

blu bistro

to start

	M	NM
GARLIC BREAD (VG & GF AVAILABLE)	6	7
Add cheese		1
Add vegan cheese		2
Add cheese & bacon		2.5
BRUSCHETTA (VG) (GF AVAILABLE)	10	12
Slow roasted heirloom tomato, basil, olive oil, smoked sea salt		
SOUP OF THE DAY	10	12
Served with garlic bread (GF AVAILABLE)		
EDAMAME (V)	5	7
Soya beans, miso butter, sesame, seaweed, chilli salt		
KARAAGE CHICKEN (GF)	14	16
Japanese fried chicken, pickle slaw, wasabi mayo		
LEMON PEPPER CALAMARI RINGS	14	16
Tartare sauce, lemon, red vein sorrel		
CHAR GRILLED OCTOPUS	20	22
House smoked butter, kipfler potato, chorizo, chilli, smoked almonds		
PACIFIC OYSTERS		
NATURAL (each)	3	3.2
KILPATRICK (each)	3.5	3.7
MORNAY (each)	3.5	3.7
PONZU & CHILLI DRESSING (each)	3.5	3.7
(Citrus soy and chilli)		

from the sea

	M	NM
BEER BATTERED HOKI & CHIPS	17	19
Crunchy fries & salad or mash & seasonal vegetables		
PAN FRIED BARRAMUNDI FILLET	29	31
Citrus pilaf rice, white wine scallop cream, sautéed green beans		
MUSSELS	16	18
Black lipped mussels, spiced sugo, saffron, toasted sourdough (GF AVAILABLE)		

from the garden

	M	NM
BLU GARDEN SALAD (VG) (GF AVAILABLE)	13	15
Cucumber, confit heirloom cherry tomatoes, red onion, avocado, grated carrot, croutons, house dressing		
THAI BEEF SALAD (N)	24	26
Marinated, char grilled flank steak, aromatic Thai slaw, fried shallots, crushed peanuts		
Add Prawns		6
POTATO SALAD (GF) (V AVAILABLE)	14	16
Roast kipfler potatoes, aioli, crispy bacon, baby capers, cornichons, boiled egg, soft herbs		
CAESAR SALAD (GF)	16	18
Cos lettuce, rustic garlic croutons, shaved parmesan, bacon, soft boiled egg, house dressing		
Add Chicken		4
Add Prawns		6

from the paddock

	M	NM
CHICKPEA & POTATO CURRY (GF)(VG)	19	21
Roast pumpkin, spinach, ginger & turmeric, basmati rice, poppadoms		
CHICKEN PARMIGIANA	19	21
Panko crumbed chicken breast, Napoli sauce, double smoked ham & mozzarella. Crunchy fries & salad or mash & seasonal vegetables		
CHICKEN SCHNITZEL	18	20
Panko crumbed chicken breast, crunchy fries & salad or mash & seasonal vegetables		
HOUSE SMOKED USA PORK RIBS		
Smokey BBQ Bourbon sauce, crunchy fries & salad		
Half Rack (3 rashers)	30	32
Full Rack (6 rashers)	36	38
PORK SCALLOPINI (GF)	25	27
Marsala sauce, wild mushrooms, Paris mash, broccolini		

from the grill

	M	NM
400G T-BONE	28	30
300G RUMP	24	26
500G RUMP	34	36
300G SCOTCH FILLET	36	38
400G CHERMOULA RUBBED	23	25
BUTTERFLIED SPATCHCOCK		
Middle Eastern spice mix of paprika, cumin, coriander, garlic, parsley		
MIXED GRILL	34	36
200G rump, pork ribs, bacon rasher, fried egg, grilled tomato, toasted sourdough		

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

toppers

Garlic Prawns	7	
Crisp Onion Rings	5	
Bacon & Egg	5	
Pork Spare Rib	9	

sauces

Garlic Cream Peppercorn Diane Gravy Mushroom Hollandaise Béarnaise	2	
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pasta & risotto

	M	NM
HOUSE MADE LASAGNE Crunchy fries & salad or mash & seasonal vegetables	19	21
ORECCHIETTE PASTA Bacon, pumpkin, broccolini, spinach, creamy white wine pesto sauce	19	21
SPAGHETTI BOLOGNAISE (GF AVAILABLE) Pork, veal, San Marzano tomato, garlic, basil, parmesan.	18	20
SPAGHETTI NAPOLITANO (GF AVAILABLE) San Marzano tomatoes, garlic, basil, parmesan	18	20
FOREST MUSHROOM RISOTTO (GF) (V) Winter mushrooms, white wine cream sauce	19	21

sides

	M	NM
ALL SIDE DISHES		7
• Paris Mash		
• Sautéed broccolini, toasted almonds, Persian feta		
• Crunchy fries		
• Garden greens		
• Seasonal vegetables		

kids meals

SUITABLE FOR CHILDREN 12 & UNDER	M	NM
	7	9

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

Add
Soft serve ice cream 1
Kids activity bag 2