

TAPAS & ENTREES

Perfect to share

Olives - \$14

House marinated mixed Olives served warm (gf,v)

Trio of Dips - \$21

Chefs selection of house made dips served with selection of bread & tortilla chips

Seasons Antipasto Platter - \$45

Chefs selection of cured, preserved or smoked meats, pickled and marinated vegetables, marinated cheese, dip and grissini

Cheese Platter - \$38

Chef's Selection of Tasmanian Blue, Hard & Soft Cheeses accompanied with a selection of dried and fresh fruit, quince paste, nuts, lavosh & flatbread
(Gluten Free Option add \$4)

Spring Rolls - \$24

House made spring rolls with sweet & sour dipping sauce

Nichols Chicken & Scallop

OR

Mushroom & Wombok (v)

Truffle Fries - \$17

Potato chips rolled in Truffle Paste & Parmesan served with aioli (v)

Calamari - \$22

Lemon pepper dusted Australian Calamari served with lemon pepper berry aioli (gf)

Salt & Pepper Prawns - \$24

Spiced salt & pepper dusted Australian Prawns with a sweet lime chilli sauce (gf)

Scallops - \$24

Pan seared Tasmanian Scallops served with leek crème and rocket (gf)

Pork Belly - \$22

Crispy Scottsdale Pork Belly with caramelised peanut & chilli dressing (gf)

Croquettes - \$21

House smoked Tasmanian Salmon & Dill croquettes with aioli

Honey Vegetables - \$21

Seasonal Root vegetables and greens with a honey glaze and fried shallots (gf,v)

Mains

Chicken Breast - \$39

Nichols Chicken stuffed with Wicked brie cheese, semi-dried tomato & spinach, served with roasted sweet potato, broccolini, crispy pancetta & Chefs house made jus (gf)

Forest Mushroom Fettuccini - \$38

Fettuccini pasta with many mushrooms in a creamy sage & thyme sauce with toasted hazelnuts finished with fresh pecorino cheese (v)

Risotto - \$40

Nichols Chicken, Tasmanian Scallops, Australian Prawns and spring onion risotto
Finished with fresh pecorino cheese (gf)

Porterhouse Steak - \$48

Chargrilled Cape Grim Porterhouse with roasted chats potatoes, roasted beetroot, baby dutch carrots, spinach & house made jus (gf)

Pork Belly - \$39

Twice cooked Scottsdale Pork Belly served with potato puree, broccolini & caramelised apple finished with Chef's house made jus (gf)

Lamb - \$42

Tasmanian Lamb Rump with mint pea puree, green beans, blistered cherry tomatoes and gremolata (gf)

Salmon - \$39

Crispy Skin Tasmanian Atlantic Salmon served on a creamy lemon and dill fettuccini with a rocket and parmesan salad and crispy capers

Seasons Market Fish - \$M.P

See our specials board for today's Market Fish

Spiced Pear and Goats Cheese Salad - \$28

Spiced and caramelised pear, Westhaven goats cheese, parmesan, pinenuts, red onion & mesclun lettuce in a citrus red wine vinaigrette (gf,v)

Pizzas

Seasons Supreme - \$28

Tomato sauce base with pancetta, pepperoni, black olives, roasted capsicum, red onion, mushrooms, jalapeños & mozzarella cheese

Pepperoni - \$24

Tomato sauce base with pepperoni, black olives, mozzarella & parmesan.

Pork Belly - \$26

BBQ sauce base with Scottsdale Pork Belly, chats potato, caramelised onions, rosemary, mozzarella and sour cream

Pesto Chicken OR Pumpkin - \$28

Choose from Nichols Chicken OR Roast Pumpkin (v)
on a pesto sauce base with
semi dried tomatoes, goat's cheese, red onion and mozzarella.

