

Set Menu

LUNCH

1 course - \$19

2 course - \$25

3 course - \$30

ENTREE

SOUP Our Chef's Special creation for the day

BRUSCHETTA Toasted Garlic Bread topped with a Salsa of Fresh Ripe Tomatoes, Red Onions, seasoned with Fresh Basil and Extra Virgin Olive Oil topped with Parmesan and Kalamata Olives.

CALAMARI Coated in a light Cajun Batter & served with our Tartare Sauce

CHILLI MUSSELS Fresh local Mussels, cooked with Chilli, Basil, Garlic, Tomato and White Wine
(*Spicy - Hot - Dangerous...Advise your waitperson*)

CAESAR SALAD Fresh Baby Cos Lettuce tossed with crispy Bacon, Garlic Croutons, shaved Parmesan Cheese, and our home made traditional Caesar Dressing topped with Poached Egg and Anchovies

MAIN

SUNBREAKERS CHICKEN SCALLOPINE Tender Chicken Breast, pan fried then topped with a Mushroom and mild Chilli Cream Sauce served with sweet Mash and Salad

CATCH OF THE DAY Fillets of Fish, sautéed in Butter, Lemon Juice and White Wine served on sweet mash with salad or Deep Fried in a light Beer Batter and served with Salad and Fries

CHICKEN PARMIGIANA Accompanied by Salad and Garlic Mash

SUNBREAKERS SPICY CHICKEN SALAD Strips of tender Chicken Fillet marinated in Sweet Chilli then grilled and laid upon our Mediterranean Salad with Pine nuts

TORTELLINI Mushrooms, Bacon and Shallots tossed with Veal Tortellini topped with a light Garlic Cream Reduction

FOR AN EXTRA \$5.00 YOU CAN ENJOY A 200gm SCOTCH FILLET

Served with your choice of sauce: Mushroom, Green Peppercorn or Creamy Garlic and accompanied by a Garden Salad and Fries

DESSERT

SUNBREAKER'S CHEESECAKE Ask out friendly staff for today's creation

STICKY DATE PUDDING Sunbreakers own Pudding, served hot and smothered with a Butterscotch Sauce

CHOCOLATE MOCHA TART Chefs recipe of the finest Chocolate and Coffee combination in a crusted Chocolate case simply dusted and accompanied with Chantilly Cream drizzled with an Orange and Cardamom Pod Glaze

(This menu is not open to any further discounts/ Not Available on Bartercard)