





WELCOME TO SEASONS

We invite you to dine, to celebrate and to connect.
Dine with your loved ones. Celebrate with fresh,
local produce. Connect with the community
and this unique part of the world.

We invite you to feel the warmth and character of our
kitchen radiating from the charcoal-fired Mibrasa oven.
This traditional oven allows our seasoned chefs to
grill, roast and smoke ingredients, delivering delicate
smokiness and depth of flavour that defines our menu.

We invite you to explore the Hunter Valley through
our menu - crafted to celebrate the local farmers,
small-batch artisans and family-owned estates.
Each dish is thoughtfully prepared, inspired by
nature and respectful of our region.



ENTRÉES

	M	NM
Garlic Bread V Toasted sourdough served with whipped confit garlic butter	\$10	\$12.5
Australian King Prawns GF DF A Marinated with lemon myrtle accompanied by finger lime aioli dusted with smoked paprika	\$18.5	\$23.1
Fried Brie V Deep fried wheel of brie served with crispy prosciutto, house made tomato chutney and toasted sourdough	\$19.5	\$24.4
Wattleseed Caramel Pork Belly Bites GF DF Pork belly bites tossed in wattleseed caramel and topped with shallots	\$16	\$20
Grilled Stuffed Mushrooms VG Portabello mushrooms stuffed with macadamias and chives	\$15	\$18.7

MENU LEGEND

M = Member Price | NM = Non-Member Price
GF = Gluten Free | DF = Dairy Free | V = Vegetarian | VG = Vegan
A = Australian Sourced Seafood



MAINS

	M	NM
250g Marble Grade 4 Striploin GF DF	\$30	\$37.5
300g Grain-Fed Scotch GF DF	\$36	\$45
350g Grain-Fed Bone-in Ribeye GF DF	\$42	\$52.5
400g Flat Iron (Flank Steak) GF DF	\$42	\$52.5
Lamb Shoulder for 2 GF DF Slow cooked bone-in lamb shoulder seasoned with sumac finished in charcoal oven with choice of a side	\$65	\$81.2
Roasted Chicken GF ½ chicken seasoned with lemon myrtle roasted in charcoal oven served with potato gratin and Dutch carrots	\$30	\$37.5
Confit Duck Maryland GF Slow-cooked duck maryland, sliced roasted kipfler potato and charred broccolini	\$32	\$40
Pork Fillet GF Stuffed with apricots and macadamia rolled in prosciutto, roasted in charcoal oven served with potato gratin and charred broccolini	\$32	\$40
Cauliflower Steak GF DF V VG Seasoned and charred cauliflower, cherry tomatoes, broccolini and Dutch carrots with chimichurri	\$30	\$37.5



SAUCES

	M	NM
Creamy Peppercorn Whipped Black Garlic Butter GF	\$4	\$5
Mixed Mushroom Jus Red Wine Jus Chimichurri GF DF	\$4	\$5



SIDES

	M	NM
Corn Ribs GF DF V Fried seasoned corn ribs with chipotle aioli	\$13	\$16.2
Thick-cut Chips GF DF V Fried thick-cut chips served with black garlic aioli	\$9.5	\$11.9
Truffle Topped Chips GF V Fried thick-cut chips topped with truffle salsa aioli, fresh grated parmesan, shallots and fried onions	\$12	\$15
Garden Salad GF DF V VG Mixed leaf lettuce, cherry tomatoes, cucumber, onion and carrot with French dressing	\$10	\$12.5
Beans & Broccolini GF V Fresh beans and broccolini pan fried in garlic butter topped with toasted almonds	\$13	\$16.2



DESSERTS

	M	NM
Affogato Vanilla bean ice cream, shot of espresso, shot of Kahlua and macadamia biscotti	\$23	\$28.7
Wattleseed Brûlée GF Rhubarb compote and lemon sorbet	\$21	\$26.2
Poached Pear DF GF Toasted macadamia crumble and coconut sorbet	\$20	\$25
Chocolate Tart Sour cherry compote and macadamia ice cream	\$20	\$25



KIDS MEALS

	M	NM
Kids Sirloin GF DF Juicy grilled sirloin served with crispy chips and a fresh garden salad	\$16	\$20
Kids Beef Burger A classic beef burger on a soft bun, served with a side of golden chips	\$16	\$20
Kids Grilled Chicken GF DF Tender grilled chicken served with crispy chips and a fresh garden salad	\$16	\$20



MENU FOR 10+

M \$65PP | NM \$80PP

Prawn

Pork Belly Bite

1 Cheese

Lamb Shoulder

Pork Fillet

Corn Ribs

Thick-cut Chips

Potatoes

Chocolate Tart