# SEAS ③ N

## DRINK. DINE.

### SAMPLE MENU

Our menu changes seasonally ensuring the freshest produce.

2 Course Menu - \$70 pp Choose 1 Small Plate and 1 Large Plate

3 Course Menu - \$90 pp Choose 1 Small Plate, 1 Large Plate, 1 Dessert

#### Small Plates

Grilled Lamb Cutlets, Dukkah, Mint, Labnah *LG DFO* Seafood Chowder, Herb Oil, Garlic Croute *LGO* Oysters Kilpatrick, Smokey Bacon, Chill, Worcester *LG DF* Marinated Tofu, Baby Carrot, Asparagus, Tamari *LG V VA* 

#### **Large Plates**

Grass Fed Beef Fillet, Truss Tomato, Confit Garlic, Creamy Mash, Jus *LG DFO* Crispy Skinned Market Catch, Vegetable Broth, Braised Leeks, Baby Fennel Salad *LG DF* Free Range Chicken Breast, Lemon Potatoes, Cashew Cream, Truffle Oil *LG DFO* Creamy Mushroom Linguini, Baby Spinach, Basil Pesto, Toasted Pine Nuts *DFO V VG* 

#### **Dessert Plates**

Chef's Cheese Selection, Quince Paste, Dried Fruit, Lavosh Cracker *LGO* Deconstructed Cheesecake, Chocolate, Kahlua, Berry Compote *V LGO* 

#### BOOKINGS

www.seasonkingscliff.com.au