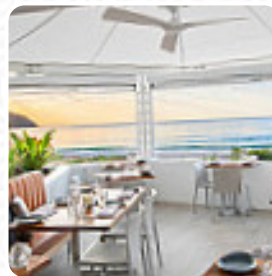




Season Menu

<https://menulist.menu>

Beach Front, 25 Hastings StAU-QLD 4567, NOOSA HEADS, Australia
(+61)754473747 - <http://www.seasonrestaurant.com.au/>



The **menu of Season** from NOOSA HEADS includes 325 dishes. On average, *dishes or drinks on [the menu](#)* cost about A\$33. The categories can be viewed on the menu below. What [User](#) likes about Season:

We very much enjoyed a beautiful lunch at Season. The location, décor and ambience was fantastic and the service and meals were beautiful. Thank you so much for an enjoyable experience and afternoon. We will be back and have already recommended to friends. [read more](#). What [User](#) doesn't like about Season:

Over the years we have always felt Season to be the best on Hastings Street. No more. At dinner we were sat in a strong wind draught which neither of us were dressed for. The rolls with dinner were no more. The drink I ordered on arrival arrived after we had finished the first course. The tomato salad and cheese pie were OK. The only good part was the beef rib which was very tasty but my meat portion was very small f... [read more](#). At Season in NOOSA HEADS, tasty Australian dishes are freshly cooked for you with a lot of attention and the typical ingredients like **bush tomatoes and caviar limes**, and you can look forward to the scrumptious traditional [seafood](#) cuisine. At the bar, you can still relax after the meal (or during it) with an alcoholic or non-alcoholic drink.

Season Menu



Salads

TOMATO SALAD

Smoothies

ORANGE PINEAPPLE A\$9

Ura Maki

MIDORI A\$9

Pasta

PASTA NAPOLI SAUCE A\$15

Pizza

MOOLOLABAH PRAWN A\$24

Salad

ROAST CHICKEN SALAD A\$24

Meat dishes

YELLOW CURRY A\$22

Fish

SMOKED SALMON A\$24

Main Course

ROAST DUCK A\$24

Beer

CASCADE PREMIUM LIGHT,
TASMANIA A\$7

Weine

JIM BEAM A\$8

Paste

SAFFRON GNOCCHI A\$23

dipping sauces

MAPLE SYRUP A\$4

Breakfast (to 3:00 pm)

