

We believe that food in season is food that is best. When sourcing our produce we give priority to locally grown food, we know the best suppliers, where it comes from and when it is in season. This is our privilege.

True to Slow Food principles, the enjoyment of dining should not only be that of fine cuisine, but one of conviviality and friendship, a concept that is often left behind in the wake of our busy lives.

The word "Seasons" is written in a fluid, black cursive script. The letters are connected, with a prominent loop at the start of the 'S' and a long, sweeping tail on the 's'.

a Slow Food menu for all seasons

*V = Vegetarian

**GF = Gluten free

Slow Food banquet option ~ at the whim of the chef ~ please advise of dietary requirements

Starting at ~ 2 course \$48 3 course \$62 4 course \$72

a taster

- 10 Warmed spiced local almonds olives grilled ciabatta ~ *V
- 8.5 Warmed Turkish bread local mixed nut dukkah Boundary Bend olive oil sticky balsamic ~ *V
- 14 Seasons house made dips with crostini

an introduction

- 14 Pork and chicken wontons on beetroot velvet (4)
- 14.5 Eggplant fritter layered with preserved tomato ~ *V
- 18 Salmon tartar topped with wasabi sour cream and shaved pickled local fennel ~ **GF
- 18.5 Fried baby calamari our famous trawler squid garlic chilli lemon
- 19.5 Seared prawns & scallops sweet chilli garlic cream sauce jasmine rice ~ **GF

\$ an in between

18 House made ricotta gnocchi with blue swimmer crab fresh tomato peperoncino

19 House made goat cheese agnolotti with a creamy wild mushroom ragout and truffle paste ~*V

the main event

29 Pork cutlet with fennel spice sautéed kipfler potato leek calvados sauce ~**GF

28 Moroccan stuffed chicken roulade with Seasons fried rice and red onion tomato salsa

28 Lamb spezzatino with garlic mash potato salsa verde

MP Market catch fresh from the ocean from our good friends at Angelakis Bros SA

MP Our butchers cut specially aged for a minimum of four weeks with tender love and care by our two local butchers Naz Tassone and North West Prime Mallee Butchery

accompaniments

8 Mixed leaf salad house raspberry vinaigrette ~*V,**GF

8 Chunky chips Murray River pink salt ~*V,**GF

9 Seasons Greek salad ~*V,**GF

8 Seasonal vegetables lemon parsley butter ~*V,**GF

4 Warm Turkish roll butter for one ~*V

Sorry no separate accounts. A \$3.50pp cake platage surcharge applies for BYO cake. Seasonal produce mentioned is important to the makeup of our menu, however there are times when this produce is unavailable and an alternative is recommended.

sweet afters

- 12 Rocky road ice cream with chocolate ganache hazelnut praline
- 12 Wattle seed panna cotta with amaretto syrup Mildura citrus crostoli
- 12 Poached seasonal fruit frangipane tart mascarpone cream
- 12 Warm chocolate banana walnut fudge with banana ice-cream chocolate ganache

chocolates by Trudie Chant

- 2.8 Made in Mildura – fine locally handmade chocolates
Proudly brought to you by “Chocolate Brown”. The creator Trudie Chant provides for your pleasure a changing selection. Ask our staff for the current selection.

cheese

- 25 Cheese selection brie gorgonzola mature cheddar with walnut apple quince paste crackers muscatel local dried fruit (for 2)

\$ children's choice

- 12.5 Ethan's battered flathead fillets & french fries
- 12.5 Crumbed chicken tender loins chunky chips greens
- 12.5 Eve's bolognese pasta
- 7 Choc topped sundae and sprinkles