

SHARING



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Warm marinated olives with sourdough	16
Flash Fried Calamari with Chilli and lime aioli (80gm)	17
Buffalo Mozzarella with lemon infused olive oil	22
Our Bruschetta with ripened tomatoes, basil & Goat's curd (2)	17
Beef Cheek spring rolls with house spiced plum sauce (3)	17
BBQ Argentine style chicken wings (3)	16
Mini beef or chicken burgers (2)	16
Lamb chops with smoked yogurt (3)	18
Portuguese chicken skewers (2)	16
Mac & Cheese croquettes with house made cheese sauce	16
Glazed Pork Belly (100gm)	17
Selection of 3	38
Selection of 5	65

BOARDS TO SHARE



Charcuterie Board	Our cured meats selection and accompanying condiments	32
Breslin's Hot Meat Board	<i>Kitchen's daily selection of wood grilled and rotisserie meats</i>	34
Crafted Sausage board	<i>Speciality sausages from around the world produced in Melbourne by Master craftsmen</i>	32
Breslin's Meat Platter	<i>Porterhouse steak, Pork Ribs, Beef ribs, skewers, sausages onion rings and a garden salad</i>	145

STARTERS



Flash Fried Calamari, chilli and lime aioli	23/33
Crab Taco with grilled corn and capsicum coulis	22

Scallops and Black pudding, piquillo peppers & quail eggs 24
Our Bruschetta with ripened tomatoes, basil and goats cheese 19

OUR SPECIALTY BBQ RIBS



Grilled on the char-grill and finished in the oven for 16hr at 80°C:

Lamb Ribs half rack 33 full rack 59

Pork Ribs half rack 34 full rack 65

Beef Ribs half rack 33 full rack 65

Mixed choice of 2 half Racks 65

* All served with a cabbage salad and onion rings *

MAIN PLATES



Twice Cooked Pork Belly, Du Puy Lentils and Braised Savoy 38
Spaghetti with prawns, scallops, pippies, capers, rocket and chilli 38

Classic Beef Wellington with Tarragon Mash and red wine jus 44

Mushroom Risotto with peas, parmesan and truffle oil 29

Pan seared Salmon Fillet with pomme puree, chorizo & capsicum, sugo 38

Corn Fed Duck roasted breast, confit leg, Pancetta and kipfler potato 42

Osso Bucco, beef shin ragout, rigatoni and gremolata 36

Traditional Spanish Paella for 2 80

THE SALADS



Breslin's Chicken Ceaser salad, roasted chicken, crispy pancetta and boiled egg

Our Caprese salad, Tomato, lemon olive oil, basil and buffalo mozzarella

House smoked Trout salad, witlof, pickled baby beetroot, quinoa, rocket and pomegranate

AGED STEAK SELECTION



220gram Eye fillet, Black Angus / Grain fed 150 days,
300gram Porterhouse, Black Angus / Grain fed 150 days,
400gram Rib eye, Certified Black Angus,
300gram Wagyu rump, F1 Sher Wagyu Beef Rump,
300gram Scotch fillet, Certified Black Angus,
500gram T-Bone, Black Angus, Grain Fed,
600gram Chateaubriand. Black Angus, Grain Fed,
1kg Argentine Cut Rib Eye, Dry Aged Black Angus,
1kg Wagyu rump cap, F1 Sher Wagyu Beef Rump,

Breslin sauce selection:

Béarnaise / Green Peppercorn / Red wine jus

All steaks served with onion rings.

CHAR GRILLED BURGERS



Breslin Lamb Burger, with feta and cumin mayo and Spanish onion, 24
Wagyu Beef Burger, Swiss cheese, caramelised onion, truffle mayonnaise,
tomato, baby coz lettuce, 25

Char grilled Chicken Burger with baby spinach, tomato and chipotle
mayonnaise, 24

The Barra Burger, ale battered barramundi fillet, pickled cabbage and house
tartare, 25

All Served with our twice cooked chips

SIDES



Burnt carrots and goat's curd, 12
Seasonal Greens, 12
Roasted mushrooms with rosemary , 12
Creamy mash potato, 11

Twice cooked thick cut chips, 10

Rocket salad with roast baby beetroot, marinated feta and almonds, 13

Mixed leaf salad, verjuice, 12