FRUIT PLATE A\$18

Seafood

PAN FRIED SNAPPER A\$41

Gefülltes vom Schwein

NATURAL

Pizza - Klein Ø 22cm

BELVEDERE A\$10

Whisky

CHIVAS REGAL 12YR A\$11

Gin

HENDRICK'S A\$10

Whiskey

COINTREAU A\$9

VIP Drinks

BOMBAY SAPPHIRE A\$9

Aperitifs

TIO PEPE DRY SHERRY A\$9

Season Menu



Brandy

HENNESSEY VSOP A\$9

Tea

HERBALS A\$5

Soda

SODA, LIME BITTERS A\$5

Party Platters

SEAFOOD ANTIPASTO A\$33

Small Plates

HEIRLOOM TOMATO PIZZA A\$20

Alcoholic Beverages

AMARETTO A\$9

Old Pizza Favorites

ROAST DUCK PIZZA A\$24

Reds

2015 MOUNTADAM CABERNET SAUVIGNON, EDEN VALLEY, SA A\$60

Champagne & Sparkling

2007 LOUIS ROEDERER CRISTAL, REIMS, FRANCE A\$541

Flavour

LEMON, LIME BITTERS A\$5

Coffee & Tea

LATTE, FLAT WHITE, CAPPUCINO, HOT CHOCOLATE A\$5

Bourbon

MAKERS MARK A\$11

Sauvignon Blanc

2016 CLOUDY BAY, MARLBOROUGH, NZ A\$82

Hot Dishes

BEER BATTERED FISH CHIPS A\$15

Bottled Beverages

SAN PELLEGRINO SPARKLING WATER

Brunch Feast

SMASHED AVOCADO A\$18

American Whiskey

WOODFORD RESERVE DISTILLERS SELECT A\$11

Delicious Sandwiches

STEAK SANDWICH A\$19

Appetizers & Starters

TEMPURA OYSTERS

Classic Cocktails

MANGO BELLINI A\$15

Season Menu



By the Glass

NV LOUIS ROEDERER BRUT
PREMIER, REIMS, FRANCE A\$148

Juice Bar - Smoothies

WATERMELON APPLE A\$9

Liqueur

BUTTERSCOTCH SCHNAPPS A\$9

DIGESTIF

RICARD A\$9

Liquor

CANADIAN CLUB A\$9

Garden

HEIRLOOM TOMATO A\$20

Hot Drink

HOT CHOCOLATE A\$5

Lunch - Mains

CRISPY BEER BATTERED FISH
CHIPS A\$30

Breakfast Side Orders

TOAST (1 SLICE) A\$4

Soft

ACQUA PANNA STILL WATER

Cognac & Armagnac

HENNESSY XO COGNAC A\$20

Cordials & Liqueurs

NOILLY PRAT DRY VERMOUTH A\$9

Mineral Water

GRAPEFRUIT SAN PELLEGRINO A\$6

And Finally

RISTRETTO A\$5

Sweet Menu

DARK CHOCOLATE PAVE A\$17

Spirits & Liqueurs

LIQUEURS A\$9

Beers by the Bottle

STONE WOOD PACIFIC ALE,
BYRON BAY A\$10

Single Malts

GLENMORANGIE 10YR A\$9

SCOTCH WHISKY | IRISH WHISKEY

JAMESON A\$9

White Wine by the Bottle

NV VEUVE CLICQUOT YELLOW
LABEL, REIMS, FRANCE A\$140

Season Menu



Biscuits and Cookies

CHEESECAKE

Cognac, Armagnac & Calvados

HENNESSEY XO A\$20

Miguel's Top Shelf

JOSE CUERVO TRADICIONAL SILVER A\$10

Drip

MUG A\$6

Port, Tokay & Muscat

PENFOLDS GRANDFATHER PORT A\$16

Condiments and Sauces

CURRY

Australian Beers

JAMES BOAGS PREMIUM, TASMANIA A\$8

Spirits - Rum

BUNDABERG A\$8

Small Share Stuff... (Food Menu)

LEMON PEPPERED SQUID A\$16

McCafé® Coffees

ICED COFFEE A\$6

:)

