

SCHNITZEL MENU

250g Chicken or Beef Schnitzel 19.0

with your choice of sauce or topping served with steakhouse chips and salad

SAUCES

Pepper sauce, diane sauce and mushroom sauce

TOPPINGS

Parmigiana

Napolitano sauce and mozzarella cheese

Hawaiian

Napolitano sauce, leg ham, pineapple and mozzarella cheese

Mexican

Mexicana sauce, jalapenos, mozzarella cheese and sour cream.

VEGAN MEALS

our vegan pasta is made from
angel hair zucchini

Lentil and Olive Spaghetti 19.5

olives, tomato, lentils, onion, mint and rouquette with angel hair zucchini pasta topped with a finely grated vegan hard cheese

Raw Pasta Puttanesca 19.5

marinated tomatoes, raw olives and herbs combined with pine nuts, oregano leaves, thyme leaves and basil

Shitake Mushroom Scaloppini 19.5

shitake mushrooms pan braised with garlic, thyme, shallots, artichokes and capers, deglazed with white wine

KIDS' MEALS

all our kids' meals are priced at
12.5

Pasta Penne

choice of red or white sauce penne pasta topped with parmesan cheese

Barramundi Fillet

served with chips

Kids Pizza

choice of hawaiian or margherita

WOOD OVEN PIZZA

No half pizzas - gluten free base on request
gluten free base (add 5.0) - replace mozzarella with vegan cheese (add 3.0)

The Breeze 19.0

House made Nap sauce with smoked mozzarella, Barossa bacon, ham, chorizo & prosciutto, baby bocconcini finished with rocket leaf.

Mexican 19.0

House made salsa, smoked mozzarella, jalapenos, roasted peppers, Spanish onion, chorizo, pepperoni topped with tobasco & sour cream.

Traditional Hawaiian 18.0

House made Nap sauce, smoked mozzarella, Barossa double smoked gourmet ham with tender pineapple pieces.

Lamb Yiros 19.0

Creamy Garlic Nap sauce, Smoked mozzarella, succulent pieces of tender lamb marinated in lemon herbs, garlic, Fresh Cherry tomato & Fetta finished with our house made Tzatziki.

Margherita 18.0

House made Nap sauce with smoked mozzarella, Cherry tomato, Buffalo mozzarella finished with Freshly torn basil & garlic oil. (v)

Tandoori Chicken 19.0

House made Nap Sauce, smoked mozzarella, Chicken marinated in Fragrant Indian Tandoori Spice, Spanish onion, roast capsicum finished with Minted Yogurt.

Pulled Pork 19.0

House made Nap sauce, smoked mozzarella, Slow Cooked Pulled Pork, Cherry Tomatoes drizzled with Lemon juice & topped with Rocket leaf.

Capricciosa 19.0

House made Nap sauce, Smoked mozzarella, Barossa salami, Mushrooms & Olives. (Anchovies optional)

Vegetarian 19.0

House made nap sauce with smoked mozzarella, Roast capsicum, mushroom, Spanish onion, Kalamata olives & torn bocconcini. (v)

American 18.0

House made Nap sauce, smoked mozzarella & pepperoni

Seafood 21.5

House made Nap sauce, smoked mozzarella, King Prawns, Smoked Mussels, Squid & Anchovies drizzled with olive oil served with Lemon Wedges.

PASTA

choice of either linguine or penne

Crab 26.9

blue swimmer crab, chili, baby spinach, cherry tomato panned in a rich rosé sauce

Chicken 24.5

panned chicken with sundried tomato and parmesan in a creamy rosé sauce and topped with sliced avocado

Marinara 27.9

prawns, squid, mussels, fish panned in olive oil, garlic, diced roma tomatoes & shalotts

Mediterranean 22.9

chorizo, portobello mushroom, red onions, roast capsicum and baby spinach tossed in a porcini and garlic infused olive oil

Vegetarian 22.5

Roast capsicum, rosemary, sundried tomato, roast mushrooms, baby spinach, Kalamata olives in olive oil, topped with rocket pesto

BREEZE

• ALDINGA BEACH •

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STARTERS / SMALL PLATES

Garlic Bread	5.9
wood oven bread topped with garlic butter and sprinkled with sea salt (v)	
Bruschetta	7.9
diced tomato, freshly torn basil and bocconcini drizzled with balsamic glaze on wood oven bread *(on request vegan cheese add 1.0) (v) *(vg)	
Zaatar	6.9
mediterranean herbs mixture of thyme, sumac and sesame seeds, served on wood oven bread drizzled with olive oil (v)	
Trio of Dips	13.9
trio of dips served with flat bread (v) *(gf)	
Prawns Romesco	15.9
panned King Prawns with Romesco sauce made of roasted capsicum, sundried tomatoes, and garlic with a hint of chilli & wood oven bread - gf	
Chorizo & Warm Olives	15.9
thinly Sliced Chorizo sausage paned & tossed with warm olives, served with house made Olive tapenade & wood oven bread- gf	
Halloumi	13.9
lightly pan fried served with Watermelon, cherry tomato & drizzled balsamic with wood oven bread	
Nachos	13.9
toasted corn chips, salsa, melted cheddar topped with house made Mexican mix of roasted peppers, Spanish onion & Jalapenos topped with guacamole & sour cream - V	
3 Cheese Plate	19.5
served with quince paste, dried apricots, figs & wood oven bread	

