



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

BREADS

TRIO OF DIPS Served with toasted Turkish Bread V		14 ⁵
TURKISH BREAD Served with Virgin Olive Oil, Balsamic Vinegar & Dukkah V		6 ⁵
TRADITIONAL GARLIC BREAD 4 pieces V		6 ⁵
BRUSCHETTA Toasted Garlic Bread topped with a Salsa of Fresh, Ripe Tomatoes, Kalamata Olives, Spanish Onions, seasoned with Fresh Basil, Extra Virgin Olive Oil & Topped with fresh Parmesan cheese V		9 ⁵

STARTERS

SOUP

Our Chef's Soup of the Day. Please ask your Waitperson. (Served with Turkish bread)		8 ⁵
----------------------------------------------------------------------------------------	--	----------------

SEAFOOD CHOWDER

Always made fresh daily by Our Chef and always an art form.	GF	18 ⁵
-------------------------------------------------------------	-----------	-----------------

OYSTERS

NATURAL Served in the Traditional Manner GF	6	16
	9	22
	12	26

KILPATRICK Grilled with Bacon and Worcestershire Sauce GF	6	19 ⁵
	9	24 ⁵
	12	30 ⁵

SHOTS served in a shooter glass with a Bloody Mary Mix GF	6	23
	9	28 ⁵
	12	35

SIDES

GREEK SALAD		7 ⁵
GARDEN SALAD		5 ⁵
VEGETABLES Steamed or Stir-fried		6 ⁵
FRIES		4 ⁵
WEDGES		6 ⁵

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

SUNBREAKERS TASTING PLATE The chefs selection of delicacies from the menu for you to sample ask your wait person for today's selection	18 ⁵	28
PÂTÉ Homemade Cognac and Chicken Liver Pate Served with Turkish Bread and Caramelised onion OR Veggie Sticks GF		14 ⁵
CALAMARI Coated in a light Cajun Batter & served with our Tartare Sauce	13 ⁵	19 ⁵
CHILLI MUSSELS Fresh Garlic, Chilli, Basil, and White Wine & Neapolitan Sauce. GF without bread Served, as you like - Spicy, Hot or Dangerous. With Fresh Turkish Bread	16	22
SIZZLING SQUID Squid rings tossed in a lemon, fresh chilli and tomato mix flashed in oil and served to you sizzling GF	15	19
GARLIC PRAWNS Either Sizzling or in our Creamy Garlic Sauce GF	18 ⁵	25 ⁵
CHILLI PRAWNS Sizzling in Garlic, Chilli & Snow peas GF	18 ⁵	25 ⁵
SEAFOOD CREPE Fresh crepe filled with a selection of fresh seafood in a light cream sauce then gratinated with Parmesan Cheese	18 ⁵	25 ⁵
VEGETARIAN CREPE Fresh crepe filled with seasonal vegetables in a light cream sauce then gratinated with Parmesan cheese V	15 ⁵	19 ⁵
VEGAN STACK Stir fried vegetables served on a bed of eggplant, sweet potato crush and baby spinach with fresh asparagus. Surrounded by Neapolitana sauce. V* GF		17 ⁵

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

CAESAR SALAD Fresh Baby Cos Lettuce, Crispy Bacon, Garlic Croutons, Parmesan Cheese, & Anchovies tossed with our Home made Traditional Caesar Dressing & topped with a Poached Egg	15 ⁵
With Smoked Chicken	18 ⁵
With Smoked Salmon	21 ⁵
SPICY CHICKEN SALAD Tender Chicken Fillet, marinated in a Special Cajun Spice then grilled and laid upon a Mediterranean Salad with our Mayo & Pine Nuts GF	18 ⁵
SEAFOOD SALAD Local seafood selection, grilled and served upon a Mediterranean with our seafood sauce on the side GF	25 ⁵
BEEF SALAD Honey, soy, chilli and ginger marinated fillet slices grilled then tossed with Mediterranean Salad & Asian Dressing. Topped with Cashew Nuts	18 ⁵
PASTA *Gluten Free Pasta Available On Request	
SUNBREAKERS TORTELLINI Mushrooms, Bacon and Shallots Tossed with Veal Tortellini Topped with a light Garlic Cream Reduction	18 ⁵
PEPPERED CHICKEN FETTUCCHINE Fillets of Chicken sautéed and tossed with Chorizo Sausage, Roast Peppers, Mushrooms, Cream and Green Peppercorns on Fettuccini GF*	18 ⁵
CLASSIC SPAGHETTI MARINARA Prawns, fish, mussels, calamari Tossed with fresh spaghetti and Neapolitan GF*	25 ⁵
GAMBARINI SORRENTINO King Prawns, avocado, baby spinach, onion and roasted garlic tossed thru fettuccini and finished with aglio oilio and fresh pecorino cheese GF*	25 ⁵
FETTUCCHINI FUNGI Sautéed mushrooms, bacon & shallots tossed with fettuccini fresh tomato garlic and olive oil GF*	17 ⁵
RIGATONI PRIMAVERA Fresh al-dente Rigatoni, tossed with seasonal and Mediterranean vegetables with Italian parsley, basil, garlic and Fresh Tomato GF* V	16 ⁵

