

# blu bistro

## to start

### GARLIC BREAD

Add cheese

Add cheese & bacon

M NM

6 7

1

2.5

### SOUP OF THE DAY

Served with garlic bread

10 12

### TEMPURA VEGETABLES (VG) (GF)

Asian slaw, Japanese mayo, ponzu dressing

13 15

### TEMPURA PRAWNS (GF)

Asian slaw, Japanese mayo, ponzu dressing

23 25

### FIVE SPICED FRIED BABY SQUID (GF)

Wasabi aioli, charred lemon, red vein sorrel

14 16

### PACIFIC OYSTERS

Oysters Natural (EACH)

Oysters Kilpatrick (EACH)

Oysters Mornay (EACH)

3 3.2

3.5 3.7

3.5 3.7

## from the garden

### BLU GARDEN SALAD (GF)

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

M NM

13 15

### THAI BEEF SALAD (GF)

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

Add Prawns

Add Chicken

24 26

6

4

### CAESAR SALAD

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

Add Chicken

Add Prawns

16 18

4

6

## from the sea

### BEER BATTERED FISH & CHIPS

Crunchy fries & salad or mash & seasonal vegetables

M NM

17 19

### PAN SEARED FISH OF THE DAY

Paris mash, heirloom tomatoes, broccolini, herb butter

29 31

## pasta & risotto

### HOUSE MADE LASAGNE

Crunchy fries & salad or potato & seasonal greens

M NM

19 21

### VEGAN EGGPLANT PARMIGIANA (GF)(VG)(N)

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

23 25

### SPAGHETTI BOLOGNAISE (GF AVAILABLE)

Pork, veal, San Marzano tomato, shaved parmesan. Gluten free upon request.

18 20

### GNOCCHI (V)

Sage butter, peas, ricotta, parmesan

19 21

### CAVATELLI PASTA

Broccoli, asparagus, smoked chicken, garlic & basil

22 24

### SPAGHETTI A VONGOLE (GF AVAILABLE)

Spaghetti with clams, garlic, chilli & parsley, scallop butter. Gluten free upon request.

25 27

## from the grill

	M	NM
400G T-BONE	27	30
300G RUMP	22	25
500G RUMP	32	35
300G SCOTCH FILLET	33	36
300G BANGALOW PORK CUTLET	22	25
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

Garlic Cream   Peppercorn   Diane Gravy   Mushroom   Hollandaise Béarnaise	2	
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## from the paddock

	M	NM
<b>CHICKEN PARMIGIANA</b> Panko crumbed chicken breast, napoli sauce, double smoked ham, melted provolone & mozzarella cheese	19	21
<b>CHICKEN SCHNITZEL</b> Panko crumbed chicken breast, crunchy fries & salad	18	20
<b>HOUSE CURED USA PORK RIBS (GF)</b> Smokey bourbon BBQ sauce, crunchy fries & salad		
Half Rack	32	34
Full Rack	43	45
<b>PALAK TOFU VEGAN (GF) (VG)</b> Tofu, spinach & coconut curry, basmati rice & papadums	24	26

## sides

	M	NM
<b>ALL SIDE DISHES</b>		7
- Fat mash		
- Sautéed broccolini, toasted almonds		
- Crunchy fries, aioli		
- Garden greens, house dressing		
- Seasonal vegetables, garlic butter		

## kids meals

	M	NM
<b>SUITABLE FOR CHILDREN 12 &amp; UNDER</b>	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 (GF AVAILABLE)**  
Spaghetti, San Marzano tomato & meat sauce, parmesan cheese. Gluten free upon request.

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

**FRIED CALAMARI (GF)**  
Crispy fried calamari, crunchy fries & aioli

**CHICKEN NUGGETS (GF AVAILABLE)**  
Battered chicken breast nuggets, crunchy fries & tomato sauce. Gluten free upon request.

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

Bottomless soft drink with your kid's meal  
Add 2