

MENU

SUMMER 2020 EDITION

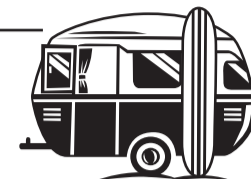


OUR STAFF FAVOURITES

Chicken Tenders \$16.50

Monster Burger \$24.00

Chicken Diane \$24.50



NIBBLES TO SHARE

- Grilled Garlic Bread \$6.50
- Grilled Cheesy Garlic Bread \$8.00
- Crispy Button Mushrooms \$12.00
Button mushrooms coated in our special batter mix, served with garlic aioli
- Popcorn Prawns \$12.50
Served with a miso mayo dipping sauce
- Smoked Bacon and Cheese Criss-Cut Fries \$15.50
Criss-cut fries topped with smoked bacon, melted cheese and sour cream



STARTERS

- Salt & Pepper Squid \$14.50
Served with a coriander, ginger & lime dipping sauce
- Shrimp Cocktail \$15.00
Thousand Island dressing, lettuce, tomato, smoked paprika, lemon and popcorn prawns
- Chicken Tenders \$16.50
Battered in our special spice mix, served with a sweet chilli dipping sauce
- Beef Nachos \$16.50
Topped with tomato salsa, melted cheese and sour cream



GRILL

Cooked to your liking and served with fries.

- 250g Scotch Fillet \$36.00
- 250g Sirloin Steak \$29.00

Choose any sauce or garlic butter



SAUCES

- Diane \$5.00
- Creamy Mushroom \$5.00
- Gravy \$5.00



BURGERS

ALL SERVED WITH FRIES

- BBC Burger \$20.00
Grilled gourmet beef patty with smoked bacon, cheese, creamy mayo and tomato relish
- Kiwi Burger \$22.00
Grilled gourmet beef patty, beetroot, fried egg, cheese, lettuce, tomato, creamy mayo and tomato relish
- Monster Burger \$24.00
Grilled gourmet beef patty, smoked bacon, fried egg, cheese, lettuce, tomato and golden battered onion rings with garlic aioli and tomato relish
- Chicken Tender Burger \$20.00
Chicken tenders battered in our special spice mix, cheese, lettuce, tomato, BBQ sauce and aioli
- Fish Burger \$20.00
Battered fillet of Dory, cheese, lettuce, tomato and tartare sauce

SIDES

- Fries \$6.50
- Fried Eggs 'Sunny Side Up' \$3.00
- Criss-cut Fries \$6.50
- Mixed leaf salad \$6.50
- Potato gratin \$7.50
- Mushrooms with garlic butter \$7.50

SALADS

- Chicken and Chorizo Salad \$19.50
Grilled chicken and chorizo tossed through a mixed leaf salad, with tomato, cucumber and a honey mustard dressing
- Roasted Pumpkin, Orzo and Feta Salad \$19.50
Roasted pumpkin, orzo and feta tossed through a mixed leaf salad, with sundried tomatoes, spicy pumpkin seeds and a balsamic drizzle



BREAKERS CLASSICS

- Breakers Fish and Chips \$22.00
Battered Dory, chips, lemon and tartare sauce
- Chicken Diane \$24.50
Our signature dish. Grilled marinated chicken covered in our secret sauce. Served with chips
- Sticky St. Louis Style Ribs Full Rack \$37.50
Marinated and slow cooked in our special BBQ sauce, served with criss-cut fries
- Braised Lamb Shank \$29.50
Served in a rich lamb & rosemary gravy with potato gratin and seasonal vegetables

- NZ Green-Lipped Mussels \$23.50
500g of mussels in a creamy white wine & garlic sauce, served with garlic bread
- Crumbed Schnitzel \$22.50
Choose from beef or chicken. Served with chips and gravy
- Pork Belly \$24.50
Tender char siu pork belly served with potato gratin, honey, soy & sesame baby carrots and greens
- The Big Mixed Grill \$29.00
125g Sirloin steak, St. Louis Style ribs, crispy mushrooms, fried egg and fries

DESSERTS



- Sticky Toffee Pudding \$12.50
With hokey pokey ice cream, caramel sauce and whipped cream
- Cheesecake \$12.50
See the specials board for details, served with sauce and whipped cream
- Death by Chocolate \$12.50
Chocolate mud cake covered in a Hershey's chocolate sauce with cookies and cream ice cream and whipped cream
- Ice Cream Sundae \$9.50
Vanilla ice cream topped with whipped cream and your choice of chocolate, caramel or berry sauce



COFFEE

- | | Regular | Large |
|---------------|---------|--------|
| Long Black | \$4.00 | \$4.00 |
| Flat White | \$4.50 | \$5.00 |
| Cappuccino | \$4.50 | \$5.00 |
| Latte | \$4.50 | \$5.00 |
| Hot Chocolate | \$4.50 | \$5.00 |



\$20

Lunch & early evening available from 11am - 6pm Monday to Friday

- OPTION 1 Breakers cheese burger, fries
- OPTION 2 Buttermilk chicken wings, buffalo sauce, slaw
- OPTION 3 ½ rack of ribs, potato salad



We will take all reasonable efforts to accommodate guest's dietary needs, however we cannot guarantee that the ingredients we use will be allergen free. If you have any dietary requirements or allergies, please inform one of our team members.

Vegetarian Low Gluten