

for the kids (ages under 12)

Includes a soft drink or juice and an ice cream or jelly

CHICKEN NUGGETS AND CHIPS 10

FISH AND CHIPS 10

BEEF BOLOGNAISE 12

CALAMARI RINGS AND CHIPS 12

ROAST OF THE DAY (GF) 12

desserts

see our cake fridge for a selection of cake options

ICE CREAM SUNDAE

three scoops of ice cream with your choice of strawberry, caramel or chocolate topping, finished with whipped cream and a chocolate wafer 10

BANANA CREPES (GF)

fresh crepes served with sliced banana, butterscotch sauce, double cream and vanilla ice cream 11

CHOCOLATE AND STRAWBERRY CREPES (GF)

fresh crepes served with sliced strawberry, chocolate sauce, double cream and vanilla ice cream 11

ICE CREAM SANDWICH

toasted waffle with vanilla ice cream and maple syrup 11

CHOCOLATE SELF SAUCING PUDDING

classic chocolate self-saucing pudding served with ice cream and double cream 10

SEASONS BISTRO LUNCH/DINNER

- ALL SEASONS -

bread

GARLIC BREAD (V) 8

GARLIC AND CHEESE BREAD (V) 9

GARLIC, SEEDED MUSTARD AND CHEESE BREAD (V) 9

starters

PIZZETTA (V)

parmesan cheese, garlic and basil
oil pizza 12

CROQUETTES (V)

three macaroni and cheese croquettes
with ranch dressing 12

LEMON PEPPER CRUSTED CALAMARI

served with mixed lettuce, cucumber, cherry tomatoes
and red onion, finished with aioli
entrée 17 / main 23

FRESH OYSTERS (GF)

- natural half dozen 19 / dozen 36
- kilpatrick half dozen 22 / dozen 39

sides

GARDEN SALAD (V, GF, DF) 7

STEAMED VEGETABLES (V, GF, DF) 8

MASHED POTATO (V, GF) 8

ONION RINGS (V)

with aioli 9

BOWL OF CHIPS (V, DF) 8

BOWL OF WEDGES (V) 10

with sweet chilli and sour cream

salads

CAESAR SALAD

cos lettuce, bacon, croutons, parmesan cheese and
caesar dressing topped with a poached egg 18
add chicken 23

THAI SALAD (V, DF)

mixed lettuce, red onion, cherry tomato, capsicum,
cucumber, fried rice noodles and thai style sauce 18
add beef or chicken 23

CHICKEN AND MANGO (GF)

chicken, mango, spinach, avocado, red onion, cherry
tomatoes and toasted walnuts with a citrus vinaigrette 23

from the pan

CARBONARA

linguini pasta with bacon, onion, garlic and mushrooms
in a creamy sauce, finished with parmesan cheese 18
add chicken 23

BEEF BOLOGNAISE

house made beef bolognese with linguini, finished with
parmesan cheese 20

PUMPKIN RISOTTO (V, GF)

roasted pumpkin, semi dried tomatoes, onions and
spinach in a creamy sauce with basil pesto and
parmesan cheese 18
add chicken 23

STIR FRY (V)

thai style stir fry with carrot, capsicum, bok choy, snow
peas, red onion and cashews, served with hokkien
noodles and a sweet chilli soy sauce 18
add chicken or beef 23

PORK BELLY STIR FRY

slow cooked pork belly with a vegetable medley,
chinese sauce and tossed through hokkien noodles 25

from the grill

GRILLED CHICKEN BURGER

grilled chicken breast with bacon, bbq sauce, lettuce,
tomato, red onion and seeded mustard in a toasted bun,
served with chips 20

OPEN STEAK SANDWICH

scotch fillet steak on turkish bread with lettuce, tomato,
beetroot, caramelized onion, bacon, egg and tomato
relish, served with chips 22

PULLED PORK BURGER

slow cooked pulled pork in a toasted bun with coleslaw
and bbq sauce, served with chips 20

150G SCOTCH FILLET 20

300G PORTERHOUSE 32

350G T-BONE 32

300G SCOTCH FILLET 34

all steaks come with your choice of sauce served with
chips and salad or vegetables

sauces: gravy, creamy mushroom, garlic butter,
pepper or red wine jus **(all sauces are gluten free)**

add garlic prawn topper 8

additional sauces 1.5

*please allow up to 40 minutes for steaks cooked
over medium well

seafood

SEAFOOD PLATTER

battered whiting, battered scallops, calamari, king
prawns, natural oysters and prawn twisters served
with chips, salad and tartare sauce 34
substitute with kilpatrick oysters extra 2

BATTERED WHITING (DF)

served with chips, salad and tartare sauce 19

seniors battered whiting 15

GRILLED BARRAMUNDI (DF)

lemon pepper crusted barramundi served with chips,
salad and tartare sauce 22

seniors grilled barramundi 17

GARLIC PRAWNS (GF)

garlic prawns in a rich creamy white wine sauce, served
with basmati rice and salad 25

SALMON (GF, DF)

pan seared salmon served with basmati rice, stir fried
vegetables and a ginger and five spice sauce 28

favourites

CHICKEN SCHNITZEL (DF)

crumbed chicken breast served with chips and salad 20

CHICKEN PARMIGIANA

crumbed chicken breast topped with napoli, ham and
mozzarella cheese, served with chips and salad 22

HAWAIIAN PARMIGIANA

crumbed chicken breast topped with napoli, ham,
pineapple and mozzarella cheese, served with chips
and salad 24

BBQ BACON PARMIGIANA

crumbed chicken breast topped with bbq sauce, bacon
and mozzarella cheese, served with chips and salad 24

SOUVLAKI

chicken or lamb served with shredded lettuce, tomato,
onion and cheese with garlic sauce, served with
chips 22

meat combo 25

ROAST OF THE DAY (GF)

see specials board for today's selection served with
roast pumpkin, roast potato, steamed vegetables
and gravy 19

seniors roast 15

PORK CUTLET

barkers creek king rib pork cutlet with plum sauce,
mashed potato and vegetables 29

pizzas

all pizzas have a napoli base unless marked*
pizza size options are regular/large

AUSSIE

bacon, egg, and mozzarella cheese 16/19

PEPPERONI

pepperoni and mozzarella cheese 16/19

HAWAIIAN

ham, pineapple and mozzarella cheese 17/20

VEGETARIAN* (V)

pesto base with spinach, roast pumpkin, cherry
tomatoes, red onion, feta and mozzarella cheese 18/21

BBQ CHICKEN

chicken, bacon, mushrooms, pineapple, mozzarella
cheese finished with BBQ sauce 18/21

MEAT LOVERS

chicken, bacon, ham, pepperoni and mozzarella
cheese 18/21

SUPREME

cherry tomatoes, onion, bacon, mushroom, pepperoni,
olives, ham and mozzarella cheese 19/22

PRAWN AND CHORIZO

chilli and garlic marinated prawns, red onion, chorizo,
baby spinach and mozzarella cheese 20/24

MARINATED LAMB

marinated lamb, baby spinach, capsicum, red onion, feta
and mozzarella cheese, finished with tzatziki 20/24

All of our pizza bases are fresh, made daily in-house

(V) vegetarian (GF) gluten free
(DF) dairy free

Whilst diligent care is taken to ensure nutritional requirements
are met, we are unable to guarantee that any meal will be free
of traces of allergens. Please see our Bistro Host for severe
concerns.