

to start...

GARLIC BREAD 6/7

Add cheese 1
Add cheese & bacon 2.5

SELECTION OF BREAD & DIPS (v) 14/16

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

SOUP OF THE DAY 10/12

Served with garlic bread

CUMIN SPICED CAULIFLOWER (vg) (GF) 15/17

Toasted chick pea, hummus, caper & raisin dressing

TEMPURA VEGETABLES (vg) (GF) 13/15

Asian slaw, Japanese mayo, ponzu dressing

TEMPURA PRAWNS (GF) 23/25

Asian slaw, Japanese mayo, ponzu dressing

FIVE SPICED FRIED BABY SQUID (GF) 14/16

Wasabi aioli, lemon, red vein sorrel

PACIFIC OYSTERS

Oysters Natural

Each 3/3.20

Oysters Kilpatrick or Mornay

Each 3.5/3.7

from the garden...

BLU GARDEN SALAD (GF) 13/15

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

THAI BEEF SALAD 24/26

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

Add Prawns 6

CAESAR SALAD 16/18

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

PAN FRIED JEWFISH FILLET 29/31

Mash, Italian slaw, caper mayonnaise

FRITTO MISTO 25/27

Crumbed squid, sardines, fish of the day, giant prawn, lemon & caper aioli

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

JFC CHICKEN 28/30

500g crumbed & fried chicken pieces, special salt, butter lettuce, taramasalata, house pickles & flat bread

PALAK TOFU VEGAN (vg) 24/26

Tofu, spinach & coconut curry, basmati rice, papadum

PANKO CRUMBED PORK CUTLET 300G 32/34

Soba noodle, tamarind, edamame salad, tonkatsu sauce

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 PORK CUTLET	19/21
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
BBQ Ribs 9

SAUCES 2

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

pasta...

HOUSE MADE LASAGNE 19/21
Crunchy fries & salad or potato & seasonal greens

VEGAN EGGPLANT PARMIGIANA (GF)(Vg) 23/25
Marinated eggplant, San Marzano tomato, basil, vegan mozzarella, crunchy fries & salad

SPAGHETTI BOLOGNAISE 18/20
Pork, veal, San Marzano tomato, shaved parmesan. Gluten free upon request.

GNOCCHI (v) 19/21
Sage butter, peas, ricotta, parmesan

CAVATELLI PASTA 22/24
Broccolini, asparagus, smoked chicken, garlic & basil

SPAGHETTI A VONGOLE 25/27
Spaghetti with clams, garlic, chilli & parsley, scallop butter. Gluten free upon request.

sides...

All side dishes 6
Fat mash
Sautéed asparagus, toasted almonds
Crunchy fries, aioli

Sautéed broccolini, toasted almonds
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. Gluten free upon request.

HOUSE MADE LASAGNE
Crunchy fries & salad or potato & seasonal greens

FRIED BABY SQUID (GF)
Crispy fried calamari, crunchy fries & tomato sauce

CHICKEN NUGGETS
Battered chicken breast nuggets, crunchy fries & tomato sauce. Gluten free upon request.

HAWAIIAN PIZZA
Topped with Napoli sauce, ham, pineapple & mozzarella cheese

ADD 2
Bottomless soft drink with your kid's meal