

LIGHT MEALS

AVAILABLE

Monday to Friday 11.00am to 5.30pm
Saturday & Sunday 11.30am to 5.30pm

BLT Steak Sandwich

Fresh herb marinated chargrilled porterhouse steak
In toasted baby Turkish bread with cos lettuce, tomato,
bacon and served with crunchy fries

22.0

ADD Avocado

3.5

ADD Cheese

3.5

Sunsets Classic Beef Burger

With fried eggs, bacon, cheese & caramelised onion
served with crunchy fries

22.0

Sunsets Fish Burger

Battered New Zealand Hokki with aioli, tomato,
lettuce served with crunchy fries & tomato sauce

22.0

Beer Battered Fish or Chicken Taco's

Two soft taco's with our choice of lightly battered New
Zealand Hoki or pan fried chicken tenderloins with
Mexican salsa salad mix, sour cream & crunchy fries

22.0

DAILY SPECIALS AVAILABLE

CHECK OUT OUR MENU BOARD

SPECIALS



*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*

**Note: A 10% SURCHARGE applies on Public Holidays on all
Food & Beverage Items**

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SALADS & ENTREES

GF	Caesar Salad		19.0
	Bacon, cos lettuce, poached egg, parmesan cheese		
		Add Chicken	6.0
		Add Salmon	6.0
	Thai Beef Salad		22.0
	Seared beef tossed with Asian greens & peanuts with a chilli lime dressing		
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	Pumpkin Salad		19.0
	Roasted pumpkin, Beetroot, cashew nuts, mesclun salad mix with a honey mustard dressing.		
		Add Chicken	5.0
	Garlic Bread –	Half Baby Turkish	4.5
		Whole Baby Turkish	9.0
	Cheesy Garlic Bread –	Half Baby Turkish	5.5
		Whole Baby Turkish	11.0
	Bruschetta		9.0
	Tomato, basil, red onion & feta on		
	Warm Turkish Bread served with		
	Extra Virgin olive oil, dukkah, marinated feta and Kalamata Olives		12.0
	Salt & Chilli Crusted Squid		15.0
	Served with nuoc cham sauce & a Vietnamese style salad		
	Soup of the Day – Ask your waitstaff for today's soup		14.0
	Served with garlic bread slice		
	Samosas Minced Lamb – 4 pieces		12.0
	Freshly made In House with a hint of spice with a sweet & sour sauce		
	Samosas Vegetarian – 4 pieces		12.0
	Freshly made In House with a hint of spice with a sweet & sour sauce		
GF	Smokey Bay Fresh Oysters	Half Dozen	15.0
		Dozen	30.0
	Half dozen served with trio of sauces		
	- Pickle ginger & coriander		
	- Red wine vinaigrette		
	- Hot and Sour Chilli		
GF	Oysters	Kilpatrick – half dozen	16.5
		Kilpatrick - dozen	33.0
GF	Oysters	Natural – half dozen	13.5
		Natural - dozen	27.0

GF

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Mains – Lunch & Dinner

GF	House – Made Gnocchi Potato gnocchi with roast pumpkin, sage tossed in a tomato sauce garnished with parmesan cheese	25.0
	Vegetarian Lasagne Chargrilled vegetables – red & yellow peppers, onions, courgettes, aubergine, fennel served with garden salad & crunchy fries	25.0
GF	Moroccan Spiced Chicken Breast Chicken breast stuffed with camembert cheese & sweet pepper marinated in Moroccan spices pan roasted, served on a pumpkin and chickpea salad with yoghurt & cucumber sauce	32.0
	Butter Chicken Mild sweet curry – chicken marinated in tandoori spices & cooked in the oven. Finished in a mild rich sauce with tomatoes, butter, cream & served with rice and pappadams	25.0
	Chilli Mussels Mussels cooked in a tomato chilli broth and served with a garlic bread slice	22.0
	Seafood Fettuccine Creamy white wine sauce with an assortment of seafood	29.0
	Beer Battered Fish and Chips Beer battered New Zealand Hoki served with crunchy fries, aioli and a fresh garden salad	25.0
GF	Pan Fried Cobbler Served on a bed of rocket and a citrus salad with toasted macadamia nuts and a lemon butter sauce	25.0
GF	Salmon Seared Grilled Served with Mediterranean style barley salad with a tomato salsa garnish	29.0
GF	Pan Fried North West Barramundi Pan fried barramundi served on a bed of mashed potato & steamed brocolini with hollandaise sauce	33.0
	Beef Korma Boneless beef pieces cooked in a thick creamy sauce with ground cashew nuts and mild spices – served with rice and pappadams	25.0
	Lamb Rogan Josh Shanks The Aussie favourite – lamb shanks cooked in a traditional medium spiced curry with fresh coriander – served with rice and pappadams	31.0

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From the Grill

Asian Spiced Pork Chop 29.9

Pork Chop marinated in an Asian Inspired marinade, chargrilled and served with an Asian stir fry mix of red onions, tomatoes, capsicum, chilli, cucumber, coriander, radish, spring onions & mint

GF Premium Beef Eye Fillet - 220g 39.9

Served with seasonal vegetables, mash or fries and your choice sauce

Add Garlic Prawns 6.0

GF Scotch Fillett – 300g 39.0

Served with seasonal vegetables, mash or fries and your choice sauce

Add Creamy Garlic Prawns 6.00

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

GF Garden Salad 7.5

GF Steamed Seasonal Vegetables with toasted almond 9.5

GF Creamy Mashed Potato 4.5

Extra Sauce 2.5

- ⇨ Black Pepper
- ⇨ Mushroom
- ⇨ Creamy Garlic
- ⇨ Aioli

Crunchy Fries – with aioli or sour cream

Small 6.5
Large 9.5

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Desserts



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	9.9
Bottle	45.0

Kalgan River 2010 Botrytis Riesling - 375ml

Willoughby Park, Margaret River, WA

Aromatic intensity with botrytis characters of apricot, melon and saffron. Tropical and citrus flavours are balanced with crisp clean acidity on a long lingering palate.



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