



Inspired by the rhythm of the bay.

Guided by the seasons.

Crafted for every occasion.



Every Season Tells a Story.

From the first bloom of Spring to the golden warmth of Autumn, from family gatherings to life’s greatest celebrations, every dish at Four Seasons Dining is created to honour the moments that bring us together.

Drawing inspiration from the rich culinary traditions of China and the finest produce from Australia, our Chefs present a collection of dishes that balance heritage, craftsmanship and contemporary refinement.

Whether enjoyed with family, friends or honoured guests, we invite you to savour not only exceptional food, but the stories, memories and connections that make every meal unforgettable.

Whilst we endeavour to accommodate allergies & dietary requests, we cannot guarantee there will be no traces of allergens. 10% Public Holiday surcharge applies.

(V) Vegetarian | 🌶️ Spicy

Seafood country of origin: (A) Australian | (I) Imported | (M) Mixed

Takeaway containers are available for an additional \$1.

DESSERT

	M	G		M	G
Ice Cream with Topping	\$8	\$9	Egg Tart (2pcs)	\$10	\$11
Vanilla ice cream served with a choice of chocolate, strawberry or caramel topping			Mango Pancake (2pcs)	\$11	\$12
Mango Pudding	\$10	\$11	Fruit Platter		
Fried Ice Cream	\$11	\$12	Small		\$9
Banana Fritters	\$12	\$13	Medium		\$15
Deep-fried banana with vanilla ice cream, served with a choice of chocolate, strawberry or caramel topping			Large		\$19
			Chinese Tea	\$3 Per Head	
			Jasmine Tea or Oolong Tea		

TEA COLLECTION

Through every season of life, tea remains a timeless companion. Discover your tea through a touch of serendipity. Each tea is served in a unique tea set and accompanied by a tea card sharing its heritage, flavour and story.

HERBAL HARMONY Drawn from nature, crafted for wellbeing through every season.		TEA PROFILE: Earthy & Aged Range Depth, warmth, and lingering richness	
Rose Tea	\$7	Yunnan Pu-erh Tea	\$7
Calming • Floral • Restorative		10 years Aged Mandarin Peel Pu-erh	\$7
A fragrant floral infusion cherished for its gentle sweetness and soothing character.			
Lemon Hawthorn Mint Tea	\$7	TEA PROFILE: Floral & Fragrant Range Expressive aromatics, elegant and lifted	
Digestive • Refreshing • Bright		Tie Guan Yin (Iron Goddess of Mercy)	\$7
A refreshing blend of citrus, hawthorn and mint that cleanses the palate and supports digestion.		Taiwanese Milk Oolong	\$7
Brown Sugar Red Date Longan Goji Tea	\$7	Blooming Floral Tea Balls	\$7
Warming • Nourishing • Comforting		TEA PROFILE: Light & Refreshing Pure, clean, and revitalising	
A traditional tonic rich in natural sweetness, crafted to warm the body and replenish vitality.		Longjing (Dragon Well Green Tea)	\$7
Herbal Cooling Tea	\$7	Jasmine Green Tea	\$7
Cooling • Soothing • Balancing			
A classic herbal blend that refreshes the body, soothes the throat and promotes inner balance.			

LOVED YOUR TEA? TAKE A LITTLE PIECE OF FOUR SEASONS HOME WITH YOU. OUR CURATED SELECTION OF TEAS, EACH WITH ITS OWN STORY, IS AVAILABLE TO PURCHASE AND ENJOY AT HOME.



VEGETABLES

	<i>M</i>	<i>G</i>
Seasonal Vegetables in Oyster Sauce (V) Stir-fried mixed seasonal vegetables in oyster sauce	\$21	\$23
Chinese Broccoli in Oyster Sauce (V) Steamed Chinese broccoli in oyster sauce	\$21	\$23
Fried Tofu & Vegetables (V) Braised pan-fried tofu with vegetables	\$24	\$26
Salt & Pepper Tofu (V) Deep-fried tofu mixed with chilli salt & pepper	\$21	\$23
X.O. Mince Meat with Green Beans Chicken mince with green beans, stir-fried in X.O. sauce	\$27	\$29

A SELECTION OF MENU ITEMS CAN BE MADE VEGETARIAN.
PLEASE SEE A STAFF MEMBER FOR FURTHER DETAILS



LUNCH SPECIALS



Tuesday - Friday | 11am - 3pm
Members \$16 | Guests \$18

CHOICE OF ONE OF THE FOLLOWING:

