

BREEZE

POOL BAR

POOLSIDE MENU OFFERED BETWEEN 12.00 - 19.00

APPETISERS

Traditional Greek Salad (V, D) Roman tomatoes, cucumber, green bell peppers, kalamata olives, red onion, capers, oregano, extra virgin olive oil	\$15
Nachos Basket for 2 (V, D) Cheddar cheese, guacamole, fresh jalapeño slices, chilli con carne, tomato salsa	\$18
Baby Rucola Bocconcini (V, G) Tricolour cherry tomatoes, bell peppers, sourdough croutons, aged balsamic cream & extra virgin olive oil	\$15
Summer Salad (V, D) Watermelon, strawberries, grilled haloumi cheese, mixture of thyme, honey & aged balsamic, fresh mint leaves	\$15

BURGERS & SANDWICHES

Ciabatta (P, G, D, SP) Salami, prosciutto, fresh mozzarella, grilled capsicums, baby rucola & basil olive oil Served with French fries & chilli cocktail sauce on the side	\$22
Steak Sandwich (G, D) Thickly sliced rye bread with beef tenderloin, aged cheddar cheese, tomatoes, lettuce, mustard butter, avocado puree, fried egg Served with French fries & mayonnaise	\$24
Angus Beef Burger (G, D) Toasted bun, chargrilled beef patty, caramelized onions, tomatoes, pickled cucumber, iceberg lettuce, aioli sauce Served with French fries & mayonnaise	\$28
Veggie Burger (V, G, D) Toasted spinach bun, chargrilled veggie patty, caramelized onions, tomatoes, pickled cucumber, iceberg lettuce, aioli sauce Served with French fries & vegan mayonnaise	\$22
Chicken Burger (G, D) Toasted charcoal bun, fried bread it chicken breast, caramelized onions, tomatoes, pickled cucumber, iceberg lettuce, aioli sauce Served with French fries & mayonnaise	\$27

Choose your cheese – Brie, Cheddar, Gouda
Danish Blue Cheese, Emmental

PASTA

Rigatoni Aglio Olio e Peperoncino (G, D, SP, V) A traditional and tasty mix of extra virgin olive oil, garlic & red chilli	\$25
Spaghetti con Polpette (G, D) Spaghetti served with tender beef meatballs cooked in a classic Napolitana tomato sauce	\$27

MAIN

Catch of The Day (S, D) Fish fillet served with green asparagus, leeks, baby potatoes sautéed in olive oil Served with a light lemon sauce	\$28
Grilled Prawns U5 (S, D) Mediterranean style with seasonal poached vegetables, basil, lemon & olive oil vinaigrette	\$48
Vegetarian Burrito (V) Hummus spread, fried tofu, grilled artichoke hearts, rocket leaves, Spanish rice, red beans, coleslaw	\$24
Vegetarian Moussaka (V, D) Potatoes, eggplant, zucchini, Roman tomatoes, mushrooms, Mornay sauce, parmesan Served with basil tomato Napoli sauce	\$24
Potato Wedges or Steak Fries (V) Served with Cajun aioli	\$7

OUR PIZZA OVEN

Margherita (V, D) Tomato sauce, fresh buffalo mozzarella, fresh basil	\$24
Frutti di Mare (S, D) Tomato sauce, fresh buffalo mozzarella, baby octopus, shrimp, calamari, grilled zucchini	\$30
Greek (V, D) Tomato sauce, feta, mozzarella, Kalamata olives, capsicums, onions, oregano	\$26
Quattro Formaggi (V, D) Tomato sauce, fresh buffalo mozzarella, parmesan, gorgonzola, provolone with artichokes, caramelized pear, oregano	\$28
Tandoori Chicken (D, G, SP) Raita, onion jam, cherry tomatoes, fried onions	\$28
Al Crudo (P, D) Tomato sauce, fresh buffalo mozzarella, Parma ham	\$29
All pizza can be baked Calzone style (folded pizza)	

DESSERTS

Baked Yoghurt (V, D, G) Baked yoghurt with mango, passion fruit compote & granola bar	\$14
Lemon Cheesecake (G, D) Baked lemon cheesecake with citrus compote, whipped cream & oats crumble	\$14
Strawberry Short Cake Popsicle (V, D) Layers of frozen yoghurt & strawberries with peanut cookie crumbs & strawberry coulis	\$12
Cold Brew Coffee Popsicle (V, D) Iced coffee popsicle with chocolate sauce & sprinkles	\$12
Seasonal Fresh Fruit Platter	\$14

KIDS MENU

Mini Margarita Pizza (G, D, V) Tomato sauce, cheese & basil	\$12	Catch of The Day (S, D) Fish fillet served with green asparagus, leek, baby potatoes sautéed in olive oil & light lemon sauce	\$14
Chicken Tenders (G, D) Freshly crumbed chicken breast, French fries & aioli	\$14	Greek Salad (V, D) Roman tomatoes, cucumber, green bell peppers, kalamata olives, red onion, capers, oregano, extra virgin olive oil	\$9
Spaghetti con Polpette (G, D) Spaghetti served with tender beef meatballs cooked in a classic Napolitana sauce	\$14	Vegetarian Burrito (V, D) Hummus spread, fried tofu, grilled artichoke hearts, rocket leaves, Spanish rice, red beans, coleslaw	\$12
Mini Beef Burger (G, D) Tomatoes, lettuce, cheese & mayonnaise Served with French fries	\$14	*PUREE & SEMI PUREE FOOD IS AVAILABLE UPON REQUEST	

Kindly let us know if you have any dietary requirements or allergies
V - Vegetarian, S - Seafood, D - Dairy, G - Gluten, N - Nuts, SP - Spicy, P - Pork
All prices are in USD and subject to 10% service charge and 12% GST