BLOOD ORANGE SAN PELLEGRINO A\$6

Aromatics & Moscato

2016 PIZZINI PINOT GRIGIO, KING VALLEY, VIC A\$46

OLD SCHOOL NEVER DIES

BASIL SMASH A\$15

Coffee by Undercover Roasters

ESPRESSO, LONG BLACK, MACCHIATO A\$5

Malts & Blends

GLENMORANGIE 18 YEAR OLD RARE A\$15

These types of dishes are being served

SALAD

Drinks

FRESH LEMONADE A\$5

CIDER A\$9

Kids

CRUMBED CHICKEN CHIPS A\$15

HAM CHEESE PIZZA A\$15

Bread

GARLIC, CHILLI PARSLEY PIZZA A\$14

Season Menu



KALAMATA OLIVE PARMESAN PIZZA A\$15

Beverages

SAN PELLEGRINO MINERAL WATER
HOUSE MADE FRESH LEMONADE A\$6

Signature Cocktails

PINEAPPLE MINT A\$9
CHERRY MOJITO A\$15

CORDIALS

PIMMS A\$9
GRAN MARNIER A\$9

Cognac

BAS ARMAGNAC DELORD RECOLTE 1985 A\$17
CALVADOS DOMFRONTAIS (2000) A\$17

Vegetarian Options

ROASTED VEGETABLES WOOMBYE FETTA SALAD A\$20
RICOTTA BASIL STUFFED ZUCCHINI FLOWERS CHARRED ASPARAGUS A\$22

Fortified

YALUMBA GALWAY PIPE PORT A\$9
CHAMBERS RUTHERGLEN MUSCADELLE TOKAY A\$9

Freshly Squeezed Juice

CARROT, CELERY, BEETROOT, APPLE GINGER A\$9

APPLE, CUCUMBER, KALE LEMON A\$9

Imported and Craft Bottles

CORONA, MEXICO A\$9
PERONI, ITALY A\$9

After Dinner Sippers - Hot Coffee Drinks - Imported Liqueurs

DRAMBUIE A\$9
BAILEYS IRISH CREAM A\$9

Salad - Pizza - Burger

SEARED OCEAN TROUT NIÇOISE SALAD A\$25
MOOLOOLABAH PRAWN PIZZA A\$24

Champagne / Sparkling by the Glass

NV CANALETTO PROSECCO BRUT DOC TRENTO, ITALY A\$11
NV DUVAL LEROY, REIMS, FRANCE A\$25

Extras

CHIPOLATAS A\$7
SEASON CHILLI JAM A\$4
SEASON RASPBERRY JAM A\$4

Cold drinks

HOUSE-MADE ICED TEA A\$5
SPICY VIRGIN MARY A\$6
ICED CHOCOLATE A\$6

Season Menu



Beers

ASAHI, JAPAN	A\$9
LITTLE CREATURES PALE ALE, FREEMANTLE	A\$10
ROGERS AMBER ALE, FREEMANTLE	A\$9

Rum

HAVANA CLUB BLANCO	A\$10
MT GAY	A\$11
THE KRAKEN SPICED	A\$11

Breakfast Menu

GRANOLA	A\$18
BUTTERMILK PANCAKES	A\$18
BIG BREAKFAST	A\$26

For the Kids

CROISSANT OR TOAST (SOURDOUGH, DARK RYE, GRAIN)	A\$7
ONE POACHED OR SCRAMBLED EGG	A\$7
BACON EGG (POACHED OR SCRAMBLED)	A\$11

Entree

SPANNER CRAB LINGUETTE	A\$26
ROAST LEMONGRASS MARINATED PRAWNS	A\$26
BBQ COCONUT BEEF SHORT RIB	A\$26

Dessert Wine

2015 FROGMORE CREEK ICED
RIESLING, COAL RIVER VALLEY, TAS

2013 CHATEAU ROUMIEU SAUTERNES,
BORDEAUX, FRANC

2015 TWO HANDS BRILLIANT DISGUISE
MOSCATA (500ML), BAROSSA VALLEY,
SA

APPETISER

RICOTTA BASIL STUFFED ZUCCHINI FLOWERS	A\$15
OLIVES, PICKLED CHILLIES	A\$12
ATLANTIC SALMON FISHCAKES	A\$18

Cheese

CAVE AGED FARM HOUSE CHEDDAR, WEST DORSET, UK	
CRÉMEUX BRIE, ADELAIDE, SA	
GIPPSLAND SHADOWS OF BLUE, VICT	

Children

GRILLED FISH WITH TOMATO, CUCUMBER, GRATED CARROT COS LETTUCE	A\$15
ICE-CREAM WITH EITHER STRAWBERRY OR CHOCOLATE TOPPING	A\$5
FRUIT SALAD WITH YOGHURT OR ICE-CREAM	A\$5

