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 9.00
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

SEAFOOD MEDLEY 15.50
medley of Bay Bugs, Prawns, Oysters and Crab Salad with your choice of Hot Cocktail Sauce, Thousand Island Dressing or Brandy Sauce

FRUIT CHEESE AND NUTS 10.50
avocado, Orange, Grapefruit and Pineapple with Fetta Cheese and Macadamia Nuts combined in a salad with Sherry Vinaigrette

TROPICAL FRUIT PLATTER 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

“RIBBONS” SORBET 5.50
trio of Sorbets in tulip leaf with Fruit Coulis

“TRINITY PELICANS” 6.00
choux Pelicans filled with White Chocolate Mousse Served on a Chocolate Sauce

“CHAMPAGNE FRUITS” 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

COCONUT CHICKEN 14.50
coconut crumbed Chicken breasts with Scallops in Coconut Cream Sauce

VEAL FILLET WITH MUSHROOMS 15.50
light Lemon Cream Sauce

MEDALLION OF BEEF WITH VEGETABLES JULIENNE 17.50
poached beef in a Tea and Herb Sauce

ROAST RACK OF LAMB WITH GARLIC 16.50
served on a bed of Lentils with Tomato and natural ‘jus’

GRAIN FED SIRLOIN STEAK 15.50
with Bone Marrow and Red Wine Shallot Sauce

PRIME AUSTRALIAN BEEF
all other cuts of beef are available grilled as you like them served with Bearnaise or Red Wine Sauce

Fish and Seafood

FRESH FISH OF THE DAY 13.50
your choice may be grilled or pan fried served with Meuniere or Lemon Sauce

GRILLED CORAL TROUT 12.00
served on a bed of Mud Crab with Orange Lobster Sauce

BAKED RED EMPEROR 13.50
wrapped in banana leaves with Onion, Chilli and White Wine

STEAMED BARRAMUNDI OR TUNA 13.00
with Small Vegetables and Herb Sauce

RAGOUT OF SEAFOOD 13.50
in Champagne Sauce

Eggs and Pasta

THREE EGG OMELETTE 9.00
your choice of Mushroom, Ham, Cheese or Herbs

CRABMEAT OMELETTE 10.50
with Lobster Sauce

FETTUCCINI MARINARA 10.50
fresh pasta noodles with fish and shellfish in white wine tomato cream sauce.

ONION AND BACON TART 9.00

SPINACH CANNELONI 9.50
with Tomato Concasse and Parmesan Cheese Sauce

TORTELLINI "AL FRESCO" 11.00
with Mushrooms, Ham, Prawns in a Cheese Cream Sauce

VEGETABLE STRUDEL 9.50
garden Vegetables and Fetta Cheese in Philo Pastry on a Basil and Tomato Sauce.

SPAGHETTI BOLOGNESE 9.50
served with hearty Beef Sauce
Luncheon Buffet
please help yourself from our
Breezes Luncheon Buffet Served daily
20.00

Sandwiches and Burgers

TRIPLE DECKER CLUB SANDWICH 10.50
with Roast Beef, Chicken, Bacon and Tomato, Boiled Egg, Lettuce and Mayonnaise served with French Fries

TABLELAND SANDWICH 10.50
grilled Sirloin Steak on slices of thick bread with Mustard, Salad and French Fries

“PITTA PEAR” 9.50
avocado Pear and Chicken in Spicy Mayonnaise served in pitta bread

SOUR DOUGH AND CRAB 10.50
mud Crab with Island Dressing on Sour Dough Bread with side salad of Lettuce, Tomato and Cucumber.

ROAST BEEF SANDWICH 8.00
slices of Juicy Beef with Horseradish Sauce and Side Salad

HEALTHY CROISSANT 8.50
croissant filled with “cholesterol free” Avocado, Bean Sprouts, Alfalfa, Lettuce and served with a light Mustard Sauce

THE HILTON BURGER 9.00
on a Sesame Seed Bun with Onion, Tomato, Lettuce, Relish and French Fries

THE QUEENSLAND BURGER 9.00
juicy Chicken Burger with Banana Sauce, Onion, Tomato, Lettuce and a toasted Sesame Seed Bun. Served with French Fries

REEF BURGER 9.00
fish patties with Sesame-chilli-soya Sauce Served with Side Salad and French Fries

TOASTED CHEESE AND BACON SANDWICH 8.00
with “Plaintains” Banana

Salad Bar
serve yourself a selection of fruit and vegetables with your choice of garnishes and dressings.
4.50