Stir-fried Beef with Chinese Greens	Satay Chicken
Honey Chicken	Satay Beef
Sweet & Sour Pork	Mongolian Beef
Curry Prawns (I)	Chicken & Prawn Chow Mein (I) (Soft or Crispy Noodle)
Curry Chicken	Stir-fried Vegetable Chow Mein (V) (Soft Noodle)
Curry Beef Brisket	Lemon Chicken
Beef & Black Bean Sauce	Sweet & Sour Fish Cocktails (A)
Szechuan Chicken	Stir-fried Mixed Vegetables (V)
Chicken or Beef Asian Salad Bowl	

Served with Boiled Rice | Additional Fried Rice +\$2



BANQUETS

All Banquets require a minimum of 2 people

\$35 PER HEAD

ENTRÉE

- Mixed Entrée:
- Spring Roll
- Fried Dim Sim
- Fried Prawn Dumpling (I)

MAINS

- Ginger & Shallot Chicken
- Sweet & Sour Pork
- Satay Beef 🌶️
- Stir-fried Mixed Vegetables (V)

Fried or Boiled Rice

\$45 PER HEAD

ENTRÉE

- Steamed Dim Sim
- Steamed Prawn Dumpling (I)
- Spring Roll

MAINS

- Mongolian Lamb
- Sweet & Sour Pork
- Salt & Pepper Squid (M)
- Curry Prawns (I)
- Szechuan Chicken
- Fried or Boiled Rice

DESSERT OF THE DAY

\$65 PER HEAD

ENTRÉE

- Peking Duck
- Duck San Choy Bow
- Seafood Spring Roll (M)

MAINS

- Salt & Pepper King Prawns (I)
- Sweet & Sour Pork
- Shandong Chicken
- Beef, Honey & Black Pepper
- Fried or Boiled Rice

DESSERT OF THE DAY



RICE & NOODLES

	M	G		M	G
Four Seasons Special Fried Rice (M) Fried rice with chicken, beef, BBQ pork, seafood, egg & shallots	\$18	\$20	Combination Chow Mein (I) King prawns, chicken, beef, BBQ pork & vegetables coated in a light soy sauce (Crunchy or soft noodles)	\$28	\$30
Fried Rice (I) Fried rice with ham, prawn, egg & shallots			Chicken Chow Mein Chicken & vegetables coated in a light soy sauce (Crunchy or soft noodles)	\$22	\$24
Small: Large:	\$10 \$16	\$11 \$18	Soy Sauce Fried Egg Noodle (V) Soft egg noodle fried with bean sprouts & shallots in a dark soy sauce	\$20	\$22
Singapore Noodles (I) 🌶️ Stir-fried vermicelli noodle with BBQ pork, prawn, egg & curry powder	\$22	\$24	Vegetarian Fried Rice (V) Mixed vegetarian fried rice	\$16	\$18
Rice Noodles with Beef Stir-fried flat noodles with beef & double soy sauce	\$22	\$24	Boiled Rice (V)	\$3	\$4
Chicken & King Prawn Chow Mein (I) Chicken, king prawns & vegetables coated in a light soy sauce (Crunchy or soft noodles)	\$26	\$28			



BEEF DISHES

	M	G		M	G
Classic Beef in Black Bean Sauce Sautéed beef fillet with homemade black bean sauce	\$25	\$27	Satay Beef 🌶️ Stir-fried beef fillet with spicy peanut satay sauce	\$25	\$27
Beef in Honey & Black Pepper Sauce Pan-fried beef fillet cubes mixed with honey & black pepper sauce	\$27	\$29	Beef in Oyster Sauce Sautéed beef fillet & broccoli with oyster sauce	\$25	\$27
Szechuan Chilli Beef 🌶️ Stir-fried beef fillet with Szechuan chilli sweet bean sauce	\$25	\$27	Beef Fillet Japanese Style (GF) Beef fillet cubes served with wasabi sauce	\$32	\$34

PORK DISHES

	M	G		M	G
Sweet & Sour Pork Stir-fried pork served in a sweet & sour sauce	\$25	\$27	Pork Chop in Peking Sauce Pork chop coated in a tangy BBQ sauce	\$25	\$27
Pork Fillet with Vegetables Stir-fried pork fillet & vegetables with oyster sauce	\$25	\$27	Pork Chop in Vinegar Sauce Pork chop coated in a traditional tangy Chinese brown vinegar sauce	\$25	\$27
Szechuan Pork Fillets 🌶️ Stir-fried pork fillet with Szechuan chilli sweet bean sauce	\$25	\$27			



