

***This Menu is only available
Monday to Saturday 11.30-3.00pm***

Two course set lunch \$29.50

Includes a glass of The Lone Fig wine (SSB or Shiraz) or Middy of draught beer or soft drink

Entrée

Salt and pepper calamari

Lightly fried scored calamari served with salad garnish and lemon aioli

Halloumi

Pan fried halloumi cheese with spinach and caramelized onion drizzled with balsamic reduction

Meat balls

Greek style meat balls simmered in tomato sauce topped with feta crumble

Chorizo salad

Grilled chorizo salad with rocket, semi dried tomato and caramelized onion

House dips

Duo of house dips with grilled pita bread

Two course set lunch continued

Mains

Chicken souvlakia

Grilled chicken souvlakia skewers served with garden salad and toasted pita bread with tazizki

Chicken schnitzel

Golden fried crumbed chicken breast fillet served with salad and chips topped with mushroom sauce

Battered flat head

Lightly fried flat head fillet with garden salad and chips with lemon aioli

Barramundi fillet

Pan seared barramundi fillet on parsley mash, spinach and lemon cream sauce

Prawn linguini

Sautéed prawns with garlic simmered in rich tomato sauce and linguini topped crumble feta

Rump steak

Char grilled rump steak with roast potato and vegetable served with Diane sauce

Pumpkin and feta risotto

Pumpkin and feta risotto with olive, spinach and semidried tomato with a touch of cream

Starters

Toasted Vienna bread with balsamic and olive oil \$5

Garlic and herb bread \$5

Trio of house dips with grilled pita bread \$10

Marinated olives \$7

Feta cheese with a drizzle of olive oil and oregano \$7

Entrée

Mezze platter \$35

Mezze plate consists of assorted dips, pita bread, olives, feta cheese, calamari, chorizo, halloumi cheese and grilled tomato

Sydney rock oysters

Full dozen \$36 or half dozen \$19

Natural, Mornay or topped with seaweed salad

Seafood tasting plate \$22

Smoked salmon, oysters and prawns with salad garnish and lemon aioli

Chilled cooked prawns \$24

Cooked prawns served with cocktail sauce and lemon wedges

Scallop st Jacob \$22

Half shell Harvey bay scallops baked with Mornay sauce

Scored calamari \$18

Salt and pepper calamari lightly fried served with garlic and lemon aioli

Octopus \$20

Char grilled octopus served with mix leaves and drizzled with lemon and oregano dressing

Silver bait fritters \$20

Silver bait fritters infused with fresh herbs and lemon myrtle served with sweet chili jam

Souzoukakia \$18

Greek style meat balls simmered in rich tomato sauce served with grilled pita bread

Vegetable and halloumi \$20

Grilled vegetable and halloumi stack on wild rocket and balsamic reduction

Mains

Lobster Mornay \$35

Baked half lobster with Mornay sauce served with chips and garden salad

Barramundi \$29

Grilled barramundi fillet on chive mash topped with wilted spinach served with citrus cream sauce

Salmon \$29

Pan seared salmon fillet served with orange and fennel salad drizzled with saffron tomato dressing

King prawn \$39

Grilled king prawns with garlic, chili and herbs served with salad leaves and topped with almond butter sauce

Seafood bisque \$42

Combination of prawn, fish, calamari and mussel simmered in prawn bisque served with char grilled Vienna bread

Seafood marinara \$35

Mixed seafood simmered in rich tomato sauce and tossed with linguini pasta

Roast lamb \$29

Slow roast lamb served with roast potato and vegetables with rosemary jus

Lamb souvlakia \$29

Grilled lamb souvlakia skewers with garden salad, pita bread and tzatziki

Chicken breast \$28

Stuffed chicken breast with feta and spinach served on truffle mash and splashed with basil oil

Chicken tenderloin \$27

Lemon chicken tenderloin served on classic Greek salad and pita bread

Sirloin \$27

Prime grilled grain fed sirloin steak served on mash potato and vegetable and mushroom sauce

Rump steak \$24

Char grilled rump steak with roast potato, green beans and green peppercorn sauce

Surf and turf \$38

Grilled eye fillet with garlic prawn, mash potato and wilted spinach topped with béarnaise sauce and red wine jus

Mushroom risotto \$24

Sautéed mushroom and leek risotto topped with shaved parmesan cheese

Seafood platter (for two) \$125

Cold: *smoked salmon, oysters and prawns with rock melon and salad.*

Hot: *lobster mornay, salt and pepper calamari, char grilled octopus, garlic prawns, scallops served with chips and assorted dipping sauce*

Sides

Rocket and parmesan salad \$10

Garden salad \$9

Greek salad \$12

Spinach salad \$10

Bowl of fries \$6

Steamed vegetable \$8

Mash potato \$6

Kid's meal \$10 (only for kid 10 years and under)

Chicken linguini

Sautéed chicken pieces with mushroom in garlic cream tossed with linguini pasta topped with parmesan cheese

Battered fish and chips

Lightly battered fish and golden fried chips served with tartar sauce and lemon wedge

