

W e l c o m e t o S u n b r e a k e r s

Whether you are having a Wedding, Birthday or Just getting together with Friends let Sunbreakers take the catering hassles away for you.

Please find our Set Menu Choices I am sure you will agree there is a great selection and now all you have to do is choose. You may choose three Entrée, three Mains and three Desserts. As a Guide A Beef, Chicken and Seafood choice always gives your Guests a Good Selection.

Most of our meals use Fresh, Local Produce from the Peel Region. This ensures you, our guests, of the freshest possible ingredients and reiterates our support of local suppliers and businesses at all times.

If you have any special requests please don't hesitate to contact our Friendly Staff. Vegetarian meals are always available.

At Sunbreakers, we endeavour to provide you with a top quality Restaurant,
Great Food, Great Service with Great Friends.
All of this, we hope will ensure you of a dining experience full of Wonderful Memories.

Bon Appetite!

Price For a Three Course Set Menu is \$34pp. (\$39 Friday and Saturday night.)

**A Set Menu is only Available for
10 or more People.**

Note Extra Price For Some Items
(Please Note there are special conditions for a closed restaurant)

If you require lunch the booking price would be \$28pp (3course) and \$22pp (2course).
Note Extra price For Some Items

We can also do a great breakfast package.

Don't hesitate to contact Gayle or her friendly staff should you have any inquiry's

FUNCTION SET MENU



OPEN 7 DAYS

9am-11pm

Bookings Required After 10pm

Phone: 08 9581 5556

Fax: 08 9534 8858

115 Mandurah Terrace

Email: sunbreakers@bigpond.com

Web: www.sunbreakers.com.au

Entree

SOUP

Our Chef's Special Creation for the day

SEAFOOD CHOWDER

Always made fresh daily by Our Chef and always an art form Extra \$3. pp.

PATE

Cognac and Chicken Liver Pate Freshly made by our Chef and served with toasted Turkish bread.

BRUSCHETTA

Toasted Garlic Bread topped with a Salsa of Fresh, Ripe Tomatoes, Kalamata Olives, Onions, with Fresh Basil and Virgin Olive Oil sprinkled with parmesan cheese

SUNBREAKERS RENOWNED CHILLI MUSSELS

Finest Local Whole Mussels, sautéed in the pan with Fresh Garlic, Chilli, Basil, and White Wine, then served with our Fresh Tomato Neapolitan Sauce.

Served as you like - Spicy, Hot or Dangerous.

GARLIC PRAWNS

A succulent sauté of Local King Prawns in a Fresh Garlic Cream Sauce.

Served with a Timbale of Rice

Extra \$3 pp

CAESAR SALAD

Fresh Baby Cos Lettuce teamed with Crispy Bacon, Garlic Croutons, Shaved Parmesan Cheese, tossed with our Home made Traditional Caesar Dressing Topped with anchovies and egg

THAI BEEF SALAD

Tender strips of grilled beef sat upon a mixed salad, topped with cashews and a Spicy Thai dressing

SUNBREAKERS TORTELLINI

Sautéed Mushrooms, Bacon and Shallots thrown into a generous serve of Freshly Prepared Veal Tortellini finished with Ground Pepper and a White Wine Cream Sauce

Main

FILLET OF BEEF

Harvey Fillet of Beef cooked to your Liking and served with your choice of Sauce, Mushroom and Cabernet or Green peppercorn and Shiraz Accompanied by Salad and a Sunbreakers Cream Potato Extra \$3 pp.

CHICKEN SCALLOPPINI

Thin Slices of Chicken breast Sautéed with Mushrooms, Cream and mild chilli. Served on sweet mash and asian greens, accompanied by fresh asparagus.

SUNBREAKERS SALTIMBOCCA

Fine slices of tender Beef Fillet, pocketed and filled with Honey Leg Ham and Cheese, pan-fried with a Fresh Herb, Creamy Garlic, Spinach and White Wine Sauce served with salad and cream potato

VEAL PARMIGIANA

Crumbed Veal topped with Leg Ham, Neapolitan Sauce and Cheese

Served with Salad and Cream Potato (or you can have chicken parmigiana)

SUNBREAKERS SPICY CHICKEN SALAD

Strips of Tender Chicken Fillet, marinated in a Special Cajun Spice then grilled and laid upon our Mediterranean Salad with Pine nuts

SUNBREAKERS THAI CHICKEN

Strips of Tender Chicken Breasts, slowly cooked in an aromatic Red Curry and Coconut Cream sauce, Served with Stir Fried Vegetables, a Timbale of Rice and Pappadams

TUSCAN CHICKEN

Chicken rolled and Filled with Roast Peppers, Sun Dried Tomatoes and Camembert Cheese. Baked in Filo Pastry and Finished with our Roast Pepper Sauce.

Served on a bed of bokchoy, garlic mash and fresh steamed asparagus

Main

FETTUCCINE

Sautéed Chicken Fillets with Chives, Button Mushrooms, Shallots, Roasted Peppers and Garlic tossed with Spinach Fettuccine and topped with Parmesan Cheese.

CATCH OF THE DAY

Fresh Fillets of Fish, sautéed in Butter, Lemon Juice and White Wine or deep fried in a light Beer Batter and served with Salad and Fries

Or

Today's fresh fish oven roasted served sat upon sweet mash potato then topped with a fresh mango minted salsa

SEAFOOD SALAD

Sunbreakers Local Grilled Seafood Selection, laid upon a Fresh Mixed Salad & served with Our Chef's Spicy Seafood Dressing Extra \$3pp

Dessert

INDIVIDUAL MERINGUE

Awkward shaped Pavlova shell topped with double cream and berries of season drizzled with a passionfruit coulis

STICKY DATE PUDDING

Sunbreakers own secret Pudding, Served hot and smothered with a Butterscotch Sauce.

SUNBREAKER'S ULTIMATE CHEESECAKE SPECIALTY

Your Waitperson will inform you of our daily creation

FRESH FRUIT SALAD

Seasonal Fresh Fruit served with Chantilly Cream

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 cardamon pod glaze