HOMEMADE DUMPLINGS

All dumplings are prepared & cooked fresh daily

STEAMED

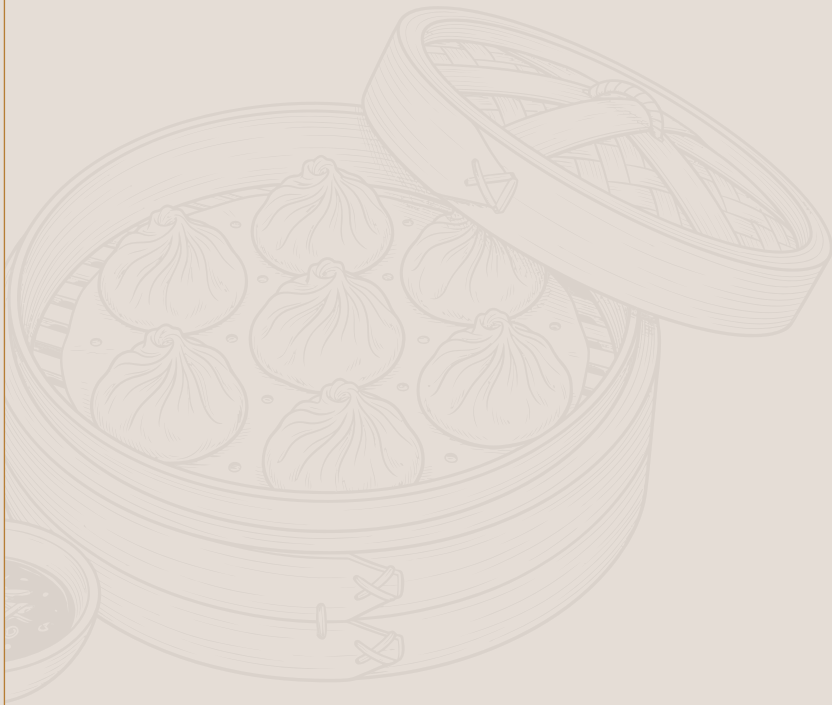
M: \$14 | G: \$16

Scallop Dumplings (A) (4pcs) Scallop filling	Shanghai Dumplings (4pcs) Pork filling
King Prawn Dumplings (I) (4pcs) King prawn filling	Steamed Dim Sims (4pcs) Pork mince & vegetable filling
Vegetarian Dumplings (V) (4pcs) Mixed vegetable filling	Steamed BBQ Pork Buns (3pcs) Pork filling

FRIED

M: \$14 | G: \$16

Pan-fried Pork Dumplings (4pcs) Pork filling	Deep-fried Prawn Dumplings (I) (4pcs) Prawn filling
Pan-fried Vegetarian Dumplings (V) (4pcs) Mixed vegetable filling	Dim Sims (4pcs) Pork mince & vegetable filling
Fried Chicken Spring Rolls (4pcs) Chicken mince & vegetable filling	Seafood Spring Rolls (M) (4pcs) Prawn & crab filling
	Vegetarian Spring Rolls (V) (4pcs) Mixed vegetable filling



STARTERS

	M	G		M	G
Lamb Pancakes (4pcs) Lamb mince served on a pancake with special sauce	\$21	\$23	Prawn Cutlets (I) (4pcs) Deep-fried crumbed king prawns	\$18	\$20
Chicken San Choy Bow (4pcs) Chicken mince served with crunchy lettuce leaves	\$21	\$23	Salt & Pepper  Chicken Wings (10pcs) Deep-fried chicken wings mixed with chilli salt & pepper	\$22	\$24
Fried Mixed Platter (I) (3pcs) Dim sim, spring roll & prawn toast	\$14	\$16	Prawn Toast (I) Deep-fried prawn filling on bread coated with sesame seed	\$19	\$21
Spring Rolls (4pcs) Chicken or Vegetarian (V)	\$14	\$16			
Steamed or Fried Dim Sims (4pcs) Pork mince & vegetable filling	\$14	\$16			

OMELETTES

All omelettes are served with bean sprouts, onion & a gravy sauce

	M	G
Combination Omelette (I) King prawns, chicken, beef & BBQ pork	\$32	\$34
King Prawn Omelette (I)	\$32	\$34
Chicken Omelette	\$28	\$30
Vegetarian Omelette (V)	\$26	\$28



CHICKEN & DUCK DISHES

	M	G		M	G
Crispy Skinned Chicken Lightly fried chicken served with lemon & chilli salt	\$27	\$29	Famous Curry Chicken 	\$30	\$32
Lemon Chicken Deep-fried chicken breast fillet topped with tangy lemon sauce	\$25	\$27	Satay Chicken 	\$25	\$27
Honey Chicken Deep-fried lightly battered chicken fillet pieces with homemade honey sauce	\$25	\$27	Szechuan Chicken 	\$25	\$27
Chicken with Cashew Nuts Stir-fried chicken fillet & Asian greens with crunchy cashew nuts	\$25	\$27	Four Seasons BBQ Roast Duck (GF) House baked roast duck served with plum sauce	\$33	\$35
Ginger & Shallots Crispy Chicken Lightly fried chicken topped with ginger & shallots sauce	\$30	\$32	Half Duck		
Chicken in Oyster Sauce Stir-fried chicken fillet & broccoli with oyster sauce	\$25	\$27			



