12
Bunnahbain 12 yo. Islay	14
Laphroig 10yr, Islay	14
Yamazaki distillers' reserve, Japan	16

IRISH

Jameson	9
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BOURBON, REY AND TENNESSEE

Makers Mark	9
Woodford Reserve	10
Jim Beam Rye	9
Jack Daniels single barrel	14
Jack Daniels	9

RUM

Havana Club 3yr	9
Sailor Jerry spice rum	9
Bacardi 8yr	9
Zacapa 23 yo	14
Plantation Double Aged	16
Pampero Anniversario	18

VODKA

Wyborowa	9
Kettle one	9
Belvedere	10
Grey goose	10
Archie Rose	12