

welcome to breather signature restaurant 2009

byo wine only \$8 corkage per bottle applies

(v): denotes vegetarian

starters

garlic toast <u>w</u> olive oil & thyme	(v)	9
tomato & basil bruschetta	(v)	9
thai spiced pumpkin soup <u>w</u> coconut cream & coriander	(v)	12
italian minestrone soup	(v)	12
signature salt & sechuan pepper squid <u>w</u> garlic & lime aioli		18
chilled smoked salmon <u>w</u> red onions, capers, sour cream & chives		16
chef's antipasto selection for 2 consisting of olives, cheese, dips, assorted tapas & crusty bread		22
chicken & lemongrass satay's <u>w</u> spicy peanut sauce & jasmine rice		16

authentic curries

main 24

thai green beef curry <u>w</u> lemongrass, kaffir lime leaf, garlic, ginger, palm sugar & coconut milk	
rogan gosht - mild indian lamb curry <u>w</u> onions, tomato, cinnamon, garam masala & ground almonds	
pork vindaloo -spicy southern indian curry <u>w</u> chilli, ginger, cloves, bay leaves, tomato & vinegar	
butter chicken - mild aromatic indian curry <u>w</u> tomato, ginger, garlic, capsicum, fenugreek leaves & cream	
all served <u>w</u> steamed jasmine rice & Indian curries <u>w</u> raita, pappadums, mango chutney	

pasta & risotto

starter 18 main 25

penne amatriciana <u>w</u> slow braised pork belly, caramelized onions, chilli, kalamata olives & napoli sauce	
fusilli pasta <u>w</u> a beef, onion, garlic, red wine & fresh herb ragout	
salmon fettucine <u>w</u> smoked salmon, avocado, spanish onion, lemon zest & fine herb cream	
seafood risotto <u>w</u> arborio rice, prawns, squid, fish, white wine, tomato & cream	
home made potato gnocchi <u>w</u> napoli sauce, basil pesto & italian parmesan	(v)

main course

pan seared tasmanian ocean trout fillet <u>w</u> a fennel, orange, cucumber salad, vanilla dressing or creamed garlic potatoes, green beans & roast red capsicum coulis	33
oven baked chicken breast filled <u>w</u> prosciutto, sage & bocconcini <u>w</u> pea & saffron risotto & red wine jus	33
grilled black angus beef fillet (250g) or wagyu sirloin <u>w</u> horseradish puree, steamed broccolini, green peppercorn & shiraz jus (250g)	41 50
twice baked pork belly <u>w</u> seeded mustard mash, caramelized apples, green beans & thick pan juices	32
traditional hungarian goulash <u>w</u> saffron rice	32
slow roasted field mushroom <u>w</u> wild rocket, goats cheese & balsamic syrup (v)	29

side dishes –

all 8 each

breathtaker chips <u>w</u> sea salt & garlic aioli
creamy mash
broccolini <u>w</u> garlic, ginger and sesame
roasted winter vegetables
wild rocket & parmesan salad <u>w</u> balsamic syrup
steamed jasmine rice

desserts

apple & blueberry crumble <u>w</u> vanilla bean anglaise	16
amaretto bread & butter pudding <u>w</u> raspberry coulis & caramel ice cream	16
triple chocolate brownie <u>w</u> pistachio ice cream & sour cherries	16
coconut panna cotta <u>w</u> mixed berry compote & poppy seed tuille	16
signature cheese plate <u>w</u> crackers & quince paste	19

Ask our friendly wait staff for our daily dessert special