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

POULTRY

TUSCAN CHICKEN Breast of Chicken, Filled with Roasted Peppers, Sun Ripened Tomatoes & Camembert Cheese. Baked in Filo Pastry served on a bed of garlic mash and baby spinach and finished with our Roast Pepper Sauce and fresh asparagus 32

THAI CHICKEN 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 29

SUNBREAKERS CHICKEN SCALLOPINE Breast of Chicken, pan fried then topped with a Mushroom & Mild Chilli Cream Sauce. Served with Sweet Mash & Fresh Steamed Asparagus. Adorned with Sweet Potato Crisps GF* 27

FROM THE OCEAN

SALMON 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 34

BEER BATTERED FISH fillets of fish deep fried to crisp perfection in our light beer batter and served with fries and Garden salad 19⁵

SAUTEED fillets of fish Sautéed in Lemon & White wine Meuniere served upon sweet mash potato & baby spinach GF 19⁵

SEAFOOD PLATTER 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 & Seafood sauce GF for 2 85 for 4 160

SEAFOOD PLATTER FOR ONE 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 38⁵

SEAFOOD LAKSA Succulent fresh local King Prawns, fish, mussels and calamari simmered in a spicy Asian hinted broth, finished with rice noodles and coriander leaf 29⁵

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

MEAT LOVERS

CHOOSE YOUR STEAK

SCOTCH FILLET 250grms of Harvey Scotch Fillet GF	32
PRIME FILLET 250grms of Harvey Prime Fillet GF	35
SUNBREAKERS "GREAT RIB EYE" 500grms of Harvey Rib Eye GF	38 ⁵

CHOOSE YOUR SAUCE

GREEN PEPPERCORN in a Shiraz Jus	incl
MUSHROOM & Cabernet Jus	incl
GARLIC PRAWN cream sauce GF	8
BUG & PRAWNS with Hollandaise "Reef & Beef"	15

ALL COOKED TO YOUR LIKING & Served with Sunbreakers Potato & Garden Salad

SALTIMBOCCA Beef Fillet, pocketed & filled with Prosciutto and Cheese, pan-fried with a Fresh Herb, Creamy Garlic & White Wine Sauce served with a Sunbreakers Potato and Salad	GF	30
LAMB RACK Coated in Dijon & Honey crumbed, then oven roasted served on a Garlic Mash and Baby Spinach drizzled with Strawberry Chilli Glaze or a Mint Jus		35
KANGAROO FILLET Marinated in red wine, olive oil, celery, peppercorns & bay leaves grilled medium rare served upon sweet potato Mash & Baby spinach covered with shiraz jus GF		26 ⁵
PORK FILLET Tender pork fillet filled with Mandurah's own blue mana crab flesh encrusted with macadamia nuts oven roasted & sat upon sweet potato crush an drizzled with a white wine burre blanc Garnished with a Blue Manna Crab & fresh Asparagus		32
MORROCAN LAMB SHANK Cooked to Perfection in Moroccan Spices & Fresh Tomato Neapolitan Sauce Set Upon a Bed of Garlic Mash Potato	ONE SHANK TWO SHANKS	19 ⁵ 28

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