



SKILLION
BRASSERIE
menu

skillion brasserie

The Skillion Brasserie has been a part of our Club since we moved into the building in 1998.

We have seen many changes over the years but our latest renovation has seen us, not only open up the views of Terrigal Lagoon and the Skillion, it has given us the chance to start with a fresh menu, with quality ingredients, with a variety of meals to select from, to ensure you enjoy your dining experience at Breakers Country Club.

Our Executive Chef "**Aaron Stewart**" has prepared a menu to please every palate using local products and prepared by our team of Chefs that take pride in each meal they prepare. We have our classics whilst introducing an Asian flavour and a chargrill front of house.

We also provide gluten free, vegetarian and childrens meals.

With our gluten free choices all care has been taken to provide a gluten free product but we cannot guarantee a zero cross contamination.

Ordering Meals

To ensure we serve the correct meals to your table, we ask that when you place your order with our cashier. Please provide the table number that you are seated at.

If you have more than one order/payment per table please ensure you advise our cashier that you are sharing a table with other guests and we will attempt to ensure all meals are delivered together.

Reservations / Large Bookings / Celebrations

Reservations will only be made for six or more people by contacting our reception. We will ensure we have tables available for smaller numbers wishing to use our dining area.

The Brasserie can provide a private dining area for large groups of up to 50 with a minimum of 30 people. Special Skillion two or three course menus are available which include table coverings, private waiter for meals and beverages. To reserve this area contact our reception staff.

For larger bookings you will need to speak to our Marketing, Events and Functions Co-ordinator to arrange a Function room to help you celebrate your event.

We trust you enjoy your dining experience and ask that you direct any comments or concerns to our staff to allow us to provide a level of service and quality of meals that will make your dining experience memorable.

V	Vegetarian	GO	Gluten Free Option Available
VE	Vegan	M	Members Price
GF	Gluten Free	NM	Non Members Price

breads to share

M

NM

**grilled herbed ciabatta
with dips** (V) (GO)

7.5

8.5

basil pesto, sun dried tomato
tapenade and warm olives

garlic bread (V)

6

7

french baguette (4 pieces)

**grilled cheese & bacon
garlic bread** (4 pieces)

8.5

9.5

bruschetta (V) (GO)

8

9

tomato and basil salsa with bocconcini
and balsamic caramel reduction



entrees to start

	M	NM
soup of the day	7	8
served with grilled ciabatta		
the skillion brasserie prawns (4)	16	17
tempura prawns with straw potato, rocket, lemon, capers and chopped egg salad		
– <i>upgrade to main (7)</i>	22	23
salt & szechuan pepper fried squid (GF)	15	16
fine cut asian slaw with candied chilli and sesame aioli		
caesar salad (GO)	15	16
baby cos, bacon, poached egg with house made dressing, parmesan and croutons		
add – avocado	3.5	3.5
– <i>garlic buttered prawns (5)</i>	6.5	6.5
– <i>a fresh cooked chicken</i>	6.5	6.5

M

NM

roasted vegetarian stack (V) (GF)	14.5	15.5
marinated eggplant layered with grilled haloumi, tomato and baby spinach with balsamic vinaigrette		
– <i>upgrade to main</i>	19	20

local "a-grade" sydney rock oysters

please ask our wait staff for the regional area location of todays oysters

natural

with lemon and seafood cocktail sauce (GF)

<i>half doz</i>	13	14
<i>doz</i>	25	26

kilpatrick

sticky "breakers" smokey bbq sauce and fine cut crispy bacon (GF)

<i>half doz</i>	14.5	15.5
<i>doz</i>	26	27

grilled mornay

with herbs and cheese

<i>half doz</i>	14.5	15.5
<i>doz</i>	26	27



breakers burgers and fries

	M	NM
chicken schnitzel "blat"	15.5	17
ciabatta roll, bacon, lettuce, avocado and tomato with cheese and aioli served with beer battered fries		
ribeye steak sandwich "mediterranean"	16.5	18
turkish bread, eggplant and tahini mousse, rocket, sun dried tomato and crumbled creamy feta served with beer battered fries		
original "all american" beef burger	16.5	18
sesame seed bun, char grilled beef patty, lettuce, pickles and onions with a special sauce and american cheddar cheese, served with beer battered fries		
choose to add a topping to any burger selection		
– <i>crispy bacon</i>	1.5	1.5
– <i>fried egg</i>	1.5	1.5
– <i>grilled pineapple ring</i>	1.5	1.5

country club classics

M

NM

nachos (GF)

16

18.5

traditional beef and bean nachos topped with avocado guacamole, spicy salsa and sour cream

vegetarian option available (V)

chicken schnitzel "parmy"

18.5

21

topped with ham, spinach and rich red sauce, grilled with cheese served with beer battered fries and greek salad (or served plain)

beer battered fish and chips

19.5

22

flathead fillets with greek salad and beer battered fries with tartare sauce and lemon

panko crumbed lamb cutlets (3)

