

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 for the 's'.

a Slow Food menu for all seasons

*V = Vegetarian

**GF = Gluten free

Slow Food banquet option ~ let our chefs surprise you ~ please advise of dietary requirements

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

a taster

- 11.5 Hand cut pommes frites truffle oil roasted garlic aioli ~ *V,**GF
- 12.5 House made lamb vegetable spring rolls mint plum dipping sauce (4)
- 12.5 Seasons nori rolls (4) ~ **GF
- 13 Murray cod monte carto crostini ~ **GF
- 25 Ploughman's plate for two (can be made as vegetarian or gluten free)

an introduction

- 4 Warm Turkish bread roll butter for one ~ *V
- 11 Warmed Turkish bread caponata pine nuts Boundray Bend olive oil ~ *V
- 15 Roast pumpkin goats curd carmelized onion pumpkin seed rocket salad ~ *V,**GF
- 22 ~ add to the pumpkin salad crisp honey soy quail ~ **GF
- 18.5 Baby calamari our famous trawler squid garlic chilli lemon
- 19.5 Seared prawns and scallops sweet chilli garlic cream sauce jasmine rice ~ **GF

\$ an in between

17 House made ricotta gnocchi fresh local tomato basil shallot ragout grana padano ~ *V

19 Hand rolled duck porcini ravioli scallop sage butter sauce pecorino romano

the main event

26 Chickpea battered pork jasmine rice bok choy pineapple capsicum sherry sauce ~ **GF

28 Stuffed chicken supreme apricot pistachio farce roasted pumpkin caramelized onion salad avocado tomato salsa

29 Pumped Mallee lamb mash potato sautéed zucchini salsa verde mustard fruits ~ **GF

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 Meats

accompaniments

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

8 Bowl fries Murray River pink salt ~ *V,**GF

9 Seasons caesar salad ~ *V,**GF

8 Roast pumpkin onion goats curd pumpkin seed salad ~ *V,**GF

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

Sorry no separate accounts. A \$3.00pp 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 Gelato - a selection of three gelato Mildura citrus crostoli
- 12 Chai spiced panna cotta mango lime salsa ~ **GF
- 12 Home made blue berry cheese cake passionfruit cream
- 12 Slow baked meringue mixed liqueur berries vanilla ice-cream
- 12 Warm chocolate coconut fudge vanilla ice-cream chocolate ganache

chocolates by Trudie Chant

- 2.8 Made in Mildura – fine locally handmade chocolates
Indulge in the luxury of Mildura’s very own fine handmade chocolates.
They are created from exceptional Callebaut couvertures, imported from Belgium,
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

Cheese served as 50g portions with local seasonal condiments

- 13 Brie ~ walnut apple celery
- 13 Blue Vein ~ quince paste crackers
- 13 Washed rind ~ Table Top muscatels warm fruit loaf devilled almonds
- 13 Cheddar ~ local dried fruit warm bread

\$ children’s choice

- 12.5 Ethan’s battered flathead fillets & french fries
- 12.5 Chicken parmigiana roast potatoes & greens
- 12.5 Eve’s bolognese pasta
- 7 Choc topped sundae & sprinkles