

Spring into Summer 2014



"We believe food that is in season, is food that is best, bon appetite"

LUNCH ~ Wednesday to Saturday 11.30am – 3pm  
DINNER ~ Monday to Saturday from 6pm

Wine & Cocktail Bar open daily from 5pm  
Private functions available 7 days a week Lunch & Dinner



[www.seasonsmildura.com.au](http://www.seasonsmildura.com.au)

Ph. 03 5021 2377

## Starters to share

### Trio of dips \$16 <sup>v</sup>

Smoked eggplant, spiced roast carrot and beetroot dip with garlic pita bread

### Charcuterie plate with Garreffa jardinière \$18

Cured meat with the Garreffa family's garden preserves and wood fired bread

### Seasons Shared Affair for Two \$36

Tasting plate from the kitchen to share - Consisting of fried baby calamari, mini pork sliders, grilled chicken and steamed sticky beef buns

## Entrees

### Steamed sticky beef buns (2) \$15

Steamed Chinese buns with char Sui sticky beef and cucumber salad

### Kingfish sashimi \$16 <sup>GF</sup>

Raw slices of fresh kingfish with green chilli, limes, hot mint and toasted coconut

### Pulled pork and Asian slaw slider (2) \$16

Soft brioche buns with warmed pulled pork meat, spiced green apple and wombok coleslaw

### Spring vegetable and lentil cocotte \$16 <sup>v</sup>

Market vegetables braised with lentils and served in little French ovens with crusty bread

### Fried baby calamari \$18

South Australian trawler squid, deep fried and served with green garlic aioli and lemon

### Grilled chicken with green salsa and smashed avocado \$18 <sup>GF</sup>

Skewered chicken tenderloins coated in ground corn and served with a zesty lime salsa and avocado

## The Main Event

Pumpkin, pea and gorgonzola risotto \$26 <sup>V GF</sup>

Roasted local pumpkin and garden peas with butter and gorgonzola picante

Prawn and zucchini linguini \$29

South Australian prawns, zucchini ribbons and capers tossed through olive oil, garlic, tomato and pasta

Snapper with noodles, greens, black vinegar and chilli \$36

Pink snapper fillet with thick rice noodles, Asian greens, bean shoots and herbs dressed with black vinegar, chilli & fried shallots

Sea run Barramundi with potatoes and buttered asparagus \$33 <sup>GF</sup>

Saltwater barramundi fillet with a warm golden potato salad, sliced buttered asparagus and lemon

Chicken Parmigiano Reggiano \$28

Herb crumbed chicken breast with grilled prosciutto, tomato basil Napoli, two cheeses, roast potatoes and wild rocket

Grass-fed Inglewood rump steak \$29

Grilled 300g tasty rump with shoestring fries, Dijon mustard butter and a cos salad

Mallee saltbush lamb \$38 <sup>GF</sup>

Grilled lamb back strap served with pepronata and fried market silverbeet

## Side Dishes

Bowl of fries with aioli \$8

Crispy roasted potatoes \$8

Sautéed seasonal vegetables \$8

Caesar salad \$8

Field green salad with local radish, red onion, tomato and cucumber \$8

Roasted anchovy filled long red chillies \$8

Our menu may change from time to time according to produce availability. Please notify our staff of your special dietary requirements. Sorry no separate accounts & Diners card is not accepted. 3% Amex charge applies. 15% Public Holiday surcharge applies. \$3.50pp  
BYO cake platage charge applies.

## Sweet Afters

### Seasons walnut fruit crumble \$12

Local fruit compote with a golden walnut crumble and a mascarpone and yogurt cream

### Chocolate and almond cake with espresso ganache \$12

Cocoa meringue based cake with a soft chocolate centre topped with espresso, frangelico ganache and poached quinces

### Date pudding with sesame ice cream and salted caramel \$14

Classic sticky date pudding with sesame ice cream topped with warm salted caramel sauce

### Trio of ice cream \$14.00

A trio of handmade ice cream by 48 Flavours, served with warm chocolate ganache, candied nuts, honeycomb and spun toffee. Ask for todays ice cream selection.

### Cheese Plate for two \$28

Please ask our friendly staff for todays cheese selection. Try with a glass of Spanish black sherry or a fine Australian fortified wine.

### Coffee Martini with ice cream \$16

30mls coffee, 30mls Kahlua, 30mls Vodka, ice shaken and a scoop of vanilla ice cream

### Coffee Martini \$14

30mls coffee, 30mls Kahlua, 30mls Vodka, ice shaken

\*See our wine & beverage list for select fortified & dessert wines.

## Tea & Coffee

### Vittoria Oro Coffee

Cappuccino \$4.00 Hot Chocolate \$5.00 Affogato \$7.00 Liqueur Coffee \$11.00 Liqueur Affogato \$15.00 Latte \$4.00 Flat White \$4.00 Long Black \$4.00 Short Macchiato \$3.80 Macchiato \$4.00 Espresso \$3.80

### La Maison Du Thé

French Hand Crafted Tea \$4.50 English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea, Lemon & Ginger

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