

SUNsets

Lunch Special - \$21.00

Includes beverage

Available Monday to Friday

11.00am to 4.30pm

SUNsets

Dinner Specials

5.00pm to 8.00pm

Available Tuesday to Thursday & Sunday

Two Course

Mains & Dessert \$26.00

Entrée & Mains \$26.00

Three Course

Entrée-Mains-Dessert \$31.90

Kids Menu

Half Price \$7.00



Meals can be made Gluten Free – Please let your wait staff know when ordering Gluten Free Meals.

Note chips are not Gluten Free on all meals

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SUNSETS

Light Lunch Meals

AVAILABLE

Monday to Friday 11.00am to 5pm

Saturday & Sunday - 11.30am to 5pm

BLT Steak Sandwich	22.0
Fresh herb marinated chargrilled porterhouse steak In toasted baby Turkish bread with cos lettuce, tomato, bacon and served with crunchy fries	
ADD Avocado	3.5
ADD Cheese	3.5
Sunsets Classic Beef Burger	22.0
With fried eggs, bacon, cheese, tomato, cucumber, lettuce & caramelised onion served with crunchy fries	
Beer Battered Fish or Chicken Tacos	22.0
Two Soft Mexican taco's with your choice of lightly battered Whiting fillets or pan fried chicken tenderloins, with Mexican salsa salad mix & a side of crunchy fries & sour cream	
GF Tandoori Chicken & Mango Citrus Salad	22.0
Oven baked chicken breast marinated in Tandoori spices served with a baby spinach, mango & citrus salad with raita dressing	
GF Thai Beef Salad	22.0
Seared beef tossed with Asian greens & peanuts with a chilli lime dressing	

Entrees

Garlic Bread - baby Turkish bread	
Half Baby Turkish	4.5
Whole Baby Turkish	9.0
Cheesy Garlic Bread - baby Turkish bread	
Half Baby Turkish	5.5
Whole Baby Turkish	11.0
Bruschetta	9.0
Tomato, basil, red onion & fetta on baby Turkish bread	

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Entrees continued

	Warm Turkish Bread served with Extra Virgin olive oil, dukkah, marinated feta and Kalamata Olives	12.0
GF	Pate – Chicken Liver Pate Served with fruit compote and herb toast	14.5
	Samosas Minced Lamb –Freshly made In House- 4 pieces With a hint of spice served with a sweet & sour sauce	12.0
	Samosas Vegetarian –Freshly made In House- 4 pieces With a hint of spices served with a sweet & sour sauce	12.0
	Salt & Chilli Crusted Squid Served with nuoc cham sauce & a Vietnamese style salad	15.0
GF	Soup of the Day – ask your waitstaff for today's soup Served with garlic bread slice	14.0
GF	Chilli Mussels Mussels cooked in a tomato chilli broth served with garlic bread slice	16.0
GF	Seafood Chowder Served with Garlic Bread slice	17.0
	Sunsets Platter for two – entrée serve Tempura Battered Prawns & Whiting, Scallops, Salt & chilli crusted squid, Vegetable Samosas with a sweet & sour sauce & aioli	19.9
	Sunsets Platter for four – entrée serve Tempura Battered Prawns & Whiting, Scallops, Salt & chilli crusted squid , Vegetable Samosas with a sweet & sour sauce & aioli	25.0
GF	Oysters Kilpatrick – half dozen	16.5
	Oysters Kilpatrick - dozen	33.0
GF	Oysters Natural – half dozen	13.5
	Oysters Natural – dozen	27.0
GF	Smokey Bay Natural Oysters – half dozen Served with trio of sauces - pickle ginger & coriander - red wine vinaigrette - hot & sour chilli	15.0
GF	Smokey Bay Natural Oysters –dozen Served with trio of sauces - pickle ginger & coriander - red wine vinaigrette - hot & sour chilli	30.0

