

D I N N E R M E N U

D I N N E R S P E C I A L

Dine at Breezes Monday to Wednesday evenings for just \$68

Choose two courses from the à la carte menu, a side dish plus two glasses of wine from our cellar selection and tea or coffee

S T A R T E R S

	HALF	DOZEN
Fresh Tasmanian oysters served to your liking – natural or peppered pancetta and Worcestershire	24.00	38.50*
<i>A taste of Breezes for two</i> Your selection of four of the following items – Grilled calamari, smoked eggplant purée, chorizo, tomato and parsley salad; wagyu carpaccio with truffle mayonnaise; natural oysters with lemon; seared scallops with cauliflower purée, crisp pancetta and baby cress; seared scallops with summer heirloom tomato and thyme compote, olive tapenade, apple honey; pea tortellini, asparagus velouté and lemon olive oil; King prawns, garlic butter, parsley, lemon, croûtons		41.50
Spanner crab salad with avocado and citrus segments, jellied crab consommé and sweet corn velouté		24.50
Grilled calamari, smoked eggplant purée with chorizo, tomato and parsley salad		27.00
Pea tortellini, asparagus velouté and lemon olive oil		19.00
Carpaccio of wagyu rump, semi-dried cherry tomato, salad of baby rocket, truffle mayonnaise		24.50
Seared scallops with summer heirloom tomato and thyme compote, olive tapenade, apple honey		26.50
Seared king prawns, garlic butter, parsley, lemon, croûtons		27.50
Crisp pork belly, salad of char-grilled watermelon, sumac and water chestnut, plum vinaigrette		22.50
Buffalo mozzarella, red pepper gazpacho, basil and pistou dressing, croûtons		19.00
Soup of the day		12.50
Pasta of the day	ENTRÉE 17.50	MAIN 26.50

*Not available with dinner specials.

D I N N E R M E N U

M A I N S

Breezes seafood platter for two – Grilled baby barramundi, mussels, prawns,
scallops, smoked salmon, calamari and oysters
with Moreton Bay bugs 120.00*
with whole crayfish At Market price*

*All seafood platters are served with three sauces; cocktail sauce,
lemon dressing, basil aioli*

John Dory, zucchini, eggplant and capsicum salsa and sage brown butter	35.50
Pan-fried salmon, spiced chickpea purée, crème fraîche and chive	35.00
Pan-seared barramundi, French onion soup purée, crab croquette	34.50
Pan roasted kingfish, cauliflower skordalia, grapes, pine nut dressing	34.50
Beer battered King George whiting with hand cut chips and tartare sauce	35.50
Pan-seared duck breast, gratinated summer cherries, quinoa pilaf, red wine jus	39.50
Grilled corn-fed chicken breast, celery and radish remoulade, avocado mousse, jus	34.00
Roast pork loin, caramelised pear, macadamia, sage and crackling	37.50
Hazelnut crusted lamb rack, roasted capsicum piperade with lamb jus	45.00*
Roasted Moreton Bay bugs, salad of new potatoes with crème fraîche and chervil, grilled lemon	49.50*

S T E A K S

Steaks are accompanied by sautéed spinach and shiraz jus

Victorian Farms rib eye	300 grams 46.50*
Victorian Farms tenderloin	220 grams 42.50*
Victorian Farms scotch fillet	280 grams 41.50

S I D E O R D E R S

Steamed green beans with olive butter	8.50
French fries	8.00
Zucchini with sage and pine nuts	7.00
Crisp Kipfler potatoes with garlic and rosemary	8.50
Rocket salad and Parmesan, pine nuts and balsamic dressing	8.50
Mixed garden salad	7.50
Pickled beetroot, orange segments and toasted walnuts	7.00
Mashed potatoes	8.00

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