

BLU BISTRO

MENU

BREADS

GARLIC BREAD \$6 / 7 gf v

ADD
Cheese \$1
Bacon \$1

BRUSCHETTA \$9.9 / 10.9 v

Toasted Italian bread drizzled with olive oil, garlic, red onion, tomatoes & fresh basil

FOCCACIA \$12 / 13 v

Warm toasted focaccia bread with tomato pesto, red onion, garlic, fresh & semi dried tomatoes, freshly shaved parmesan, dressed rocket & balsamic vinegar glaze

ENTREES

MINISTRONE \$8 / 10 gf v

Homemade traditional vegetable broth with beans & bread wafers

ARANCINI \$12 / 14 v

Pumpkin & goats cheese crumbed risotto balls, petit herb, pea tendril & watermelon radish salad & red pepper aioli

GARLIC PRAWNS \$19 / 21 gf

Pan seared Australian prawns in a creamy garlic sauce, jasmine scented rice

PAN SEARED SCALLOPS \$20 / 22 gf

Pan seared sea scallops with minted pea puree, prosciutto & lemon butter

CRISPY FRIED CALAMARI \$14 / 16

Thinly sliced squid, deep fried with lemon pepper seasoning & piquillo aioli

ANTIPASTI PLATTER \$16 / 18

Selection of cured meats, pickled & chargrilled vegetables, dressed rocket, shaved parmesan & bread wafers

MAINS

PORK FILLET \$28 / 30 gf

Pork fillet wrapped in prosciutto, cauliflower purée, braised baby carrots, zucchini & leeks with a sweet pan jus

CHICKEN SALTIMBOCCA \$25.9 / 27.9 gf

Breast of chicken wrapped in pancetta, mushroom risotto & sage butter sauce

SEABASS \$28.9 / 30.9 gf

Fresh fillets of seabass pan fried, vegetable ratatouille, crab croquette, black garlic aioli & pesto oil

SEAFOOD BROTH \$29.9 / 31.9 gf

Langoustine, scallops, prawns, mussels, salmon & barramundi lightly poached in a coconut coriander broth with wilted spinach, cherry tomatoes & baby potatoes

AUSTRALIAN BARRAMUNDI \$26 / 28

Beer battered or grilled with lemon butter & dill sauce, served with crunchy fries & crisp salad or baby potatoes & seasonal vegetables

LAMB ROGAN JOSH \$22 / 24

Slow cooked lamb in aromatic Indian herbs & spices, scented rice, riata, pappadums, garlic & coriander naan bread

CHICKEN SCHNITZEL \$16.9 / 18.9

A crumbed breast of chicken fried golden brown, crunchy fries, crisp salad & choice of sauce

garlic cream | peppercorn | diane | gravy mushroom | hollandaise | béarnaise

CHICKEN PARMIGIANA \$19.9 / 21.9

A crumbed breast of chicken fried golden brown topped with napoli sauce, ham & three cheeses, crunchy fries & crisp salad

STUFFED MUSHROOM \$16 / 18 gf v

Oven baked field mushroom stuffed with sautéed spinach, cherry tomatoes, spanish onion & feta cheese, topped with poached egg & hollandaise sauce on bed of crushed potatoes

members price / non members price gf gluten free v vegetarian

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

PASTA & RISOTTO

BEEF RAGU \$18.9 / 20.9

Slow braised beef in a classic tomato sauce tossed through sweet potato gnocchi

DUCK RAVIOLI \$24 / 26

Parcels of confit duck with creamy porcini mushroom & kale sauce

CHICKEN RIGATONI \$18.9 / 20.9

Tubes of pasta, chicken, pancetta, broccolini, spinach & mascarpone cheese in light cream

SPAGHETTI BOLOGNAISE \$18.9 / 20.9

Spaghetti with a classic tomato & meat sauce

CHILLI PRAWN RISOTTO \$22 / 24

Marinated prawns in a creamy tomato & chilli sauce

MUSHROOM RISOTTO \$22 / 24 gf

Creamy rice with porcini & wild mushrooms

SALADS

CAESAR SALAD \$14 / 16

Crisp romaine lettuce, herb croutons, parmesan, bacon bits, Caesar dressing, lightly boiled egg, prosciutto crisps & bread wafers

ADD

Chicken \$4

Prawns \$6

CHICKEN, GORGONZOLA & PEAR \$18 / 20 gf

Marinated chicken breast chargrilled with crunchy pears, toasted pecans, gorgonzola, wild rocket & fig vinacotta

OCTOPUS & QUINOA \$18 / 20 gf

Spinach, red quinoa, cherry tomatoes, red onion, carrot & cucumber with marinated octopus & spicy sesame dressing

STEAKS

300G RUMP	\$22 / 25
500G RUMP	\$32 / 35
250G EYE FILLET	\$37 / 40
400G SCOTCH FILLET	\$36 / 39

All steaks served with crunchy fries & crisp salad or garlic & thyme mash & seasonal vegetables plus choice of sauce

TOPPERS \$5.9

Creamy garlic prawns

Battered onion rings

Bacon, fried egg & grilled tomato

SAUCES \$2 gf

garlic cream | peppercorn | diane | gravy | mushroom | hollandaise | béarnaise

SIDES \$5.9

Garlic & thyme mash gf v

Sautéed broccolini gf v

Seasonal vegetables gf v

Crunchy fries with aioli

Battered onion rings

Dressed side salad gf v

KID'S MEALS

Suitable for children 12 & under \$9 / 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 crunchy fries & tomato sauce

CALAMARI

Crispy fried calamari with crunchy fries & tartare sauce

CHICKEN NUGGETS

Lightly battered chicken breast nuggets with crunchy fries & tomato sauce

PIZZA

Topped with Napoli sauce, ham & mozzarella cheese

ADD \$2

Bottomless soft drink to your kid's meal

Please place your order at the A la Carte counter

For Carvery & Value menu orders join the queue to the right

Visit our condiment station for additional sauces & dressings