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Lunch & Dinner

Monday to Friday 11.00am to 9pm

Closed for Dinner Mondays

Saturday & Sunday – 11.30am to 9pm

GF	Caesar Salad	16.9
	Bacon, cos lettuce, poached egg, parmesan cheese	
	Add Chicken	6.0
	Add Salmon	6.0
GF	Gnocchi	23.0
	With roast Pumpkin, Sage and Parmesan cheese	
	Add Prawns	10.0
	Vegetarian Lasagne	25.0
	Chargrilled vegetables – red & yellow pepper, onions, courgettes, aubergine, fennel served with garden salad & crunchy fries	
	Seafood Fettuccine	28.9
	Creamy white wine sauce with an assortment of seafood	
GF	Salmon Seared Grilled	28.9
	Served with warm Mediterranean style barley and a tomato salsa garnish	
GF	Pan Fried North West Barramundi	32.0
	Pan fried barramundi served on a bed of mashed potato & steamed broccolini with hollandaise sauce	
	Beer Battered Fish and Chips	25.0
	Beer battered New Zealand Hoki served with crunchy fries, aioli and a fresh garden salad	
GF	Pan Fried Cobbler	25.0
	Served on a bed of rocket and a citrus salad with toasted macadamia nuts and a lemon butter sauce	
GF	Moroccan Spiced Chicken Breast	31.0
	Chicken breast stuffed with camembert cheese & sweet pepper marinated in Moroccan Spices pan roasted & Served with warm barley, chickpea & pumpkin, and a tomato salsa garnish	
	Butter Chicken	24.9
	Mild sweet curry - Chicken marinated in tandoori spices & cooked in the oven, finished in a mild rich sauce with tomatoes, butter & cream and served with rice and a serve of pappadams	
	Lamb Rogan Josh	25.9
	The Aussie favourite - lamb shanks cooked in a traditional medium spiced curry with fresh coriander – served with rice and pappadams	

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Beef Korma 24.9
Boneless beef pieces cooked in a thick creamy sauce with ground cashew nuts and mild spices – served with rice and pappadams

Beef Cheek Ragu with Pappardelle and Gremolata 27.0
Slow braised in a red wine sauce, pappardelle tossed through with a gremolata garnish

GF **Asian Spiced Pork Chop** 27.0
Pork chop marinated in an Asian inspired marinade, chargrilled and served with Asian stir fry mix of red onions, tomatoes, capsicum, chili, cucumber, coriander radish, spring onions & mint

From the Grill

GF **Premium Beef Eye Fillet - 220g** 33.9
Add Garlic Prawns 6.0

GF **Scotch Fillett – 300g** 37.9
Add Garlic Prawns 6.0

All Steaks served with steamed broccolini and carrot batons with your choice of crunchy fries or creamy mashed potato and your choice of sauce

Choose your Sauce

Black Pepper ⇨ Mushroom ⇨ Creamy Garlic ⇨ Aioli

Rare – the outside is grey-brown, and middle of the steak is red and slightly warm

Medium Rare – Warm through the middle. Most of the centre will be pink

Medium – predominantly pink with a slight red centre, some blood still evident

Medium Well – Grey from edge to edge with a slight pink centre

Well Done – very firm with little juice, grey throughout, may have some pink evident

Side Orders

GF **Garden Salad** 7.5

GF **Steamed Seasonal Vegetables** 9.5

GF **Creamy Mashed Potato** 4.5

Extra Sauce 2.5

⇨ Black Pepper

⇨ Mushroom

⇨ Creamy Garlic

⇨ Aioli

Crunchy Fries **Small** 6.5
With aioli or sour cream **Large** 9.0

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Desserts

- GF** **Classic Crème Brulee** 9.9
With balsamic glaze strawberries
- Soft Hearted Chocolate Pudding** 9.9
Warm baked chocolate pudding with soft centre served with vanilla ice cream
- Freshly made - Warm Apple Cinnamon Puff Pastry Pie –** 9.9
Served with vanilla ice-cream
- Warm Sticky Date Pudding** 9.9
Served with caramel sauce and vanilla ice cream

Display Cabinet

We have a great selection of dessert pies, tarts, cheesecakes and cakes available in our cake display cabinet

Plain	7.6
With Cream	8.0
With Cream & Ice cream	9.0

Dessert Wine

Great with any dessert or just on its own

Glass \$8.5 or Bottle \$45.0

Alkoomi Liqueur Muscat- 375ml

Willoughby Park, Margaret River, WA

Smooth & rich palate of raisins, caramel & spices.

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