



B R E E Z E S

## LUNCH

Welcome to the most enjoyable part of the day.



## Appetizers

- AVOCADO PEAR WITH SMOKED SALMON TROUT** 11.50  
accompanied by Lemon Dressing
- MEDLEY OF FRESH TROPICAL FRUITS** 9.00  
on a bed of Lettuce with Honey Cider Dressing
- TERRINE OF BAY BUGS** 10.00  
with Fresh Herbs in Fish Aspic and Chive Cream Sauce
- "CARPACCIO" OF BEEF** 9.50  
thinly sliced Beef Fillet marinated in Olive Oil and Spices
- BAKED ROCK OYSTERS**  
oysters oven baked with white wine, Sea Scallops and Prawns  
Half Dozen 9.00                      Dozen 18.00
- CASSEROLE OF FISH AND SEAFOODS** 9.00  
prawns, Red Emperor, and Coral Trout baked in a White Wine Sauce
- KING PRAWNS MARINATED IN LIME** 12.00  
marinated Prawns in Lime with Capsicum, Onion and Garlic on a bed of Fresh Salad

## Soups

- CHILLED CREAM OF BUTTERNUT PUMPKIN** 4.50  
with Almonds and Cream
- BISQUE OF MUD CRAB** 4.75  
with Avocado and Cognac
- TRINITY BAY CHOWDER** 4.50  
light Fish Soup with Seafood, Leek and Potato
- HILTON PEPPER POT** 4.50  
spicy Pepper Soup of Beef, Chicken and Okra

## Queensland Pies

- SEAFOOD PIE** 10.50  
crispy Pastry pie with Fish and Shell Fish in a White Wine Sauce
- STEAK AND KIDNEY PIE** 10.00  
steak and Kidney combined with rich Red Wine Sauce
- CHICKEN AND VEGETABLE PIE** 9.50  
chicken pieces with farm fresh Vegetables in Chicken Cream Sauce



## Salads

<b>SEAFOOD MEDLEY</b>	15.50
medley of Bay Bugs, Prawns, Oysters and Crab Salad with your choice of Hot Cocktail Sauce, Thousand Island Dressing or Brandy Sauce	
<b>FRUIT CHEESE AND NUTS</b>	10.50
avocado, Orange, Grapefruit and Pineapple with Fetta Cheese and Macadamia Nuts combined in a salad with Sherry Vinaigrette	
<b>TROPICAL FRUIT PLATTER</b>	9.00
selection of Sliced Tropical Fruits with Cottage Cheese	

## Cakes and Pastries

### DESSERT BUFFET

please serve yourself as much dessert as you like (don't be afraid to go back for more)

5.00

## Desserts Deluxe

<b>"RIBBONS" SORBET</b>	5.50
trio of Sorbets in tulip leaf with Fruit Coulis	
<b>"TRINITY PELICANS"</b>	6.00
choux Pelicans filled with White Chocolate Mousse Served on a Chocolate Sauce	
<b>"CHAMPAGNE FRUITS"</b>	5.50
sliced tropical fruits with Champagne Sabayon	

## Beverages

Freshly Brewed Coffee	2.00
Decaffeinated Coffee	2.00
Cappuccino	2.50
Espresso	2.50
Pot of Tea	2.00
Fragrant Teas	2.50
Glass of Milk	2.00
Hot Chocolate	2.50
Milk Shakes	3.00



## Meat and Poultry

<b>COCONUT CHICKEN</b>	14.50
coconut crumbed Chicken breasts with Scallops in Coconut Cream Sauce	
<b>VEAL FILLET WITH MUSHROOMS</b>	15.50
light Lemon Cream Sauce	
<b>MEDALLION OF BEEF WITH VEGETABLES JULIENNE</b>	17.50
poached beef in a Tea and Herb Sauce	
<b>ROAST RACK OF LAMB WITH GARLIC</b>	16.50
served on a bed of Lentils with Tomato and natural 'jus'	
<b>GRAIN FED SIRLOIN STEAK</b>	15.50
with Bone Marrow and Red Wine Shallot Sauce	
<b>PRIME AUSTRALIAN BEEF</b>	
all other cuts of beef are available grilled as you like them served with Bearnaise or Red Wine Sauce	

## Fish and Seafood

<b>FRESH FISH OF THE DAY</b>	13.50
your choice may be grilled or pan fried served with Meuniere or Lemon Sauce	
<b>GRILLED CORAL TROUT</b>	12.00
served on a bed of Mud Crab with Orange Lobster Sauce	
<b>BAKED RED EMPEROR</b>	13.50
wrapped in banana leaves with Onion, Chilli and White Wine	
<b>STEAMED BARRAMUNDI OR TUNA</b>	13.00
with Small Vegetables and Herb Sauce	
<b>RAGOUT OF SEAFOOD</b>	13.50
in Champagne Sauce	

## Eggs and Pasta

<b>THREE EGG OMELETTE</b>	9.00
your choice of Mushroom, Ham, Cheese or Herbs	
<b>CRABMEAT OMELETTE</b>	10.50
with Lobster Sauce	
<b>FETTUCINI MARINARA</b>	10.50
fresh pasta noodles with fish and shellfish in white wine tomato cream sauce.	
<b>ONION AND BACON TART</b>	9.00
<b>SPINACH CANNELONI</b>	9.50
with Tomato Concasse and Parmesan Cheese Sauce	
<b>TORTELLINI "AL FRESCO"</b>	11.00
with Mushrooms, Ham, Prawns in a Cheese Cream Sauce	
<b>VEGETABLE STRUDEL</b>	9.50
garden Vegetables and Fetta Cheese in Philo Pastry on a Basil and Tomato Sauce.	
<b>SPAGHETTI BOLOGNESE</b>	9.50
served with hearty Beef Sauce	



# Luncheon Buffet

please help yourself from our  
Breezes Luncheon Buffet Served daily  
20.00

## Sandwiches and Burgers

<b>TRIPLE DECKER CLUB SANDWICH</b>	10.50
with Roast Beef, Chicken, Bacon and Tomato, Boiled Egg, Lettuce and Mayonnaise served with French Fries	
<b>TABLELAND SANDWICH</b>	10.50
grilled Sirloin Steak on slices of thick bread with Mustard, Salad and French Fries	
<b>"PITTA PEAR"</b>	9.50
avocado Pear and Chicken in Spicy Mayonnaise served in pitta bread	
<b>SOUR DOUGH AND CRAB</b>	10.50
mud Crab with Island Dressing on Sour Dough Bread with side salad of Lettuce, Tomato and Cucumber.	
<b>ROAST BEEF SANDWICH</b>	8.00
slices of Juicy Beef with Horseradish Sauce and Side Salad	
<b>HEALTHY CROISSANT</b>	8.50
croissant filled with "cholesterol free" Avocado, Bean Sprouts, Alfalfa, Lettuce and served with a light Mustard Sauce	
<b>THE HILTON BURGER</b>	9.00
on a Sesame Seed Bun with Onion, Tomato, Lettuce, Relish and French Fries	
<b>THE QUEENSLAND BURGER</b>	9.00
juicy Chicken Burger with Banana Sauce, Onion, Tomato, Lettuce on a toasted Sesame Seed Bun. Served with French Fries	
<b>REEF BURGER</b>	9.00
fish patties with Sesame-chilli-soya Sauce Served with Side Salad and French Fries	
<b>TOASTED CHEESE AND BACON SANDWICH</b>	8.00
with "Plaintains" Banana	

## Salad Bar

serve yourself a selection of fruit and vegetables with your choice of garnishes and dressings.

4.50



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HILTON  
INTERNATIONAL  
CAIRNS