

LUNCH MENU

MONDAY TO FRIDAY

- ALL SEASONS -

mains

THAI BEEF SALAD WRAP marinated beef strips, capsicum, lettuce, red onion in a toasted flour tortilla wrap, served with chips.	12
PASTA CARBONARA onion, garlic, bacon, mushrooms in a white wine and cream sauce.	12.5
	add chicken
FLATHEAD FILLETS battered flathead fillets served with salad, chips and tartare sauce	16.5
SEASON'S SCHNITZEL CLUB chicken breast schnitzel, avocado, lettuce and aioli in Panini bread, served with chips	12.5
ROAST PUMPKIN RISOTTO (GF) (V) roasted pumpkin, semi dried tomatoes, pine nuts and baby spinach in a rich creamy risotto	13.5
WARM CHICKEN AND MANGO SALAD (GF) grilled chicken, mango slices, avocado, red onion and mixed lettuce dressed with honey vinaigrette	13.5
ROAST OF THE DAY our traditional roast served with roast chat potatoes, steamed vegetables and gravy	13.5
HAWAIIAN PIZZA ham, pineapple and mozzarella on a house made base	13.5
CHICKEN BREAST SCHNITZEL served with salad and chips	14.5
WAGYU BEEF BURGER with bacon, cheese, caramelised onion, tomato, lettuce and relish in brioche roll, served with chips	14.5

desserts

SEASON'S ICE CREAM SUNDAE three scoops of vanilla ice cream with your choice of chocolate, strawberry, banana, or caramel topping	5
DARK CHOCOLATE PARFAIT house made chocolate ice cream served with double cream and crispy Belgium waffle	7
BANANA FRITTER mini banana fritters in crispy batter served with caramel sauce and toffee ice cream	7
BANANA AND BUTTERSCOTCH CREPES (GF) fresh crepes with sliced banana and butterscotch sauce served with double cream and ice cream	7



ALL SEASONS
HOTEL