

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.

Tasters

Chargrilled ciabatta, smoked truffle butter (V) 8

Rosemary roasted bone marrow, parsley & pickles, horseradish, sourdough (DF) 12

Pigs cheek & apple croquette, black pudding puree, tart apple jam 14

Sticky master stock pork belly, Vietnamese salad, nuoc cham, fried shallots (GF) 14/20

Sydney rock oysters, *(Natural) (Yuzu, ginger, shallot) (Sriracha, lemon, herbs) (GF, DF) ½ Dozen 22

Small plates

Heirloom tomato consommé, mozzarella, basil, blood orange, crouton, olive oil (V, GF) 16

House made ricotta & native herb stuffed zucchini flowers, smoked tomato chutney (GF, V) 20

Chargrilled octopus, chickpeas, carrot & harissa, smoked eel puree (GF) 20

Wagyu Beef tataki, pickled enoki, edamame, garlic chips, soy dressing (GF) 22

Citrus cured kingfish, celery, lime, confit fennel, radish (GF) 24

Scampi tortellini, butter poached bug tail, bisque, lemon pangritata 24

Large Plates

Risotto of spring peas & local young vegetables, Byron bay mozzarella, garlic (V, GF) 35

Twice cooked sweet Bangalow pork belly, calvados apple, kale, charred cauliflower, pickled fennel, ginger beer jus (GF) 38

Barramundi, sweetcorn, squid ink gnocchi, wasabi, bokchoy 38

Alstonville spatchcock, Jerusalem artichoke, silver beet, sprout leaves, parsnip, speck, Madeira & tarragon jus (GF) 36

Herb crusted roast loin of new season lamb, confit belly, leek, red onion, wild garlic, anise jus 39

Choose 6 plates to share, 2 plates from each section for \$60pp. Additional plates will be charged at \$15pp.

Plates will be served to share, min 2 guest. This offer is not valid with any discount vouchers or promotions.

Large Share Plates

500g Wagyu beef rump cap (*score 5+*) rosemary & hickory smoked potatoes, shellfish béarnaise (GF) 78

500g Whole Roasted Alstonville chicken, braised burnt butter leeks, lemon brussel sprouts, kale, Madeira jus (GF) 65

Grill Menu

Served with rosemary and hickory smoked kipfler potatoes, truffled mushroom butter, parsley, jus

350g Dry aged Northern Rivers rib eye MBS 3+ (GF) 40

200g Northern Rivers tenderloin MBS 3+ (GF) 38

Served with rosemary and hickory smoked kipfler potatoes, ginger beer jus

300g Casino pork strip loin (GF) 38

Sides

3 Sides for 25

Rosemary and hickory smoked kipfler potatoes, truffled mushroom butter, parsley (V, GF) 9

Fried brussel sprouts, lemon & caper crème fraiche, grana pandano (GF) 9

Carrot dressed pea salad, goats curd, zucchini flowers, pine nuts (V, GF) 9

Cumin roasted heirloom carrots, local beach honey (V, GF, DF) 9

Desserts

Beetroot panna cotta, sweetened goats curd, apple & quinoa granola, honeycomb, chard (GF) 15

Pineapple & star anise tarte tatin, coconut and lemongrass ice cream, coriander 15

Flourless chocolate cake, white chocolate mousse, sour cherry sorbet, kirsch cream, cocoa crisp (GF)15

Coconut poached meringue, yuzu curd, puffed wild rice, matcha white chocolate, starfruit (GF) 15

Local farmhouse cheeses, muscatels, poached pear, quince paste, beach honeycomb, lavosh

Cheese board to share 30

Cheese taster 18

Individual cheese 12

GF-gluten free

V-vegetarian

DF-dairy 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.