BBQ chicken

BBQ chicken strips served with salad and chips with BBQ sauce

Grilled minute steak

Grilled minute steak served on a bed of mash potato and jus

Salt and pepper calamari

Lightly fried calamari served with salad and chips with tomato sauce

Pasta Napolitano

Pasta simmered in rich tomato coulees and topped with parmesan cheese

Lamb souvlakia skewers

Lamb souvlakia served with salad, chips and tomato sauce

Desserts

Vanilla cream Brule served with caramel gelato

\$12

Sticky date served with butter scotch sauce and vanilla gelato

\$12

Dark chocolate cake served mix berry compote

\$12

Mango panacotta on mango coulees and raspberry sorbet

\$12

Trio of sorbet and gelato chefs' selection

\$12

cheese plate consist of fine slices of cheese

with quince paste, cheese crackers,dried fruits and nuts

\$14

Bistro menu \$15

All day dining

[not available in Seabreeze Restaurant]

Chicken schnitzel

Golden fried chicken schnitzel with garden, chips and mushroom sauce

Sirloin steak

Char grilled sirloin served with roast potato, vegetable and green pepper cream sauce

Beef burger

Flat grilled beef patties with lettuce, tomato cheese and tomato relish on burger bun served with chips and aioli

Pasta primavera

linguini pasta tossed with olive ,semi dried tomato, spinach and mushrooms in garlic cream with a sprinkle of parmesan cheese

Function menu 1

\$ 35.00 per person minimum 20 guests

Entrée

Salt and pepper calamari with citrus aioli

Or

Grilled halloumi cheese with balsamic reduction

Mains

*Pan-fried barramundi fillet on chive mash,
asparagus and almond cream sauce*

Or

*Sirloin steak on roast potato and steamed
vegetable finished with red wine jus*

Sides

Garden salad with lemon dressing

All meals served alternately

Function menu 2

Minimum 20 guest @ \$45.00 per person

Entrée

Octopus and chorizo with artichokes, semidried tomato and caramelized onion on a bed of rocket

or

Seared scallops topped with tomato salsa and drizzled with balsamic reduction

Mains

Stuffed chicken breast with feta and spinach on mushroom risotto and white wine cream sauce

or

Grilled salmon fillet on chive mash with steamed asparagus, roast tomato herb butter sauce

Dessert

Sticky date pudding with butter scotches sauce and vanilla bean ice cream

or

Fresh fruit salad with passion fruit yoghurt

All meals served alternately

Function menu 3

\$50 per person minimum 20 guests

Entrée

Prawn cocktail

Scallop st Jacob

Souzoukakia

Mains

Lobster Mornay with salad and chips

Grilled rump steak with roast potato and garlic beans finished with mushroom sauce

Roast and with mash and vegetable served with rosemary jus

Sides

Tomato and feta salad

Desserts

Cream Brule

Trio of gelato

Bougatsa on vanilla anglaise

All meals served alternately

Banquet - \$55 per person

minimum 4 people

Greek salad,

House dips, olives,

halloumi cheese.

Chargrilled octopus,

salt and pepper calamari,

garlic prawns,

grilled rump steak

and chicken souvlakia

and roast potato

and spinach salad

Finger food menu

Please choose from the following Finger food menu and Chef will cost your function.

Cold

Antipasto vegetable skewers

Gourmet sushi roll

Peking duck pancakes

Goat cheese and caramelized onion tartlet

Smoked salmon blinis

Honey mustard chicken on polenta

Hot savories

Gourmet meat balls

Assorted mini pizza

Vegetable curry puffs

Prawn wontons

Thai fish cakes

Chicken spring roll

Tandoori lamb patties

Crab claws

Assorted quiches

Spinach and feta filo

Finger food menu continued

Please choose from the following Finger food menu and Chef will cost your function.

From the grill

Garlic prawn skewers

Satay chicken skewers

Lamb souvlakia

Teriyaki beef

Meal in a box

Butter chicken with saffron rice

Stir-fry hokkien noodles with prawns and vegetable

Penne pasta with meat balls in tomato sauce

Lamb casserole with mash

Finger food package 1

\$15 per person

[5 items per person]

Cold

Caramelized onion and goat cheese tartlet

Hot savories

Moroccan meat balls

Vegetable samosa

Chicken arranchini balls

Thai fish cakes

All the above finger foods served with assorted dipping sauces

Finger food menu package 2

\$25 per person

(8 items per person)

Cold canapés

Smoked salmon roulade

Thai beef skewers

Hot savories

Assorted mini quiches

Prawn wonton

Mushroom croquettes

From the grill

Satay chicken skewers

Teriyaki beef skewers

All the above finger foods served with assorted dipping sauces

Finger food package 3

10 items per person

\$ 35 per person

Cold canapés

Prawn and olive skewers

Honey mustard chicken on baked polenta

Antipasto vegetable skewers

Hot savories

Tandoori lamb patties

Spinach feta filo

Thai fish cakes

From the grill

Chicken souvlakia skewers

Teriyaki beef skewers

All the above finger food served with assorted dipping sauces

Finger food package 4

12 items per person

\$45 per person

Cold canapés

Prawn cocktail tartlet

Thai beef skewers

Honey mustard chicken on polenta cake

Hot savories

Mini assorted pizzezza

Peking duck spring roll

Lamb kofta

From the grill

Satay chicken skewers

Garlic prawn skewers

Meal in a box

Butter chicken with saffron basmati rice

All the above finger foods come with assorted dipping sauces

Finger food package 5

\$55 per person

13 items per person

Cold canapés

Bocconchini and cherry tomato skewers

Peking duck pancakes

Smoked salmon blinis

Hot savories

Prawn cakes

Chicken curry puffs

Crumbed crab claws

Tandoori meat balls

From the grill

Lamb souvlakia skewers

Yakatori chicken skewers

Garlic prawn skewers

Meal in a box

Singapore noodles with shrimps and vegetable

Desserts

Mix fruit kebab

Assorted cake minions