

# SKILLION BRASSERIE

menu

*breakers  
country club* 

# Starters

	M	NM
GARLIC BREAD (4)	7.5	8.3
CHEESY GARLIC BREAD (4)	8.5	9.3
MIXED ARANCINI BALLS (3) (V) <i>Served with basil pesto aioli</i>	16	17.6
SEARED SCALLOPS (5) (GF) <i>Served on a turmeric &amp; cauliflower puree &amp; crispy prosciutto</i>	19	21
SALT & PEPPER SQUID (GF) <i>Served with salad &amp; citrus tartare</i>	18	20

# Classics

	M	NM
ROAST OF THE DAY (GF) (DF) <i>Please ask our staff for today's selection – with roast potato, roast pumpkin &amp; steamed vegetables served with gravy</i>	19	21
BREAKERS BURGER <i>House made beef patty with lettuce, beetroot, tomato, cucumber, caramelised onion &amp; bacon jam topped with American cheese on a toasted bun served with chips</i>	19	21
CAJUN CHICKEN BURGER <i>Grilled Cajun spiced chicken breast, lettuce, beetroot, tomato, cucumber, finished with sour cream &amp; sweet chilli on a toasted bun served with chips</i>	19	21
CHICKEN SCHNITZEL <i>Crumbed chicken breast served with chips &amp; salad or a selection of vegetables</i>	20	22
CHICKEN "PARMI" <i>Crumbed chicken breast topped with ham &amp; napolitana sauce with 3 cheeses then grilled served with chips &amp; salad or a selection of vegetables</i>	22	24
CRUMBED LAMB CUTLETS (2) <i>With creamy mashed potato, green peas &amp; house made red wine jus</i> <b>Extra cutlet 10M 11NM</b>	30	33
NACHOS (GF) <i>Traditional beef &amp; bean nachos served with guacamole, salsa &amp; sour cream</i>	18	20
PULLED PORK NACHOS (GF) <i>Pulled pork &amp; bean nachos served with guacamole, salsa &amp; sour cream &amp; crackling dust</i>	18	20
CAESAR SALAD <i>Baby cos lettuce, crispy bacon, hardboiled egg, parmesan cheese &amp; croutons tossed in a house made Caesar dressing</i> <b>Add Chicken 7M 7.7NM   Add Prawns (4) 9M 10NM</b>	19	21
WARM BEEF SALAD (GF) <i>Garlic marinated beef strips tossed with roasted beetroot, rocket, fetta cheese &amp; pine nuts</i>	22	24

# Vegetarian

	M	NM
BUTTERNUT PUMPKIN SALAD (V) (GF) <i>Roasted butternut pumpkin seasoned with smoked sea salt, tossed with fresh rocket, dukkha &amp; creamy fetta cheese</i>	20	22
DHAL CURRY (VG) (GF) <i>Red lentil curry prepared in house with aromatic herbs &amp; spices served with steamed basmati rice and poppadom</i>	24	26
VEGETARIAN NACHOS (V) (GF) <i>Traditional vegetarian nachos served with guacamole, salsa &amp; sour cream</i>	18	20
MELANZANE PARMIGIANA (V) <i>Crumbed eggplant topped with napolitana sauce; rocket &amp; three cheeses then grilled</i> <i>Served with chips &amp; salad or a selection of vegetables</i>	24	26

# Seafood

	M	NM
<b>FISH N CHIPS</b> <i>Battered flathead fillets served with chips &amp; salad or a selection of vegetables with house made tartare sauce</i>	22	24
<b>BARRAMUNDI</b> <i>Oven baked barramundi fillet on a bed of soba noodles with miso broth &amp; bok choy</i>	29	32
<b>GRILLED SALMON</b> <i>Grilled Atlantic Salmon on a bed of roasted root vegetables topped with beetroot mascarpone with caramelised lime</i>	29	32
<b>SALT &amp; PEPPER SQUID SALAD (GF)</b> <i>Fresh squid tossed with seasoned rice flour &amp; fried until crispy on a fresh garden salad topped with a sweet chilli house made dressing</i>	27	30
<b>SEAFOOD MARINARA</b> <i>Prawns, scallops, fish &amp; squid tossed in a rich tomato sauce with fettuccine topped with gremolata</i>	28	31

# Chargrill

	M	NM
<b>300G BLACK ANGUS SCOTCH (GF) (DF)</b>	35	38
<b>300G BLACK ANGUS SIRLOIN (GF) (DF)</b> <i>chips &amp; salad OR vegetables</i> <b>Add side sauce: Gravy (GF) FREE   • Mushroom (GF) • Diane (GF) • Pink Peppercorn + Bacon (GF) 2M 2.2NM</b>	33	36
<b>PORK LOIN (GF)</b> <i>Grilled pork loin topped with brandy cream prawns served on a medley of roast root vegetables</i>	31	34
<b>CHICKEN BREAST (GF)</b> <i>Grilled chicken breast served on a bed of creamy garlic mash topped with wilted spinach cream &amp; toasted almond flakes</i>	27	29

# Stir Fries

	M	NM
<b>PAD SEE EW (V) (GF)</b> <i>Rice noodles tossed with Asian greens, garlic &amp; house made stir fry sauce</i> <b>Add Chicken 7M 7.7NM   Add Prawns (4) 9M 10NM</b>	21	23
<b>NASI GORENG (V) (GF)</b> <i>Indonesian style fried rice with vegetables, topped with fried shallots, crushed peanuts, fried egg &amp; prawn crackers</i> <b>Add Chicken 7M 7.7NM   Add Prawns (4) 9M 10NM</b>	22	24
<b>CHICKEN LARB (GF)</b> <i>Chicken mince tossed with fragrant herbs &amp; spices served on a bed of rocket with toasted roti</i>	20	22

# Sides

	M	NM
Beer battered chips (VG) (DF)	8	9
Sweet potato fries (VG) (GF) (DF)	9	10
Creamy potato mash (V) (GF)	7	8
Steamed green vegetables (VG) (GF) (DF)	9	10
Side garden salad (VG) (GF) (DF)	6	6.5

# Kids

	M	NM
Fettuccine Bolognese <i>topped with parmesan cheese</i>	10	11
Chicken Nuggets (6) (DF) <i>served with chips</i>	10	11
Mini Hawaiian Pizza <i>mini ham cheese &amp; pineapple pizza</i>	10	11
Grilled Hamburger <i>with cheese served with chips</i>	10	11

## PLACE ORDER WITH CASHIER OR DIRECT FROM YOUR PHONE

Please place order at the counter or alternatively, order from the comfort of your table with clevaQ. Please note that payment is required at the time of ordering.



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V: VEGETARIAN

GF: GLUTEN FREE

DF: DAIRY FREE

VG: VEGAN

M: MEMBERS PRICE

NM: NON-MEMBERS PRICE

Please check our menu board for regular specials

[breakerscc.com](http://breakerscc.com)



# menu