

to start...

GARLIC BREAD 6/7

Add cheese 1
Add cheese & bacon 2.5

SELECTION OF BREAD & DIPS 14/16 ve

Stone baked breads, ask our staff for the dips of the day

SOUP OF THE DAY 10/12

Served with garlic bread

VODKA & BEETROOT CURED SALMON 23/25 gf

House cured, crème fraiche panna cotta, roasted baby beets & herbs

CUMIN SPICED CAULIFLOWER 15/17 ve gf

Toasted chick pea, hummus, caper & raisin dressing

FIVE SPICED FRIED BABY SQUID 14/16 gf

Wasabi aioli, charred lemon, red vein sorrel

OYSTERS

Oysters Natural

1/2 doz. 17/19 doz. 29/31

Oysters Kilpatrick

1/2 doz. 19/21 doz. 31/33

Oysters Mornay

1/2 doz. 19/21 doz. 31/33

from the garden...

BLU GARDEN SALAD 17/19 gf

Cucumber, heirloom cherry tomato, avocado, grated carrot, house dressing

THAI BEEF SALAD 25/27

Marinated beef, warm toasted rice, fried eschallots, vermicelli noodles, chilli & lime

CAESAR SALAD 17/19

Cos lettuce, rustic garlic croutons, shaved parmesan, bacon, soft boiled egg, crisp prosciutto

Add

Chicken 4

Prawn 6

from the sea...

BEER BATTERED FISH & CHIPS 17/19

Crunchy fries & salad or mash & seasonal vegetables

CONE BAY WHOLE BARRAMUNDI 35/37

Crisp fried whole baby barramundi, three flavoured sauce, fragrant coconut jasmine rice

STEAMED MUSSELS 19/21

White wine, cream & thyme, garlic crostini

from the paddock...

CHICKEN PARMIGIANA 19/21

Panko crumbed chicken breast, napoli sauce, double smoked ham, melted provolone & mozzarella cheese

CHICKEN SCHNITZEL 18/20

Panko crumbed chicken breast, crunchy fries & salad

HOUSE CURED USA PORK RIBS

Smokey bourbon BBQ sauce, crunchy fries & salad

Half rack 32/34 Full rack 43/45

THAI BBQ SPATCHCOCK 34/36 gf

Green paw paw, chilli, lime, tomato & snake beans

VEGETABLE THAI GREEN CURRY 26/28 ve gf

Bamboo, broccolini, baby eggplant, sweet potato, thai basil, fragrant jasmine rice

from the grill...

FISH OF THE DAY

Ask for today's selection. Changes daily.

400G T-BONE	27/30
300G RUMP	22/25
500G RUMP	32/35
300G SCOTCH FILLET	33/36

300G BUTTERFLIED SPATCHCOCK 24/26

All grill meals are served with crunchy fries & crisp salad or mash & seasonal vegetables plus choice of sauce

TOPPERS

Garlic prawns 6
Crisp onion rings 5

SAUCES 2

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

pasta & risotto...

HOUSE MADE LASAGNE 19/21

Crunchy fries & salad or potato & seasonal greens

VEGAN EGGPLANT PARMIGIANA 23/25

Marinated eggplant, San Marzano tomato, basil, vegan mozzarella, crunchy fries & salad

SPAGHETTI BOLOGNAISE 18/20

Pork, veal, San Marzano tomato, shaved parmesan

PUMPKIN GNOCCHI 22/24

Sage butter, local toasted macadamia, parmesan

CHICKEN RIGATONI 19/21

Broccolini, double smoked bacon, avocado, creamy white wine sauce

SEAFOOD RISOTTO 27/29

Calamari, mussels, fish, prawns, San Marzano tomatoes, chilli & garlic

sides...

All side dishes 7

Fat mash

Sautéed broccolini, toasted almonds

Crunchy fries, aioli

Garden greens, house dressing

Seasonal vegetables, garlic butter

kids 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, San Marzano tomato & meat sauce, parmesan cheese

HOUSE MADE LASAGNE

Crunchy fries & salad or potato & seasonal greens

FRIED CALAMARI

Crispy fried calamari, crunchy fries & aioli

CHICKEN NUGGETS

Battered chicken breast nuggets, crunchy fries & tomato sauce

HAWAIIAN PIZZA

Topped with Napoli sauce, ham, pineapple & mozzarella cheese

ADD 2

Bottomless soft drink with 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