Soft Drinks and Juices

CRANBERRY JUICE	A\$5
TOMATO JUICE	A\$5
SODA WATER	A\$5

White Varietal

2014 FASILIO GINO SOAVE DOC,
ITALY

A\$52

Season Menu



2015 THOMAS WINES BRAEMORE
SEMILLION, HUNTER VALLEY NSW A\$50

2016 FOX CREEK VERMENTINO,
MCLAREN VALE, SA A\$48

Non alcoholic drinks

CHAI A\$5

AQUA PANNA

TONIC WATER A\$5

GUAVA A\$5

Starters

WARM BAGUETTE A\$14

CHICKEN LIVER PÂTÉ A\$15

SEARED SCALLOPS A\$26

BRAISED LAMB SHOULDER A\$25

Cocktails

CHILI KAFFIR LIME MARGARITA A\$15

GINGER APPLE COOLER A\$15

MY WIFES SOUR A\$15

SAFFRON SHORTY A\$15

Rose

2016 KAY BROTHERS GRENACHE
ROSE, MCLAREN VALE, SA A\$50

2015 ROSE 83, PROVENCE,
FRANCE A\$60

2015 LE GRAND CROS,
PROVENCE, FRANCE A\$55

2015 RAMEAU D'OR, PROVENCE,
FRANCE A\$65

Sparkling

NV CLOUDY BAY PELORUS,
MARLBOROUGH, NZ A\$14

NV CANALETTO PROSECCO DOC
TRENTO, ITALY A\$48

2012 DOMAINE CHANDON BLANC
DE BLANC, MULTI REGIONAL, VIC A\$71

NV DOMINIQUE PORTET BRUT
ROSE, YARRA VALLEY, VIC A\$65

Mains

GRILLED OCEAN TROUT A\$39

YELLOW LOCAL SEAFOOD CURRY A\$40

CHICKEN BALLOTINE WITH
MORETON BAY BUG STUFFING A\$37

LAMB BACK STRAP A\$38

CHAR GRILLED EYE FILLET
(220GR, KILCOY QLD) A\$44

Main

FRESH BAKED SWEET MUFFIN A\$8

BANANA PECAN BREAD A\$12

TWO POACHED OR SCRAMBLED
EGGS A\$14

SWEET POTATO HASH CAKE A\$23

BACON EGGS (POACHED OR
SCRAMBLED) A\$21

Hot drinks

MACCHIATO A\$5

SOY A\$5

LOOSE LEAF TEA A\$5

LOOSE LEAF TEAS A\$5

HERBAL TEAS A\$5

Season Menu



Pinot Gris / Grigio

2016 STARS OF TAGAI PINOT GRIS, KANGAROO ISLAND, SA	A\$50
2015 HOLLY'S GARDEN PINOT GRIS, WHITLANDS, VIC	A\$60
2013 JOSMEYER LE FROMENTEAU PINOT GRIS, ALSACE, FRANCE	A\$100
2014 KELLEREI KALTERN 'SOLL 'PINOT GRIGIO, ALTO ADIGE, ITALY	A\$70
2016 SC PANNELL PINOT GRIGIO, ADELAIDE HILLS, SA	A\$48

Spirits

JACK DANIELS	A\$9
BACARDI	A\$9
CAPTAIN MORGAN	A\$8
BOMBAY SAPPHIRE LONDON DRY GIN	A\$9
FRANGELICO	A\$9
KAHLUA	A\$9

Liqueurs

CHAMBORD	A\$9
PARAISO LYCHEE	A\$9
TIA MARIA	A\$9
WHITE SAMBUCA	A\$9
APPLEWOOD DISTILLERY LIMONCELLO	A\$10
GALLIANO	A\$9

Varietal

2014 FATTORIA DI SCANNANO CHIANTI DOCG, CHIANTI, ITALY	A\$53
2015 FARR RISING GAMAY, GEELONG, VIC	A\$66

2014 THORN AND CLARKE SANDPIPER MERLOT, BAROSSA, MERLOT	A\$40
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2015 TORBRECK JUVENILES GSM, BAROSSA VALLEY, SA	A\$60
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2014 YANGARRA OLD VINE GRENACHE, MCLAREN VALE, SA	A\$58
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2014 CHATEAU DES JACQUES MORGON, BURGUNDY, FRANCE	A\$60
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Side dishes

OVEN ROASTED MUSHROOMS	A\$22
POACHED EGG	A\$5
CHIPS, GARAM MASALA SALT, AIOLI	A\$10
PARIS MASH, CRÈME FRAICHE, SPRING ONION	A\$11
ROCKET, UPLAND CRESS, PEAR, WALNUTS, PECORINO, VINCOTTO	A\$11
HEIRLOOM TOMATO, GOATS FETTA, BASIL, BALSAMIC	A\$12
BROCCOLINI, BEANS, OLIVE OIL, ALMONDS, LEMON	A\$12

Soft drinks

BUDERIM GINGER BEER	A\$6
DIET COCA COLA	A\$5
DRY GINGER ALE	A\$5
LEMONADE	A\$5
HOUSE MADE ICED TEA	A\$5
ORANGE JUICE	A\$5
COCA-COLA	A\$5

Champagne

NV MOET BRUT IMPERIAL, EPERNAY, FRANCE	A\$120
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Season Menu



NV DUVAL LEROY, VERTUS, FRANCE	A\$125
NV MOET BRUT IMPERIAL (375ML) EPERNAY, FRANCE	A\$60
NV DUVAL LEROY PRESTIGE ROSE, VERTUS, FRANCE	A\$250
2009 LOUIS ROEDERER BRUT VINTAGE, REIMS, FRANCE	A\$205
2006 MOET BRUT VINTAGE, REIMS, FRANCE	A\$150
2005 DOM PERIGNON, EPERNAY, FRANCE	A\$385

