

MENU

BREADS & ENTREES

GARLIC BREAD

A 9 inch sub covered with herb and garlic butter
m \$6 nm \$8

ADD

Cheese \$1
Cheese & bacon \$2

BRUSCHETTA **V**

Toasted Italian bread drizzled with olive oil, garlic, red onion, tomatoes & fresh basil
m \$10 nm \$12

DUCK SPRING ROLLS

Shredded duck breast with Asian vegetables wrapped in filo pastry, deep fried, served with sweet chili & plum sauce
m \$16 nm \$18

BUFFALO STYLE CHICKEN WINGS

Smokey BBQ chicken wings, crispy fried & served with blue cheese dipping sauce
m \$14 nm \$16

PAN FRIED SCALLOPS **GF**

With crispy smoked pancetta, bacon jam, sage & squash puree
m \$20 nm \$22

CRISPY FRIED CALAMARI

Thinly sliced squid, deep fried with lemon pepper seasoning & piquillo aioli
m \$14 nm \$16

GARLIC PRAWNS

Served with jasmine rice
m \$19 nm \$21

PHILLIP ISLAND OYSTERS

NATURAL **GF**

1/2 doz m \$20 nm \$22
Doz m \$29 nm \$31
served with Thousand Island dressing

KILPATRICK

1/2 doz m \$22 nm \$24
Doz m \$32 nm \$34
Worcestershire, tabasco, tomato & BBQ sauce with crisp bacon

SALADS

BEETROOT AND QUINOA SALAD **V**

Baby roasted beetroot, charred pumpkin, quinoa, chia seeds, crumbled goats cheese & baby English spinach with a raspberry & walnut vinaigrette
m \$20 nm \$22

MARINATED PRAWN & AVOCADO SALAD **GF**

Prawn cutlets marinated in lemon, garlic & olive oil served with crisp leaves, tomato, carrot, cucumber, red onion, avocado & lemon aioli
m \$20 nm \$22

SMOKED CHICKEN & MANGO **GF**

Picked smoked chicken served with mixed salad leaves, red onion, cucumber, carrot, mango, crisp wonton and sweet chili & mango dressing
m \$18 nm \$20

CAESAR SALAD

Crispy cos lettuce, croutons, crisp Parma ham & shaved parmesan cheese, lightly boiled egg & classic Caesar salad dressing
m \$16 nm \$18

ADD

Cajun chicken \$6
Sautéed garlic prawns \$6
Smoked Atlantic salmon \$8

PASTA & RISOTTO

BLACK RAVIOLINI

Small ravioli pasta filled with blue swimmer crab served with sautéed prawns, garlic cream, saffron oil & salmon pearls
m \$30 nm \$32

PAPPARDELLE BOLOGNA

A classic meat and tomato sauce tossed through ribbons of pasta with shaved parmesan
m \$18 nm \$20

GIGANTIC TORTOLLONI **V**

With sautéed wild mushrooms, cream sauce, truffle oil & rocket
m \$20 nm \$22

BUFFALO RICOTTA & SPINACH RAVIOLI **V**

Semi dried tomatoes, red onion, pesto, pine nuts, spinach & extra virgin olive oil
m \$20 nm \$22

VIALONE NANO RISOTTO **V GF**

Risotto with asparagus, peas & shaved parmesan
m \$18 nm \$20

CHILLI PRAWN RISOTTO **GF**

Creamy tomato risotto with sautéed prawn cutlets & a hint of chilli
m \$21 nm \$23

PRIMAVERA PAPPARDELLE

Large ribbons of pasta with prawns, olives, garlic, basil & red onions in a light tomato sauce
m \$21 nm \$23

BLU BISTRO

LUNCH 11.30AM - 2.00PM // DINNER 5.30PM - 8.30PM

GF gluten free

V vegetarian

MAINS & CLASSICS

LEMON SOLE **GF**

Whole grilled fish with seared scallops & prawns in a lemon & dill butter sauce with red chats & panache of vegetables
m \$30 nm \$32

CRISPY SKIN SALMON **GF**

Pan seared Atlantic salmon, prawn, tomato and chive mash, bok choy & Hollandaise sauce
m \$28 nm \$30

VEAL SCALOPPINI

Pan fried with Marsala wine & wild mushroom fricassee served with dauphinoise potato & broccolini
M \$28 nm \$30

CHICKEN SCHNITZEL

Served with a side of chips & salad or classic potatoes & vegetables with choice of sauce
M \$17 nm \$19

CHICKEN PARMIGIANA

Served with a side of chips & salad or classic potatoes & vegetables
m \$20 nm \$22

CHICKEN TIKKA MASALA

A light tomato based chicken curry with jasmine rice, mango chutney, poppadums & naan bread
m \$18 nm \$20

SEAFOOD BASKET

A classic mix of crumbed seafood, scallops, prawns, whiting & calamari with fries, salad & tartare sauce
m \$27 nm \$29

STUFFED MUSHROOM **V GF**

Oven baked field mushroom stuffed with sautéed spinach, cherry tomatoes, Spanish onion & feta cheese, topped with a poached egg & hollandaise sauce served on a bed of crushed potatoes
m \$16 nm \$18

AUSTRALIAN BARRAMUNDI

Beer battered or grilled with lemon butter & dill sauce, served with chunky fries & a crisp salad or red chat potatoes & panache of vegetables
m \$26 nm \$28

BLU BISTRO

PLEASE PLACE & COLLECT
ORDERS AT THE COUNTER

m members price
nm non members price

STEAKS

SCOTCH FILLET

A tender 400g rib eye
m \$34 nm \$36

200G RUMP

m \$18 nm \$20

400G RUMP

m \$32 nm \$34

EYE FILLET

250g beef tenderloin centre cut
m \$37 nm \$39

All steaks are served with chips & salad or red chat potatoes & panache of vegetables with your choice of sauce.

SAUCES \$2

MUSHROOM
DIANE
PEPPER **GF**
GRAVY **GF**
GARLIC CREAM

TOPPERS \$6

CREAMY GARLIC PRAWNS
CRISPY FRIED CALAMARI

SIDES \$5

BEER BATTERED CHUNKY FRIES WITH AIOLI **V**
PANACHE OF FRESH SEASONAL VEGETABLES **V GF**

KID'S MEALS

For children 12 & under only
m \$9 nm \$10

All kid's meals come with a complimentary activity bag & ice cream. Ice cream available from Café 22 on presentation of voucher.

SPAGHETTI BOLOGNAISE

Spaghetti with a classic tomato & meat sauce

FISH & CHIPS

Battered fillets of fresh barramundi with fries & tomato sauce

CALAMARI

Crispy fried calamari with fries & tartare sauce

CHICKEN NUGGETS

Lightly battered chicken breast nuggets with fries & tomato sauce

PIZZA

Topped with Napoli sauce, ham & mozzarella cheese

ADD \$2

Bottomless soft drink to your kid's meal

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