



Seasons By The Sea

Restaurant - Tapas - Bar

Welcome to Seasons By The Sea.

Our family look forward to sharing with you our passion of Fresh Seasonal Tasmanian Produce & bringing people together through good food, good service and good times.



Tapas & Entrees

Perfect to share

Olives - \$15

House marinated mixed Olives served warm (gf, v)

Trio of Dips - \$22

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 - \$26

Housemade Nichols Chicken & Scallop spring rolls with sweet & sour dipping sauce

Tempura Mushrooms \$24

Assorted mushrooms with sweet soy & sriracha aioli (v)

Truffle Fries - \$18

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 - \$26

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

Pork Belly - \$23

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

Croquettes - \$22

House smoked Tasmanian Salmon & Dill croquettes with aioli

Honey Vegetables - \$22

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



Mains

Chicken Breast - \$40

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 - \$39

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

Risotto - \$44

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

Porterhouse Steak - \$52

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

Pork Belly - \$41

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

Lamb - \$43

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

Salmon - \$40

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 - \$29

Spiced and caramelised pear, marinated 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 - \$26

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

Pork Belly - \$27

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

Honey Chicken & Brie - \$32

Nichols Chicken and Tasmanian brie on an olive and herb base with crispy bacon, mushrooms, honey and mozzarella cheese

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 - \$33

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 - \$21

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 - \$12

Served with house made aioli, tomato or BBQ Sauce

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

Seasons Buttered Greens - \$14 (gf,v)

Children's Menu *(12YO and Under)*

\$20

All Children's meals come with a juice or soft drink and a
scoop of Tasmanian Van Diemens 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 - \$18

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 - \$19

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
What the French Pinot Noir		
Chardonnay Sparkling	TAS	\$80.00

White Wines

Pig & d'Pooch Moscato	TAS	\$14.00/\$58.00
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
Bream Creek Pinot Gris	TAS	\$15.00/\$66.00
Bangor Pinot Gris	TAS	\$68.00
Moores Hill Riesling	TAS	\$14.00/\$58.00
Ghost Rock Riesling	TAS	\$60.00

Red Wines

Ghost Rock Rose	TAS	\$14.00/\$58.00
Invercarron Rose	TAS	\$66.00
Holm Oak Cab Merlot	TAS	\$14.00/\$58.00
Ninth Island Pinot Noir	TAS	\$12.00/\$50.00
Broad Acres Pinot Noir	TAS	\$16.00/\$70.00
Bangor Pinot Noir	TAS	\$72.00
Holm Oak Cab Sauvignon	TAS	\$16.00/\$70.00
Waterton Hall Shiraz	TAS	\$15.00/\$66.00
Tertini Shiraz	TAS	\$75.00

Brandy, Fortified & Dessert Wine

Hog & The Hound Muscat	TAS	\$12.00
Freycinet MV Botrytis	TAS	\$12.00
Brandy		\$11.00
Remy Martin Cognac	France	\$18.00
Galway Pipe 12 yr Grand Tawny Port		\$14.00

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	\$11.50
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



Spirits & Liqueurs

Spirits

Whisky

Hillwood S/Malt Port Cask 60%	TAS	\$30.00
Hillwood S/Malt P/Noir Cask 47.5%	TAS	\$25.00
McHenry Single Malt 10 Year	TAS	\$21.00
Adams Single Malt	TAS	\$18.00
Hellyer's 12 Year	TAS	\$16.50
Chivas Regal 15 Year		\$15.50
Chivas Regal 12 Year		\$12.50
Glenfiddich 12 Year		\$14.00
Drambuie		\$14.00
Jameson		\$11.00
Canadian Club		\$11.00
Jack Daniels		\$11.00
Southern Comfort		\$11.00
Johnny Walker		\$11.00

Rum

Kraken	\$12.50
Bundaberg	\$11.00
Bacardi	\$11.00
Bacardi Spiced	\$11.00
Malibu	\$11.00

Other

Jim Beam	\$11.00
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White Spirits