Coffee



ESPRESSO	A\$5
LONG BLACK	A\$5
CAPPUCCINO	A\$5
FLAT WHITE COFFEE	A\$5
MOCHA	A\$5
DECAF	A\$5
LATTE	A\$5

Riesling

2015 SNAKE HERRING 'HIGH AND DRY ', PORONGURUP, WA	A\$54
2016 HUTTON VALE FARM, EDEN VALLEY, SA	A\$65
2016 CLARE VALLEY WINE CO., CLARE VALLEY, SA	A\$48
2015 PAULETT'S POLISH HILL RIVER, CLARE VALLEY, SA	A\$58
2016 RIESLINGFREAK NO.3, CLARE VALLEY, SA	A\$50
2015 FELTON ROAD BANNOCKBURN, CENTRAL OTAGO, NZ	A\$70
2013 CAVE DE BEBLENHEIM, ALSACE, FRANCE	A\$67

Red Wine By The Glass

2015 RAMEAU D'OR ROSE, COTES DE PROVENCE	A\$12
2015 CRAGGY RANGE PINOT NOIR, MARTINBOUROUGH, NZ	A\$13
2016 RIPOSTE 'DAGGER ' PINOT NOIR, ADELAIDE HILLS, SA	A\$12
2014 CAPE MENTELLE CABERNET MERLOT, MARGARET RIVER, WA	A\$14
2014 FOX CREEK CABERNET SAUVIGNON, MCLAREN VALE, SA	A\$12
2015 PIZZINI 'NONNA GISELLA ' SANGIOVESE, KING VALLEY, VIC	A\$10
2014 YANGARRA ESTATE SHIRAZ, MCLAREN VALE, SA	A\$13

White Wine By The Glass

2016 RIESLINGFREAK NO.3 CLARE VALLEY, SA	A\$12
2015 CANAL GRANDO PINOT GRIGIO, PROVENIENZA, ITALY	A\$11
2015 RABBIT RANCH PINOT GRIS, CENTRAL OTAGO, NZ	A\$12
2016 CAPE MENTELLE SEMILLON SAUVIGNON BLANC, MARGARET RIVER, WA	A\$12
2015 SERESIN SAUVIGNON BLANC, MARLBOROUGH, NZ	A\$13
2015 FROGMORE CREEK CHARDONNAY, COAL RIVER, TAS	A\$12
2015 LEEUWIN ESTATE PRELUDE CHARDONNAY, MARGARET RIVER, WA	A\$14

Sauvignon Blanc & Blends

2014 FROGMORE CREEK FUME BLANC, COAL RIVER, TAS	A\$50
2015 CAPE MENTELLE SEMILLON SAUVIGNON BLANC, MARGARET RIVER, WA	A\$56

