



MENU

GREAT FOOD GREAT WINE GREAT SERVICE





Welcome to Sunbreakers

You are our very special guest.
Most of our meals use Fresh, Local Produce from the Peel Region.
Our Wine List includes many wines from very popular & renowned wineries. This ensures you, our guests, of the freshest possible ingredients & reiterates our support of local suppliers & businesses at all times.

If you have any special requests please advise our Friendly Staff & Team of Chefs who will do their very best for you.
Special dishes do take a little longer to prepare.
Vegetarian & Food Intolerant meals are always available.

At Sunbreakers, we endeavour to provide you with the three fundamentals of a top quality Restaurant; Superb Food, Superb Service and Superb Ambience.
All of this, we hope will ensure you of an Ultimate Dining Experience.

ENJOY!

We are able to package your remaining meal for you to take home. This will incur a 50 cent charge per container. Once it has left our premises the contents are no longer Sunbreakers responsibility.

Thank You

V= Vegetarian V*= Vegan GF= Gluten Free GF*= Gluten Free on Request

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ALL FOOD INTOLERANCES/ALLGERIES PLEASE
ADVISE WHEN PLACING FOOD ORDER Thank You

BREADS

TRIO OF DIPS Served with toasted Turkish bread V/GF	12.5
TURKISH BREAD Served with virgin olive oil, balsamic vinegar & Dukkah V	8.5
TRADITIONAL GARLIC BREAD 4 pieces V/GF	7.5

BRUSCHETTA

Toasted garlic bread topped with a salsa, tomatoes, Kalamata olives, Spanish onions, seasoned with fresh basil, olive oil and topped with fresh Parmesan cheese **V/GF**

9.5

STARTERS

SOUP

Our Chef's Soup of the Day. Please ask your waitperson.
(Served with fresh Italian loaf) **GF**

9.5

SEAFOOD LAKSA

King prawns, fish, mussels and calamari simmered in a spicy Asian broth, finished with rice noodles and coriander leaf

18

SEAFOOD CHOWDER

Always made fresh daily by Our Chef and always an art form. **GF**

18

OYSTERS

NATURAL Served in the traditional manner **GF**

6 17
9 25
12 30

KILPATRICK Grilled with bacon and Worcestershire sauce **GF**

6 19.5
9 27.5
12 35.5

OYSTERS MORNAY gratinated with a creamy mornay sauce

6 19.5
9 27.5
12 35.5

SIDES

GREEK SALAD

9

GARDEN SALAD

7.5

VEGETABLES Steamed or Stir-fried

6.5

FRIES

5.5

WEDGES

8.5

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SUNBREAKERS ANTIPASTA PLATE	17.5	29
The chefs selection of meats, olives, sundried tomato, roasted capsicum and fetta cheese with toasted Turkish bread		
ULTIMATE SUNBREAKERS TASTE SHARE PLATE for 2		30
A taste of selected Items from the menu. Please ask for today's chef choices (Back by popular demand)		
PÂTÉ		15.5
Homemade Cognac and chicken liver pate served with Turkish bread and caramelised onion or GF toasted fingers		
CALAMARI	14.5	19.5
Coated in a light Cajun batter and served with our tartare sauce		
CHILLI MUSSELS	17	25
Fresh garlic, chilli, basil, white wine and Neapolitan Sauce. Or With an Asian broth served as you like - Spicy, Hot or Dangerous. With fresh Italian loaf or GF bread		
SIZZLING SQUID	16	25
Squid rings tossed in lemon, fresh chilli and a tomato mix. Flashed in oil and served to you sizzling GF		
GARLIC PRAWNS	18	28.5
Either sizzling or in our creamy garlic sauce GF		
CHILLI PRAWNS	18	28.5
Sizzling in garlic, chilli and snow peas GF		
SEAFOOD CREPE	18	28.5
Fresh crepe filled with a selection of fresh seafood in a light cream sauce then gratinated with Parmesan cheese		
VEGETARIAN CREPE	16.5	22.5
Fresh crepe filled with seasonal vegetables in a light cream sauce then gratinated with Parmesan cheese V		
VEGAN STACK		18.5
Stir fried vegetables served on a bed of eggplant, sweet potato crush and baby spinach with fresh asparagus. Surrounded by Neopolitana sauce. V* GF		

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CAESAR SALAD

Fresh baby Cos lettuce, crispy bacon, garlic croutons, Parmesan cheese, and anchovies tossed with our home made traditional Caesar dressing and topped with a poached egg

18.5

With grilled chicken

21.5

With smoked salmon

23.5

SPICY CHICKEN SALAD

19.5

Tender chicken fillet marinated in sweet chilli and coriander. Grilled and laid upon a Mediterranean salad with our mayo and pine nuts **GF**

SEAFOOD SALAD

25.5

Local seafood selection grilled and served upon a Mediterranean salad with our seafood sauce on the side **GF**

BEEF SALAD

19.5

Honey, soy, chilli and ginger marinated fillet slices grilled then tossed with Mediterranean salad and Asian dressing. Topped with cashew nuts

PASTA *Gluten free pasta available on request

SPAGHETTI PICANTE

27.5

Prawns sauteed in fresh garlic chilli and onion covered in our Neapolitan sauce with a splash of cream

SUNBREAKERS TORTELLINI

20.5

Mushrooms, bacon and shallots tossed with veal tortellini. Topped with a light garlic cream reduction

