

To	Begin
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Garlic Bread (V)	\$ 7.00	
Turkish Bread with Balsamic and Extra Virgin Olive Oil (V)	\$ 8.00	
Turkish Bread & Dips with Grilled Cacciatore Sausage, Marinated Feta & Kalamata Olives	\$15.00	
Soup of the Day served with a Fresh Bread Roll and Butter	\$10.00	
Roasted Capsicum, Mushroom, Pesto & Feta Tart (v) With a Baby Spinach and Cherry Tomato Salad		
A little more		
Thai Beef Salad with Orange and Palm Sugar Dressing	\$18.00	
Garlic Prawns (G) (5 praw In a Creamy Sauce with Sautéed Spinach on Jasmine Rice	rns) \$18.50	
Salt & Pepper Calamari with Herb Salad and Lime Aioli	\$18.00	
Vietnamese Chicken & Prawn Salad (G) With Shredded Cabbage, Carrots, Fresh Mint & Crushed Peanuts (contains nuts)	\$20.00	
Vegetarian Lasagna with Grilled Eggplant and Zucchini, Roast Pumpkin and Mushrooms served with Garden Salad (v) Entré Main	e \$18.50 \$24.50	
Caesar Salad With Bacon, Garlic Croutons, Parmesan and traditional Anchovy Caesar Dressin With Roast Chicken With Prawns	g \$18.00 \$20.00 \$24.00	

⁽V) – Vegetarian (G) – Gluten Free – please check the sauces



Main Course...

Penne Pasta With Capsicum, Zucchini, Spanish Onion, Mushrooms & Baby Spinach in a Napoletan With Chicken	\$20.00 na Sauce (V) \$24.50
Fettuccine Tossed with Prawns, Bacon & Mushrooms in a Cream & White Wine Sauce	\$26.50
Thai Green Chicken Curry Boneless Chicken & Vegetables in a Fragrant Coconut Sauce with Jasmine Rice	\$24.50
Garlic Prawns (G) (10 prawns) With Jasmine Rice, Sautéed Spinach and a Creamy Sauce	\$28.50
Lamb Shanks Slowly Braised in a Rich Red Wine Sauce served on Creamy Mash Potato with Bu Greens	\$29.50 uttered
Chermoula Spiced Chicken Breast Oven Roasted Chicken Breast served on a Cous Cous Salad with Harissa & Tzatz	\$30.00 tiki
Fish of the Day please ask our staff for today's fish @ Market Price (G)	MP
Citro Signature Beef & Vegetable Pie Braised Beef & Vegetable Pie with Creamy Mash Potato and Red Wine Jus	\$29.00
From the Grill Marinated Pork Cutlet (G) With Creamy Mash Potato & Grilled Vegetables with a Spicy Plum Sauce	\$31.50
Black Angus Scotch Steak (G) 250gram served with Garden Salad Your choice of Creamy Mash Potato or Hand Cut Wedges	\$35.00
Choice of sauce – Béarnaise, Mushroom, Pepper or Red Wine Jus	
On the Side	
Steamed Vegetables (G) Fries with Tomato Sauce and Lime Aioli Garden Salad with Balsamic and Olive Oil (G) Potato Wedges with Sweet Chilli Sauce and Sour Cream	\$8.00 \$8.00 \$8.00 \$8.00

\$5.00 per person surcharge applies on public holidays 2% surcharge applies for all AMEX & Diners Club Credit Card payments

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To Finish...

Chocolate Mousse with Cointreau Infused Strawberries	\$11.00
Chilli Chocolate Pudding with a Chocolate Sauce, Anglaise and Vanilla Ice Cream	
Mixed Berry Pannacotta (G) with a Passion Fruit Coulis	\$11.00
Lemon & Lime Tart with Mixed Berry Coulis	\$11.00
Fruit Flan With Crème Patisserie, topped with Fruit	\$11.00
Liqueur Coffees	
Irish Coffee with Jamesons Irish Whisky	\$12.50
French D'Orange with Cointreau	\$12.50
Italian Coffee with Frangelico	\$12.50
Caribbean Coffee with Malibu	
Mexican Coffee with Kahlua	

(G) – Gluten Free – please check the sauces

\$5.00 per person surcharge applies on public holidays 2% surcharge applies for all AMEX & Diners Club Credit Card payments



Open...

Breakfast

Monday to Saturday

6.30am - 10.30am

Sundays

7am - 11am

Lunch

Monday to Friday

12pm - 2pm

Dinner

Monday to Saturday

6pm - 9.30pm

Citro Lunch Buffet Every Thursday & Friday
12pm – 2pm
\$21.95 per person
3 Courses with Tea & Coffee

Head Chef Andrew Williams