SEASONS STEAKHOUSE

NEWMAN

THE BEST STEAKS IN TOWN

STARTERS

Garlic Baguette *V* **$12**
Crispy toasted garlic baguette served with Spanakopita dip.

Oysters Natural *DF/GF* **$22**
Lemon, finger lime mignonette.

Prawn Cocktail *DF/GF* **$18**
Crisp cos, avocado, house Marie Rose.

Crispy Calamari *DF/GF* **$17**
Lightly dusted with lemon myrtle aioli.

Charcuterie Board *(To Share)* **$26**
Prosciutto, sopressa, smoked ham, aged cheddar, brie, pickles, olives, mustard, lavosh.

Marinated Olives *VGN/DF/GF* **$16**
Meaty olive varieties Kalamata, Castelvetrano, and Manzanilla with high-quality extra virgin olive oil, infused with bush flavours.

PIZZA / PASTA

Gluten free pizza available for additional $2

Teriyaki Chicken Pizza **$26**
Teriyaki marinated chicken, red onion and peppers topped with Japanese mayo.

Ham and Pepperoni Pizza **$25**
Double the meat with smoked ham and spicy pepperoni on a rich tomato base with melted mozzarella.

Garlic Aioli and Prawn **$28**
Garlic marinated prawns and cherry tomatoes finished with a swirl of creamy garlic aioli.

Chilli and Prawn Linguine *DF Available* **$32**
Linguine sauteed with juicy prawns, garlic and onion finished with a chilly and white wine sauce, served with a wedge of lemon.

Spaghetti Bolognese *DF Available* **$26**
Classic spaghetti served with slow simmered beef mince in a rich napolitana tomato sauce. Served with a slice of garlic bread.

SIGNATURE STEAKS

Served with two sides & one sauce of your choice

Grass Fed Ribeye 350g **$47**
Rich flavour, natural marbling, deep char.

Scotch Fillet 400g **$48**
Tender, juicy, balanced fat.

Porterhouse 300g **$41.50**
Bold, full beef character.

Eye Fillet 250g **$52**
Lean, delicate, exceptionally tender.

Tomahawk 1.2kg (for two) **$120**
Slow charred, served with smoked salt.

Surf & Turf **Add $16**
Add grilled prawns or scallops to any steak.

Sides (Pick Two)
Creamed spinach
Buttery mash
Thick cut chips
Grilled brocolini with lemon oil
Beer battered onion rings
Roasted mushrooms with thyme & garlic
House salad

Sauces (Pick One)
Daine
Red wine jus
Creamy mushroom
Creamy peppercorn
Garlic cream
Plain gravy

SIGNATURE SALADS

Grilled Chicken & Avocado Caesar **$26**
Cos lettuce, shaved parmesan, smoked bacon, sourdough crunch, soft egg, house Caesar dressing.
Add Prawns or Sliced Scotch Fillet **Add $6**

Charred Steak & Halloumi Salad *GF* **$28**
Rump strips, halloumi, cherry tomatoes, cucumber, olives, red onion, lemon oregano dressing.

Vegan Roast Pumpkin & Ancient Grain Salad *VGN* **$24**
Roasted pumpkin, quinoa, wild rice, spinach, cherry tomatoes, pepitas, pickled red onion, lemon myrtle vinaigrette.
Add Grilled Tofu or Avocado **Add $4**

MAIN CHOICES

Chicken Parmigiana **$33**
Crumbed chicken, Napoli sauce, shaved ham, grilled cheese. Served with thick- cut chips and house salad.

Red Wine Braised Ribs *DF* **$38**
Rich, fork-tender bone-in pork ribs braised in a savory red wine. Served with buttery mash and grilled broccolini.

Skin on Kimberly Barramundi *GF* **$39**
Crispy skin on barramundi smothered in spicy lime butter. Served with thick-cut chips and house salad.

The Lodge Double Smash Patty **$26**
Juicy double patty, cheddar cheese, pickles, lettuce finished with house made chipotle ketchup. Served with thick-cut chips.