Mushroom - \$26

Cream cheese base with sautéed mushrooms, double smoked Tasmanian ham, spinach & mozzarella cheese

Margherita - \$26

Tomato sauce base with roma tomatoes, basil, spinach, blue cheese & mozzarella (v)

Roasted Vegetable - \$26

Tomato sauce base with roasted sweet potato, zucchini, carrot, capsicum, red onion, capers & mozzarella cheese drizzled with balsamic glaze (V)

Seafood - \$32

Cream cheese base with prawns, scallops, and house smoked salmon, cherry tomatoes, red onion, capers & mozzarella cheese

Meat Lovers - \$30

BBQ sauce base with pork belly, chicken, bacon, ham, pepperoni & mozzarella cheese

Garlic - \$19

Fresh and confit garlic with parsley, parmesan & mozzarella cheese (v)

Extra Meat or Vegetable Toppings - \$4

Anchovies - \$4

Jalapenos or Chilli - \$3

Gluten Free Bases - \$4

Sides

Garden Salad - \$10

Mesclun lettuce, red onion, cherry tomatoes, carrot, & cucumber finished with our house made dressing (gf,v)

Beer Battered Chips - \$10

Served with house made aioli, tomato or BBQ Sauce

Crispy Roasted Chats Potatoes - \$10 (gf,v)

Seasons Buttered Greens - \$12 (gf,v)

Childrens Menu

(12YO and Under)

\$20

All Children's meals come with a juice or soft drink and a scoop of Tasmanian Van Diemans Land ice-cream

Battered fish & chips, tomato sauce

Crumbed chicken breast strips & chips, tomato sauce

Napolitana pasta with mozzarella cheese (v)

Salmon with potato puree and broccolini (gf)

Desserts

Churros - \$18

Spanish style donuts with chocolate & caramel sauce

White Chocolate Crème Brulee - \$20

Served with blueberry coulis and almond tuille (gf)

Chocolate Fudge Cake - \$20

Served with warm chocolate Baileys sauce & fresh cream (gf)

Frangelico Liqueur Affogato - \$24

Van Diemens Land Creamery vanilla bean ice-cream served with espresso coffee & Frangelico liqueur finished with a cinnamon churros skewer & caramel sauce

Trio of Ice-creams - \$16

Selection of 3 scoops of Tasmanian Van Diemens Land Creamery ice cream
See our specials board for today's selection

Seasons Special

See our specials board for today's selection

Cheese Platter - \$38

Chef's Selection of Tasmanian Blue, Hard & Soft Cheeses accompanied with a selection of dried and fresh fruit, quince paste, nuts, lavosh and flatbread
(Gluten Free Option add \$4)

Liqueur Coffee - \$17

Hot Espresso with your choice of Liqueur topped with fresh cream

Wine, Beer & Cider

Tasmanian Wines

Sparkling Wine		Glass/Bottle
Ninth Island Sparkling	TAS	\$13.00/\$56.00
Janz Sparkling Rose	TAS	\$68.00
Josef Chromy NV Cuvee	TAS	\$16.00/\$70.00
Velvet & Willow 2019		
Pinot Noir Chardonnay	TAS	\$80.00

White Wines

Bream Creek Moscato	TAS	\$13.00/\$56.00
Broad Acres S/Blanc	TAS	\$13.00/\$56.00
WineGlass Bay S/Blanc	TAS	\$15.00/\$66.00
Broad Acres Chardonnay	TAS	\$13.00/\$56.00
Small Wonder Chardonnay	TAS	\$70.00
Ninth Island Pinot Grigio	TAS	\$12.00/\$50.00
Broad Acres Pinot Gris	TAS	\$14.00/\$58.00
Breem Creek Pinot Gris	TAS	\$14.00/\$58.00
Invercarron Pinot Gris	TAS	\$64.00
Moore's Hill Riesling	TAS	\$14.00/\$58.00
Elsewhere Riesling	TAS	\$64.00

