

SEASON

DRINK. DINE.

Welcome to Season, where we will take you on a culinary journey through our region's finest food trail accompanied by fine wine and 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

Three Course Choice Menu \$55

Bookings required, please call: 02 6674 7766

Valid for Wednesday 24th Oct 2018

Not valid in conjunction with any other offer

Credit card surcharge processing fee apply to Visa, MasterCard, AMEX,
Diners/JCB payments



Entrée

Heritage tomato salad, basil, fetta, nasturtium, Cultured Jersey buttermilk (V, GF)

Master stock braised Bangalow pork belly, xo sauce, squid cracker (GF)

Queensland scallop ceviche, fermented green chilli, avocado, finger lime, cucumber (GF)

Mains

Tarragon roasted organic Alstonville chicken, bacon, mushroom, asparagus & chicken gravy (GF)

Snapper, coconut crustacean mulligatawny, wombok & crispy curry leaf (GF)

Duranbah basil pappardelle, heirloom tomatoes, smoked ricotta & tomato oil (V).

Dessert

Cudgen banana banoffee pie, hazelnut Dulce de leche

Raspberry & rosewater pannacotta, basil & white chocolate (GF)

Local Burringbar cheeses, muscatels, poached pear, date chutney, raspberry mustard, lavosh

GF-Gluten free DF-Dairy Free V-Vegetarian