

May we suggest...

A two-course selection of our favourite dishes for \$65 per person
with dessert for an extra \$10 per person

SMALL PLATES

Serrano ham and Manchego cheese croquetas with smoked paprika mayo (2)	12
Truffle and sweet corn polenta chips with eggplant jam and red harissa (gf) (vegan)	14
Boneless Moroccan fried chicken with hummus	16
Kingfish ceviche with orange and sesame dressing with pomegranate seeds, fresh chillies, coriander and mint (gf)	18
Beef cheek braised in sherry, cauliflower puree, toasted macadamia, beetroot pickle (gf)	18
Crispy duck breast, celeriac puree, pistachio and rosemary granola served with currant jus (gf)	18
Port Arlington mussels steamed in a Virgin Mary broth with crispy chorizo, served with a half shot of basil infused vodka and toasted bread (gf)	20

LARGE PLATES

Chicken pastilla pot pie with chili, cinnamon, brandy raisins, pinenuts and spinach served with fresh olive orange salad	36
Slow roasted pumpkin with tahini yoghurt, dukkha, pomegranate with a beetroot and rocket salad	32
Moorish lamb tajine with lemon cous cous, burnt cauliflower and almond salad and sumac yoghurt	36
Za'atar crusted rockling fillet served with a spiced chickpea puree and a lemon and caperberry salad	36
250gram Eye fillet served with roasted garlic, potato, broccolini, pumpkin, Jerusalem artichoke puree, red wine jus and Parisian butter	47
Seafood paella with calamari, prawns, barramundi and mussels with saffron, tomato and peas	small 35 /medium 45 /large 55

*All gluten free (gf) dishes are prepared in a common kitchen with the risk of gluten exposure. Please advise if you have any food allergies.

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BREATHAKER
HOTEL & SPA

SALADS

Radicchio, soft blue cheese, apple, walnuts and pomegranate with sherry vinaigrette	16
Raw spinach, roasted beetroot, candied orange, Manchego cheese with orange vinaigrette	16

SIDES

Classic greens with lemon, sea salt and toasted almonds (gf)	12
Roasted new potatoes, confit garlic, rosemary and paprika (gf)	12
Mixed leaf salad with cherry tomato, red onions and seeded mustard dressing (gf)	12
French fries with garlic aioli (gf)	12

DESSERT

Traditional churros dusted with cinnamon sugar, chocolate dipping sauce	14
Baked yoghurt cake with pistachio praline, rose water syrup and blood orange	15
Spanish almond tart with cherry compote and vanilla ice cream	15
Beetroot and chocolate brownie, raspberry gel, mascarpone cream	15

KID'S MENU

Spaghetti Bolognese	14
Spaghetti Napoli	14
Chicken schnitzel, chips and salad	14
Cheeseburger and chips	14
Chocolate pudding with ice cream	10
Kid's ice cream	5