Red Wines

Invercarron Rose	TAS	\$15.00/\$64.00
Holm Oak Cab Merlot	TAS	\$14.00/\$58.00
Ninth Island Pinot Noir	TAS	\$12.00/\$50.00
Broad Acres Pinot Noir	TAS	\$15.00/\$66.00
Bangor Pinot Noir	TAS	\$70.00
Holm Oak Cab Sauvignon	TAS	\$16.00/\$70.00
Waterton Hall Shiraz	TAS	\$15.00/\$66.00

Brandy, Fortified & Dessert Wine

Hog & The Hound Muscat	TAS	\$12.00
Freycinet MV Botrytis	TAS	\$12.00
Brandy		\$10.00
Remy Martin Cognac	France	\$18.00
All Saints Tawny Port	VIC	\$12.00

Tasmanian Beers

James Boags Premium Light	\$7.50
T-Bone Brewing Co. Midi 3.5%	\$9.50
St George Boags	\$10.50
James Boags Premium	\$10.50
T-Bone Brewing Co. Pale Ale 5%	\$11.00
Little Rivers Pale Ale	\$11.00
Little Rivers Dark Ale	\$11.50
Spreyton Hard Ginger Beer	\$11.00

International Beers

Corona	\$10.50
Stella Artois	\$10.50

Australian Beers

XXXX Gold	\$7.50
Great Northern Super Crisp	\$8.00
Pure Blonde	\$8.50

Tasmanian Cider

Spreyton Apple Raspberry 3.5%	\$11.00
Spreyton Sour Cherry 3.5%	\$11.00
Franks Pear 5.0%	\$12.00
Pagan Apple 4.5%	\$12.00
Pagan Cherry 8.0%	\$15.00

White Spirits

Gin - Lawrenny Van Diemen's (2 x Gold Medal Winner)	TAS	\$14.50
Gin- Edge of the World Wild Mist	TAS	\$14.50
Gin- 7K Distillery Raspberry	TAS	\$14.50
McHenry Butterfly Gin	TAS	\$14.50
Gin- Malfy Pink Grapefruit	Italy	\$14.50
Gin- Bombay Sapphire		\$11.00
Gin- Gordon's Pink		\$10.00
Vodka – Cape Grim 666	TAS	\$12.00
Vodka Smirnoff		\$10.00
Vanilla Vodka		\$10.00
El Jimador Tequila		\$10.00

Spirits

Whisky

Hillwood S/Malt Port Cask 60%	TAS	\$25.00
Hillwood S/Malt P/Noir Cask 47.5%	TAS	\$20.00
Adams Single Malt	TAS	\$18.00
Hellyer's 12 Year	TAS	\$15.50
Chivas Regal 15 Year		\$15.50
Chivas Regal		\$11.50
Glenfiddich 12 Year		\$14.00
Drambuie		\$14.00
Canadian Club		\$10.00
Jack Daniels		\$10.00
Southern Comfort		\$10.00

Rum

Kraken		\$11.50
Bundaberg		\$10.00
Bacardi		\$10.00
Bacardi Spiced		\$10.00
Malibu		\$10.00

Other

Jim Beam		\$10.00
Johnny Walker		\$10.00

Liqueurs

Chambord		\$12.00
Edge of the World Limoncello	TAS	\$12.00
Cointreau		\$11.50
Galliano Original, Black or Vanilla		\$11.50
Wilmot Hills Distillery Pomme Sour	TAS	\$10.00
Ouzo, Campari, Aperol		\$10.00
Midori		\$10.00
Baileys, Kahlua, Frangelico, Tia Maria		\$10.00
Butterscotch Schnapps		\$10.00

Tasmanian Ginger Beer

Henry's Ginger Beer 500ml Non-Alcoholic \$12.00

Sparkling Water

TAS PURE 750ml \$9.00

Soft Drinks/Juices/Milk Shakes

Coke, Coke Zero, Lemonade, Fanta, Raspberry, Lemon Squash	G-\$4.50	J- \$12.00
Orange, Apple or Pineapple Juice		\$5.50
Milk Shakes – Vanilla, Chocolate, Strawberry, Caramel		\$7.50
Iced Chocolate/Iced Coffee		\$8.00
Lemon Lime & Bitters		\$6.00

Coffee

Locally roasted Award-Winning coffee beans from 'Infuse Coffee' to produce your favourite Coffee.

