

SEASON

DRINK. DINE.

Opening 2nd of May

Thursday – Friday – Saturday 5pm -8pm

Bookings Via Website – www.Seasonkingscliff.com.au

Contact email – season@peppers.com.au

2 Course Menu - \$70 p.p

Choose 1 Small Plate and 1 Large Plate

3 Course Menu - \$90 p.p

Choose 1 Small plate, 1 Large plate, 1 Dessert

Small Plates

Byron bay Burrata, Marinated Tomatoes, Aged Balsamic, Sourdough

Sesame Tuna, Horseradish, Soy, Wakame, Ginger

Wild Mushroom Arancini, Black Garlic Aioli

Tempura Oysters, Chili Mayo, Ponzu, Tobiko

Sticky Pork Belly, Hoisin Glaze, Chili Jam

Slow Cooked Lamb Ribs, Smokey Bourbon Glaze, Green Onions

Large Plates

Grass Fed Beef Fillet, Potato Gratin, Greens, King Brown Mushrooms, Jus

Market Fish of the Day, Shaved Fennel, Baby caper, Dill Butter, Stuffed Zucchini Flower

Free Range Chicken, Sweetcorn Custard, Scorched Tomatoes, Sweet Potato Puree

Slow Cooked Lamb Shank, Creamed Mustard Leeks, Potato Mash, Gremolata, Jus

Seafood Marinara, Linguini, Tomato, Basil, Lobster Bisque, Olive Oil

Bangalow Pork Chop, Granny Smith Compote, Watercress, Pan Juices, Honey Sweet Potatoes

Dessert Plates

Chef's Cheese Selection, Quince Paste, Dried Fruit, Lavosh Cracker

Vanilla Creme Brulee, Orange Almond Biscotti