SEAFOOD DISHES

	M	G		M	G
King Prawns in X.O. Chilli Sauce (I) 🌶️	\$33	\$35	Salt & Pepper King Prawns (I) 🌶️	\$33	\$35
Stir-fried king prawns with homemade X.O. chilli sauce, served with vegetables			Deep-fried kings prawns mixed with chilli salt & pepper		
Honey Glazed King Prawns (I)	\$33	\$35	King Prawns with Cashew Nuts (I)	\$33	\$35
Lightly battered honey glazed king prawns topped with sesame seeds			Stir-fried king prawns & Asian greens topped with crunchy cashew nuts		
Szechuan Chilli King Prawns (I) 🌶️	\$33	\$35	King Prawns in Oyster Sauce (I)	\$33	\$35
King prawns topped with Szechuan chilli sweet bean sauce			Stir-fried king prawns & mixed seasonal vegetables with oyster sauce		
Curry King Prawns (I) 🌶️	\$33	\$35	Salt & Pepper Soft Shell Crab (I) 🌶️	\$33	\$35
King prawns & vegetables topped with a curry sauce			Deep-fried soft shell crab mixed with chilli salt & pepper		
Scallops with Seasonal Vegetables (A)	\$42	\$44	Steamed Whole Coral Trout (A)	Market Price	
Stir-fried scallops & vegetables			Served with ginger and shallots		

LIVE SEAFOOD AVAILABLE FOR PRE-ORDER
AT MARKET PRICE



SOUP

	M	G
Chicken & Sweet Corn Soup	\$11	\$12
Crab Meat & Sweet Corn Soup (I)	\$11	\$12
Egg Noodle & Vegetable Soup (V)	\$11	\$12
Egg noodles & vegetables in a broth		
Wonton Soup 🌶️	\$11	\$12
Pork mince & sesame seed filled wontons served in a broth with vegetables		
Combination Wonton Soup (I)	\$23	\$25
Pork mince & sesame seed filled wontons served in a broth with BBQ pork, chicken, beef, seafood & vegetables		

LAKSA

All laksas are served with bean sprouts & tofu in hot spicy soup
with vermicelli noodle

	M	G
Seafood Laksa (M) 🌶️	\$29	\$31
Squid, king prawns, fish fillet & scallops		
King Prawn Laksa (I) 🌶️	\$29	\$31
Chicken Laksa 🌶️	\$23	\$25
Vegetarian Laksa (V) 🌶️	\$23	\$25



CHEF’S SPECIALS

	M	G		M	G
Four Seasons Whole Duck (2 Courses) 1st Course: Sliced duck pancakes (10 pancakes) 2nd Course: Shredded duck fried noodles or duck San Choy Bow (4pcs)	\$88	\$90	Fish Fillet with Pineapple Sweet & Sour Sauce (I)	\$35	\$37
			Deep-fried fish fillets served with pineapple sweet & sour sauce		
Half Duck (1 Course) Sliced duck pancakes (6 pancakes)	\$48	\$50	Ma Po Tofu (V) 🌶️	\$24	\$26
			Stir-fried tofu with pork mince & chilli bean paste		
Salt & Pepper King Prawn & Squid (M) 🌶️	\$35	\$37	X.O. Prawn & Vermicelli Hot Pot (I) 🌶️	\$39	\$41
Deep-fried prawn & squid with chilli salt & pepper			King prawns & chicken mince with vermicelli noodles, cooked in X.O. sauce		
Shredded Beef in Peking Sauce	\$30	\$32			
Deep-fried shredded beef with our special Peking sauce					
Shandong Chicken	\$30	\$32			
Deep-fried half chicken (de-boned) with garlic chilli Chinkiang vinegar					



SIZZLING IRON PLATES & HOT POTS

	M	G
Mongolian Style Lamb Fillet Stir-fried lamb tenderloin with Mongolian sauce on a sizzling hot plate	\$31	\$33
Four Seasons Style Beef Fillet Beef fillet with onion & tangy BBQ sauce served on a sizzling hot plate	\$31	\$33
Chicken with Black Pepper Sauce 🌶️ Chicken fillet with a black pepper sauce served on a sizzling hot plate	\$27	\$29
Garlic King Prawns (I) Stir-fried large king prawns with garlic sauce on a sizzling hot plate	\$35	\$37
Ginger & Shallot Scallops (A) Scallops with a ginger & shallot sauce served on a sizzling hot plate	\$42	\$44
Basil Sweet Soy Chicken Fillet Chicken fillet mixed with wine, basil & sweet soy in a hot pot	\$27	\$29
Curry Seafood (M) 🌶️ Mixed seafood with curry sauce served in a hot pot	\$39	\$41