Flat White, Cappuccino, Latte, Chai			
	Reg	\$5.50	Mug \$6.50
Hot Chocolate, Mocha, White Chocolate Mocha			
	Reg	\$6.50	Mug \$7.50
Espresso, Macchiato Short			\$5.00
Long Black, Piccolo Latte, Macchiato Long			\$5.00
Extra Shot/Lactose Free/Almond Milk/Decaf			\$0.50
Liqueur Coffee- Hot Espresso with your choice of Liqueur topped with fresh cream			\$17.00

Tea

Locally grown handmade Tasmanian Teas from 'The Tea Equation' to produce your favorite cup of Tea.

Launceston Breakfast- A robust morning Tea featuring black tea from Huon Valley
Butterfly Pea- A beautiful blue herbal Tea which turns purple with a splash of fresh lemon!
Earl of Tasmania- A spicy black Tea from Huon Valley with Native Mountain Pepper Leaves
Mellow Moments- Caffeine Free Rooibos Tea rich in Echinacea, Allspice & Ginger
Sweet Dreams- A Calming Tea using Tasmanian Chamomile, Lavender, Passionflower & Rose Buds
Green Jasmine- A relaxing blend of Green Sencha Tea with Red Roses & Jasmine

Tea for 1 \$6.00 Tea for 2 \$10.00

Cocktails

Seasons Sensation- House Secret Recipe on a Cranberry Juice base with fresh mint	\$24.00	Golden Dream- Cointreau, Vanilla Galliano, Cream & Orange Juice	\$24.00
Cosmopolitan- Vodka, Orange Liqueur, Cranberry Juice & Lime	\$22.00	Long Island Tea- Vodka, Bacardi, Tequila, Gin, Orange Liqueur, Lemon Juice topped with coke	\$24.00
Cuba Libre- Spiced Rum, lemon & Coke	\$18.00	Margarita- Tequila, Orange Liqueur & Lemon Juice	\$22.00
Seasons Daiquiri- Bartenders Specialty using Tasmanian Seasonal Sorbet	\$24.00	Midori Illusion- Midori, Vodka, Orange Liqueur, Pineapple & Lemon Juice	\$22.00
Classic Daiquiri- Bacardi, Orange Liqueur, Lime & Lemon Juice	\$22.00	Mojito- Bacardi Rum, Lime & mint	\$22.00
Strawberry Daiquiri- Bacardi, Strawberry Liqueur, Lime juice, apple Juice & fresh strawberries	\$24.00	Japanese Slipper- Midori, Triple Sec & Lemon Juice	\$22.00
Devilish Henry- Tasmanian 666 Cape Grim Vodka & Henry's Ginger Beer	\$18.00	Seasons Citrus Splash- Vodka, Limoncello, Fresh Lime & Pineapple Juice	\$22.00
Espresso Martini- Vodka, Kahlua, Butterscotch Schnapps & Espresso	\$24.00	Seaview- Vodka, Blue Curacao, Orange Liqueur, Lemon Juice & Lemonade	\$22.00
French Martini- Vodka, Chambord & Pineapple Juice	\$22.00	Mudslide Martini- Vodka, Kahlua, Baileys & Fresh Cream	\$24.00
Purple Rain- Vodka, Lychee Liqueur, Lychee Syrup, Fresh Lime & Lemonade	\$24.00	Naughty Creaming Soda- Vanilla Vodka, White Chocolate Crème de Cacao & soda	\$24.00
Limoncello Tom Collins- Tasmanian Edge of The World Gin & Edge of the World Limoncello, lime juice, soda & mint	\$24.00	White Russian- Vodka, Kahlua & Milk over ice	\$20.00