Gin - Lawrenny Van Diemen's	TAS	\$14.50
(2 x Gold Medal Winner)		
Gin- Edge of the World Wild Mist	TAS	\$14.50
Gin- 7K Distillery Raspberry	TAS	\$14.50
Gin- McHenry Butterfly Pea	TAS	\$15.50
Gin- Malfy Pink Grapefruit Italy		\$14.50
Gin- Bombay Sapphire		\$12.00
Gin- Gordons Pink		\$11.00
Vodka- Lawrenny St Clare	TAS	\$13.00
Vodka- Strait Raspberry	TAS	\$13.00
Vodka-Smirnoff		\$11.00
Vodka- Arktika Vanilla/Salted Caramel		\$12.00
El Jimador Tequila		\$12.00

Liqueurs

Adams Coffee Whisky Liqueur	TAS	\$15.00
Starward Old Fashioned Coffee Liqueur		\$12.00
Chambord		\$12.50
Edge of the World Limoncello	TAS	\$14.50
Cointreau		\$12.50
Galliano Original, Black or Vanilla		\$12.50
Wilmot Hills Pomme Sour	TAS	\$12.00
Ouzo, Campari, Aperol		\$11.00
Midori		\$11.00
Baileys, Kahlua, Frangelico, Tia Maria		\$11.00
Butterscotch Schnapps		\$11.00



Cocktails

Seasons Sensation - House Secret
Recipe on a Cranberry Juice base
with fresh mint

\$24.00

Cosmopolitan - Vodka, Orange
Liqueur, Cranberry Juice & Lime

\$22.00

Cuba Libre - Spiced Rum, lemon
& Coke

\$18.00

Seasons Daiquiri - Bartenders Specialty
using Tasmanian Seasonal Sorbet

\$24.00

Aperol Spritz - Tasmanian Sparkling Wine,
Aperol Liqueur & topped with soda

\$22.00

Strawberry Daiquiri - Bacardi,
Strawberry Liqueur, Lime juice, apple Juice
& fresh strawberries

\$24.00

Devilish Henry - Tasmanian 666 Cape
Grim Vodka & Henry's Ginger Beer

\$18.00

Espresso Martini - Vodka, Kahlua,
Butterscotch Schnapps & Espresso

\$24.00

French Martini - Vodka, Chambord &
Pineapple Juice

\$22.00

Purple Rain - Vodka, Lychee Liqueur,
Lychee Syrup, Fresh Lime & Lemonade

\$24.00

Limoncello Tom Collins - Tasmanian
Edge of The World Gin & Edge of the World
Limoncello, lime juice, soda & mint

\$24.00

Long Island Tea - Vodka, Bacardi,
Tequila, Gin, Orange Liqueur, Lemon Juice
topped with coke

\$24.00

Golden Dream - Cointreau, Vanilla
Galliano, Cream & Orange Juice

\$24.00

Margarita - Tequila, Orange Liqueur &
Lemon Juice

\$22.00

Midori Illusion - Midori, Vodka, Orange
Liqueur, Pineapple & Lemon Juice

\$22.00

Mojito - Bacardi Rum, Lime & mint

\$22.00

Japanese Slipper - Midori, Triple Sec &
Lemon Juice

\$22.00

Seasons Citrus Splash - Vodka,
Limoncello, Fresh Lime & Pineapple Juice

\$22.00

Seaview - Vodka, Blue Curacao, Orange
Liqueur, Lemon Juice & Lemonade

\$22.00

Mudslide Martini - Vodka, Kahlua,
Baileys & Fresh Cream

\$24.00

Naughty Creaming Soda - Vanilla Vodka,
White Chocolate Crème de Cacao & soda

\$24.00

White Russian - Vodka, Kahlua & Milk
over ice

\$20.00



Non-Alcoholic

Non-Alcoholic Beer

Henry's Ginger Beer 500ml	\$12.00
Great Northern Zero Beer	\$8.00

Tasmanian Sparkling Water

40 Degree Latitude 750ml	\$9.50
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Soft Drinks/Juices/Milk Shakes

Coke, Coke Zero, Lemonade, Fanta, Raspberry, Lemon Squash	G - \$4.50	J - \$12.00
Orange, Apple or Pineapple Juice	\$6.00	
Milk Shakes – Vanilla, Chocolate, Strawberry, Caramel	\$8.00	
Iced Chocolate/Iced Coffee	\$9.00	
Lemon Lime & Bitters	\$6.50	

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			\$19.00

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 Fireside Spice- 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