SHARE PLATES

served with wood oven bread
*(gluten free available on request for 1.5)

Antipasto Plate	22.5
Barossa valley ham, Salami, prosciutto, chorizo Kalamata olive, sweet pickled gherkin, Bococini cheese	
Vegetarian-Vegan	32.5
Roast capsicum, Roasted Portobello mushroom, sundried tomato, sweet pickled gherkin, artichoke, roast eggplant & greek salad	
Seafood Plate	38.5
king prawns (cooked), Tasmanian mussels steamed in a tomato salsa smoked salmon, marinated octopus, calamari, grilled Barramundi served with Greek salad	
Meat Plate	38.5
Chicken, Beef, Lamb skewers served with Greek salad	

SALADS

Caesar Salad	18.9
Traditional Caesar salad of crisp cos lettuce, grilled pancetta, croutons and anchovies with home-made Caesar dressing and warm soft poached egg Add Chicken \$3.00	
Grilled Chicken	22.5
Chicken breast grilled on a tossed salad of rocket and cos lettuce, parmesan cheese and avocado lightly drizzled with olive oil and lemon juice -gf	
Thai Beef Salad	23.5
Tender beef paned in aromatic Asian sauce of soy sauce, fish sauce, lime juice & sweet chilli lightly seared then tossed in bowl of salad greens, Spanish onions, red capsicum and topped with coriander.	

Side of fresh chilli in olive oil optional (gf)

SIDES

Beer Battered Fries	6.9
golden fries served with tomato sauce.	
Creamy Mash Potato	7.9
Sweet Potato Wedges	6.9
with sour cream and sweet chilli	
Season Roast Vegetables	8.9
House Salad	7.9
Iceberg, cherry tomato, Kalamata olive, cucumber tossed in our house made olive oil and lemon dressing	

BURGERS

all of our burgers come in a brioche bun served with beer battered fries

Chicken Burger	16.9
150g grilled organic free range chicken, Barossa bacon, cheddar cheese, fresh tomato, iceberg lettuce with homemade aioli dressing	
Beef Burger	17.9
150g grass fed Angus beef with Barossa bacon, egg, cheddar cheese, sliced tomato, beetroot, caramelized onion, iceberg lettuce, tomato & aioli dressing	
Pulled Pork Burger	17.9
Slow cooked pulled pork marinated with homemade bbq sauce, cheddar cheese, slaw & iceberg lettuce	
Vegetarian Burger	17.9
Vegan pattie made with chick peas, sweet corn, coriander, paprika, cumin and lemon zest, iceberg lettuce, fresh tomato, caramelized onion, beetroot seved with our house tomato sauce, side of sweet potato wedges (vg)	

MAINS

Chicken & Prawn	25.9
Grilled chicken breast and pan fried prawns served on roast vegetables topped with lemon garlic cream sauce	
Pork Rib Eye	25.5
pan seared and baked in our wood fired oven, topped with cider & apple sauce served with creamy potato mash	
Scaloppini Portobello	25.5
pan seared cooked with Portobello mushroom, wine and cream sauce served over roasted vegetables.	
Crispy Pork Belly	27.8
Served with cider & apple sauce over creamy potato mash	
Scotch Fillet	29.8
Scotch fillet (300g) aged served with steakhouse chips and tossed salad with olive oil and sea salt - gf	
Salt and Pepper squid	18.9
Tender pineapple cut squid lightly floured and served with a rocket tomato, onion and roast capsicum salad	
Barrumundi	21.5
Choice grilled or battered served with beer battered chips and salad.	
Atlantic Salmon Crispy Skin	27.9
Atlantic salmon oven baked served on bed sauteed baby spinach & Vegetables drizzled with olive oil & sea salt.	
Lemon Pepper Barramundi	23.5
Grilled barramundi tossed in lemon pepper drizzled with olive oil served on Greek salad- gf	
Garlic Prawn	24.9
king prawns pan fried and topped with creamy garlic lemon sauce, served with rice	
Pork Ribs	300g 19.5 600g 29.5
Pork ribs slow cooked and marinated in house made bbq hickory smoked sauce with steak house chips and greek salad	
Slow-Cooked Lamb Shank	26.9
slowly cooked over 6 hours, served with mashed potato in a rich Napolitano Sauce (GF)	