SEAFOOD SELECTION

Grilled WA Lobster Tail *GF Available* **$24**
Garlic lemon butter, charred lime.

Garlic Exmouth Prawns **$22**
White wine, parsley, toasted sourdough.

Seared Hervey Bay Scallops *GF Available* **$18**
Golden crust, citrus beurre blanc.

Seafood Plate (for two) **$60**
Prawns, oysters, scallops, crab, house condiments.

DESSERTS

Crème Brûlée **$16**
Hot chocolate pudding **$16**
Blueberry cheesecake **$18**

Seasons Steakhouse uses a mix of Australian and Imported seafoods.

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WHITE WINE

Oyster Bay Sauvignon Blanc	13/42
Oyster Bay Pinot Gris	13/42
Oyster Bay Chardonnay	13/42
Hay Shed Semi Sauvignon Blanc	45
Vasse Felix Chardonnay	48
Brown Bros. Sparkling Moscato 200ml	13
Brown Bros. Prosecco 200ml	13
Millbrook Rose	13/40

RED WINE

West Cape Howe Cab Sav	13/42
West Cape Howe Shiraz	13/42
West Cape Howe Cab/Mer	13/42
Jacobs Creek Reserve Cab Sav	14/48
Jacobs Creek Shiraz	14/54
McGuigan Black Label Merlot 187ml	13

READY TO DRINK

Bulleit and Cola 375ml Can	13
Bundaberg Up and Cola 345ml Bottle	14
Fireball and Apple 355ml Can	15
Four Pillar Gin and Tonic 250ml Can	14
Four Pillar Shiraz Gin and Tonic 250ml Can	14
Jack Daniels and Coke 330ml Bottle	15
Kraken and Punch 330ml Can	15
Kraken and Dry 330ml Can	15
Billson's Vodka Soda 330ml Can	14
Bundaberg Red and Cola 375ml Can	14

BEERS / CIDERS

Heineken Zero	9
Carlton Zero	9
Great Northern Zero	9
Gage Roads Alby Crisp	14
Hahn Super Dry 3.5	11
Hahn Super Dry	13
Great Northern Original/Crisp	12/13
Carlton Dry	13
Swan Draught	11
Coopers Pale Ale	12
Heineken	12.5
Corona	12.5
Asahi	12.5
Matsos Ginger Beer	14
Somersby Crisp Apple Cider	11
Strongbow Dry Apple Cider	11
Strong Bow Low Carb Apple Cider	11

TAP BEERS

Great Northern Super Crisp	11/14
Carlton Dry	12/15
Pirate Life South Coast Pale Ale	12/15

CRAFT BEERS

Boston Squeeze Can	12
Boston Shark Eye Can	12
Boston Devilside Can	13
Boston Great Southern Can	12
Boston Right Nut Can	12
Boston Tingle top Ginger Beer Can	13

SPIRITS

Jim Beam 30ml	11
Johnny Walker Red 30ml	11
Bundaberg Rum 30ml	11
Bacardi 30ml	11
Smirnoff Vodka 30ml	11
Gordon's Gin 30ml	11
Gordon's Pink 30ml	11
Sierra Tequila 30ml	12
Jose Cuervo 30ml	12
Captain Morgan 30ml	12
Canadian Club 30ml	12
Jameson 30ml	12
Jack Daniels 30ml	12
Wild Turkey 30ml	12
Kraken Spiced Rum 30ml	12
Sailor Jerry's Spiced Rum 30ml	12
Johnny Walker Black 30ml	13
Chivas 30ml	13
Baileys	13
Bombay Sapphire 30ml	13

SOFT DRINKS

Coca-Cola, Coke Zero, Sprite, Soda Water, Tonic Water, Ginger Ale	5/10 Jug
Sparkling Water 750ml	6
Bundaberg Varieties *Ginger Ber/Passion Fruit/Mango/ Lemonade/Diet Ginger*	6
Lemon Lime Bitter	6/12

The Lodge Newman follows all Western Australian RSA policies and procedures.