22

24.5

served with mash potato, broccolini and field mushroom sauce



**check the menu board
for the daily specials**

country club classics

	M	NM
crispy skinned atlantic salmon (GF) served with mash potato, asparagus and lemon butter sauce	25	27.5
beef pot pie braised beef and black ale with puff pastry top served with mash and peas	19	21.5
veal tortellini primavera white wine, bacon, king prawns and broccolini in a creamy garlic sauce	18.5	21
"chefs signature" king prawn risotto (GF) sun dried tomato, king prawns with baby spinach and parmesan	19.5	22
roast of the day carved to order check the hot display window for today's selection	17.5	19

**check the menu board
for the daily specials**

asian flavours

M

NM

nasi goreng, crispy fried soft shell crab

19.5

22

indonesian fried rice with egg, prawn cracker and balinese sambal topped with a crispy soft shell crab

king prawn laksa

19.5

22

fragrant mild yellow coconut cream curry with noodles and asian vegetables

chicken pad thai

18.5

21

stir fried rice noodles with house made thai sauce topped with peanuts and lemon

crispy skin "kampong" chicken

19

21.5

served with sesame oil, coriander, ginger, shallot and soy sauce with steamed fragrant rice and asian greens

asian vegetable and cashew nut stir fry

18

20.5

sauced with a fragrant sweet soy and tamarind glaze

warm slow roasted pork belly

20

22.5

black sesame cracker with herb salad, asian slaw and korean style bbq dressing

from the char grill

	M	NM
cooked to your liking, all steaks are served with beer battered fries and greek salad or creamy garlic mash potato and steamed greens.		
250g rump steak (certified angus)	24	26.5
300g new york cut sirloin steak (certified angus)	26	28.5
400g prime cut ribeye on the bone (grass fed)	28	30.5
– add <i>garlic buttered king prawns (4) and lemon butter sauce</i>	5	6

sauces

gravy	1.5	1.5
field mushroom	2.5	2.5
green pepper	2.5	2.5

on the side

bowl of beer battered fries with tomato sauce	6	7
bowl of crispy fried onion rings with smoked paprika aioli	6.5	7.5
creamy garlic mash potato	4.5	5.5
steamed greens	5.5	6.5
greek salad	7	8

tin lids

(for the little ones under 12 years of age)

	M	NM
beer battered fish with fries and tomato sauce	12	12
grilled cheese burger with fries and tomato sauce	12	12
chicken breast nuggets with fries and tomato sauce	12	12
veal tortellini with napoli sauce and parmesan cheese	12	12
kids ice cream with topping (order at cafe)	4.5	4.5

sweet treats

a selection of cakes and puddings served with ice cream and berry coulis are available from the cafe.

tea & coffee

a selection of tea and coffee available from the cafe.

\$9.90 lunch specials

monday to friday

see our menu board for lunch specials

(\$11 non Members)

public holidays not available

wines

M/NM
glass M/NM
bottle

sparkling wine

HENKELL TROCKEN (Piccolo)	8.5/9.2	24/26.4
EMERI PINK MOSCATO (Piccolo)	8.5/9.2	21/23
YELLOWGLEN YELLOW (Piccolo)	8.5/9.2	21/23
WILLOWGLEN BRUT	5/5.5	19/21
ROCOCO PREMIUM CUVÉE		25/27.5
PROSECCO	6.5/7.1	25/27.5

white wine

LORIMER CHARDONNAY Riverina NSW	5.5/6	20/22
WILLOWGLEN CHARDONNAY South Eastern Australia	4.7/5.2	18/20
3 TALES SAUVIGNON BLANC Marlborough NZ		24/26
UPSIDE DOWN SAUVIGNON BLANC Marlborough NZ	5.7/6.2	21/23
SHEEP SHAPE SAUVIGNON BLANC	5.5/6	20/22
WILLOWGLEN SEMILLON SAUVIGNON BLANC South Eastern Australia	4.7/5.2	18/20
DEEN VAT 6 VERDELHO Riverina NSW		20/22
LA BOSSA PINOT GRIGIO NSW/VIC	5.5/6	20/22
BELLA RIVA - PINOT GRIGIO King Valley		28/30
LA BOHÉME ACT THREE PINOT GRIS Yarra Valley		28/30
WILLOWGLEN MOSCATO	4.7/5.2	20/22
LA BOHÉME PINOT NOIR ROSE Yarra Valley		28/30

M/NM M/NM
glass bottle

red wine

PENFOLDS SHIRAZ CABERNET KOONUNGA HILL SEVENTY SIX SA		25/27.5
HEATHCOTE WOODFIRED SHIRAZ		28/30
WILLOWGLEN SHIRAZ CABERNET	4.7/5.2	18/20
VIVO SHIRAZ Riverina NSW	5.5/6	20/22
LA BOSSA CABERNET SAUVIGNON		20/22
LA BOSSA MERLOT	5.5/6	20/22
LORIMER CABERNET MERLOT NSW	5.5/6	20/22
BELLA RIVA SANGIOVESE King Valley		24/26.5
WILLOWGLEN CABERNET MERLOT South East Australia	4.7/5.2	18/20
WINDY PEAK PINOT NOIR 2011 Yarra Valley		24/26

beers, spirits & others

Selection of draught beer, premium craft beers, spirits and soft drinks are also available. Keep an eye out for our beer of the month

M = Member prices
NM = Non Member prices