PEPPERED CHICKEN FETTUCCINE

20.5

Fillets of chicken sautéed and tossed with Chorizo sausage, mushrooms, cream and green peppercorns on Fettuccini **GF***

CLASSIC SPAGHETTI MARINARA

27.5

Prawns, fish, mussels and calamari tossed with fresh spaghetti and Neapolitan **GF***

FETTUCCINI FUNGI

18.5

Sautéed mushrooms, bacon and shallots tossed with fettuccini, fresh tomato, garlic and olive oil **GF***

RIGATONI PRIMAVERA

18.5

Fresh al-dente Rigatoni, tossed with seasonal and Mediterranean vegetables with Italian parsley, basil, garlic and fresh tomato **GF* V**

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POULTRY

TUSCAN CHICKEN 33

Breast of chicken filled with roasted peppers, sun ripened tomatoes and Camembert cheese. Wrapped in oven baked Filo pastry served on a bed of creamy mash and baby spinach finished with our roast pepper sauce and fresh asparagus

THAI CHICKEN 30

Strips of chicken breast cooked in an aromatic red curry and coconut cream sauce served with fresh stir fried vegetables, timbale of rice and pappadams **GF*** without pappadam

SUNBREAKERS CHICKEN SCALLOPINE 29

Breast of chicken pan fried then topped with a mushroom and mild chilli cream sauce. Served with sweet mash and fresh steamed asparagus. **GF***

FROM THE OCEAN

SALMON 35

Fresh crispy skinned Tasmanian salmon oven baked served on baby spinach, fresh steamed asparagus and sweet mash with pan seared scallops accompanied by a green peppercorn and lime dressing **GF**

BEER BATTERED FISH 22

Filletts of fish deep fried to crisp perfection in our light beer batter and served with fries and garden salad

SAUTEED FISH 22

Filletts in lemon and white wine meuniere served on sweet mash potato and baby spinach **GF**

SEAFOOD PLATTER for two 90 for four 180

Including a selection of chilli mussels, grilled prawns, scallops, calamari, baby ocky, oysters Kilpatrick or natural, fish, crab, yabbies or bugtails (All Seasonal) with a garden salad, our tartare and seafood sauce **GF**

SEAFOOD PLATTER for one 40

Grilled prawns, scallops, calamari, baby octopus, mussels, fish and crab (seasonal) served on a bed of Mediterranean salad with our seafood and tartare sauces **GF**

SEAFOOD LAKSA 30.5

Succulent king prawns, fish, mussels and calamari simmered in a spicy Asian broth, finished with rice noodles and coriander leaf. Decorated with a local crab (seasonal)

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MEAT LOVERS CHOOSE YOUR STEAK

SCOTCH FILLET 35
250grms of Harvey Scotch fillet **GF**

PRIME FILLET 38
250grms of Harvey prime fillet **GF**

SUNBREAKERS "GREAT RIB EYE" 42
500grms of Harvey rib eye **GF**

CHOOSE YOUR SAUCE

MIXED PEPPER in a Shiraz Jus incl

MUSHROOM & Cabernet Jus incl

GARLIC PRAWN cream sauce **GF** 8

BUG & PRAWN SAUCE 15
with Hollandaise "Reef & Beef"

ALL COOKED TO YOUR LIKING & Served with Sunbreaker's potato & garden salad

SALTIMBOCCA 34
Beef Fillet pocketed and filled with Prosciutto and cheese, pan-fried with a fresh herb, creamy garlic and white wine sauce served with a Sunbreaker's potato and salad **GF**

LAMB RACK 38
Coated in Dijon and honey, crumbed, then oven roasted served on a creamy mash and baby spinach drizzled with strawberry chilli glaze or a mint jus

KANGAROO FILLET 29.5
Marinated in red wine, olive oil, celery, peppercorns and bay leaves grilled medium rare served upon sweet potato mash and baby spinach covered with Shiraz jus **GF**

PORK FILLET 32
Tender pork fillet filled with Mandurah's own Blue Manna crab flesh encrusted with macadamia nuts oven roasted and sat upon sweet potato crush and drizzled with a white wine burre blanc garnished with a Blue Manna crab

MORROCAN LAMB SHANK 27
Cooked to perfection in Moroccan spices and fresh tomato Neapolitan sauce. Set upon a bed of creamy mash potato and seasonal vegetables

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www.sunbreakers.com.au

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TODAYS SPECIALS

AMERICAN SPARE RIBS

Spare ribs marinated in Chinese BBQ sauce then oven roasted. Served with seasoned wedges and a side of BBQ dipping sauce.

36⁵

CHICKEN OF THE DAY

Chicken breast filled with smoked Dutch cheese and fresh mango simply grilled set upon a bed of sweet mash & baby spinach drizzled with a lime and green peppercorn glaze

35

LOCAL FRESH FISH

KING GEORGE WHITING FILLETS

Mandurah fish fillets, beer battered, served with fries and salad and our Sunbreakers home made tartar sauce.

29⁵

GANDHI'S CURRY OF THE DAY

Lamb Vindaloo. Served with naan bread, rice & pappadums. Choose your heat.... Mild, Medium or HOT

25

CATCH OF THE DAY

Today's fresh fish topped with a fresh mango, tomato and mint salsa served on a bed of baby spinach, sweet potato and fresh steamed asparagus

36⁵