Season Menu



2015 CULLEN MANGAN VINEYARD
SEMILLION SAUVIGNON, MARGARET RIVER, WA A\$45

2016 MARKO'S VINEYARD BY
MATTHEW HILL SMITH, ADELAIDE HILLS, SA A\$48

2015 SERESIN, MARLBOROUGH, NZ A\$60

2016 DOG POINT, MARLBOROUGH, NZ A\$55

2015 DOMAINE CHRISTIAN
SALMON SANCERRE, SANCERRE, FRANCE A\$72

Cabernet / Blends

2015 ROCKBARE CABERNET
SAUVIGNON, COONAWARRA, SA A\$40

2013 NASHWALK CABERNET
SAUVIGNON, MCLAREN VALE, SA A\$55

2012 YERING STATION VILLAGE
CABERNET SAUVIGNON, YARRA VALLEY, VIC A\$50

2014 CAPE MENTELLE
CABERNET/MERLOT, MARGARET RIVER, WA A\$65

2012 GLENMORE ISABELLA
CABERNET SAUVIGNON, MARGARET RIVER, WA A\$70

2012 LEEUWIN ESTATE ART
SERIES CABERNET SAUVIGNON, MARGARET RIVER, WA A\$115

2014 LAKES FOLLEY CABERNET
SAUVIGNON, HUNTER VALLEY, NSW A\$110

Alcoholic Drinks



PICCOLO A\$5
APEROL SPRITZ A\$15
CAMPARI A\$9
APEROL A\$9

SOUTHERN COMFORT A\$8

TANQUERAY A\$10

JOHNNIE WALKER RED LABEL
SCOTCH A\$8

TULLAMORE DEW A\$8

Dessert

ICE-CREAM A\$5

2014 CHATEAU ROUMIEU
SAUTERNES, BORDEAUX, FRANCE A\$62

2014 TWO HANDS BRILLIANT
DISGUISE MOSCATO (500ML)
BAROSSA VALLEY, SA A\$40

2015 FROGMORE CREEK ICED
RIESLING, COAL RIVER, TAS A\$46

ROAST RHUBARB, STRAWBERRY
HIBISCUS TART A\$17

WHITE CHOCOLATE PANNA
COTTA A\$17

ALMOND MILK PARFAIT A\$17

TRIO OF ICE-CREAM A\$16

Pinot Noir

2015 RIPSOTE 'DAGGER',
ADELAIDE HILLS, SA A\$50

2014 GIANT STEPS SEXTON,
YARRA VALLEY, VIC A\$96

2012 PARINGA ESTATE,
MORNINGTON PENINSULA, VIC A\$130

2014 DOG POINT, MARLBOROUGH,
NZ A\$87

2014 THE ESCARPMENT 'TE
REHUA', MARTINBOROUGH, NZ A\$135

2016 NANNY GOAT, CENTRAL
OTAGO, NZ A\$62

2014 COSTANZO SONS,
STRATHBOGIE RANGES, VIC A\$60

Season Menu



2015 CRAGGY RANGE,
MARTINBOROUGH, NZ A\$55

2012 'LE BOIS ROUSSET ' LADOIX
1ER CRU, BURGUNDY FRANCE A\$145

Shiraz

2015 FARR RISING, GEELONG, VIC A\$80

2015 TE MATA ESTATE SYRAH,
HAWKES BAY, NZ A\$55

2014` TWO HANDS BELLA'S
GARDEN, BAROSSA VALLEY, SA A\$130

2015 TORBRECK THE LOON,
BAROSSA VALLEY, SA A\$85

2014 KAESLER STONEHORSE,
BAROSSA VALLEY, SA A\$48

2014 YANGARRA ESTATE,
MCLAREN VALE, SA A\$50

2014 KAY BROTHERS, MCLAREN
VALE, SA A\$60

2014 HEATHCOTE ESTATE,
HEATHCOTE, VIC A\$90

2012 ASHBROOK ESTATE,
MARGARET RIVER, WA A\$60

2012 K1 BY GEOFF HARDY MIDDLE
HILL, ADELAIDE HILLS, SA A\$55

Chardonnay

2016 SHAW SMITH, ADELAIDE
HILLS, SA A\$63

2015 GIANT STEPS SEXTON
VINEYARD, YARRA VALLEY, VIC A\$88

2015 FROGMORE CREEK, COAL
RIVER, TAS A\$55

2015 YABBY LAKE ESTATE,
MORNINGTON PENINSULA, VIC A\$90

2014 BELLVALE ATHENA'S
VINEYARD, GIPPSLAND, VIC A\$62

2015 AMADIO SINGLE VINEYARD,
ADELAIDE HILLS, SA A\$50

2015 HYDE PARK

2015 CRAGGY RANGE GIMBLETT
GRAVELS, HAWKES BAY, NZ A\$70

2015 LEEUWIN ESTATE PRELUDE,
MARGARET RIVER, WA A\$65

2015 PIERRO, MARGARET RIVER,
WA A\$150

2014 DOMAIN DENIS POMMIER AC
CHABLIS, CHABLIS, FRANCE A\$65

2013 DOMAINE GARNIER
CHABLIS GRAND CRU VAUDESIR, A\$195
CHABLIS, FRANCE

Dishes are prepared with



BACON A\$7

TOMATO A\$5

AVOCADO A\$5

MUSHROOMS A\$5

APPLE A\$5

PINEAPPLE A\$5

CRANBERRY A\$5

MEAT

CHEESE

TOMATE

BEEF

SEAFOOD

Season Menu



Season

Beach Front, 25 Hastings StAU-
QLD 4567, NOOSA HEADS,
Australia

Opening Hours:

Monday 07:30-21:00
Tuesday 07:30-21:00
Wednesday 07:30-21:00
Thursday 07:30-21:00
Friday 07:30-21:00
Saturday 07:30-21:00
Sunday 07:30-21:00

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