

Blu Bistro

MENU

Entrée

GARLIC BREAD (V)

- + Add cheese
- + Add cheese & bacon

SALT & PEPPER CALAMARI (GF)

Finished with fresh herbs

CREAMY GARLIC PRAWNS (GF)

In a creamy garlic sauce served with jasmine rice

- + Add \$8 for main meal size

PUMPKIN STACK (GF, V)

Butternut pumpkin, grilled haloumi, roasted Roma tomato, charred red capsicum relish

DUCK SPRING ROLLS

With chilli plum sauce and salad greens

POPCORN CHICKEN

Crispy chicken bites tossed in house spices served with chipotle mayo

M

NM

8

9

9

10

10

11

14

16

17

19

13

15

14

16

14

16

V – Vegetarian | GF Gluten Free | GFO – Gluten Free Option

Gluten friendly options may come in contact with gluten containing items. While precautions are taken, we can't guarantee no cross contaminations. Please advise a team member for our gluten friendly options.

Sides

SIDE SALAD (GF)

HOUSEMADE MASH (GF)

CRUNCHY FRIES (V)

SEASONAL VEGETABLES (GF, V)

M

NM

5

6

7

8

7

8

8

9

Kids Menu

M

NM

10.5

11.5

NUGGETS & CHIPS

FISH & CHIPS

DAGWOOD DOG & CHIPS

SPAGHETTI AND MEATBALLS

SPAGHETTI IN CREAMY SAUCE

KIDS BURGER & CHIPS

Beef patty, cheese

KIDS MEAL DEAL SPECIAL

Add \$2 to your kid's meal purchase and receive a small soft drink and ice cream.

Salads

CAESAR SALAD (GFO)

Cos lettuce, herbed croutons, double smoked bacon, boiled egg, and parmesan dressing

- + Add chicken

SMOKED SALMON SALAD (GF)

Julienne pear, cucumber, dill, goats cheese, oak, spinach, house dressing

CHICKEN RANCH SALAD (GF)

Grilled chicken, crispy potato chunks, tomato, avocado, parmesan, ranch dressing

M

NM

19

21

5

6

24

26

22

24

Wine from the Tap

FIFTH LEG CABERNET MERLOT

GLASS
150mL

7.2

GLASS
250mL

11

ST HUBERT THE STAG CHARDONNAY

7.8

11

JULIET BLUSH MOSCATO

7.8

11

SQUEALING PIG SAUVIGNON BLANC

8

11.5

Members pricing – add \$1 for non-members

Soft Drink Special

JUGS

9.2

10.2



Blu Bistro

MENU

Steaks

	M	NM
200G EYE FILLET STEAK (GF) British breed, pasture fed	35	38
250G RUMP (GF) British breed, 100-day grain fed	25	28
400G RUMP (GF) Short Horn Thousand Guineas, 150-day grain fed marble score 2+	34	37
300G SIRLOIN (GF) Lightly marbled, 100-day grain fed	38	42

All grilled meat served with crunchy fries and salad

YOUR CHOICE OF SAUCE

Gravy – Peppercorn- Creamy Garlic – Dianne – Mushroom
Hollandaise – all sauce GF

+ All extra sauces \$2 each

Toppers

	M	NM
CRISPY ONION RINGS	7	8
SALT & PEPPER CALAMARI (GF)	8	9
GARLIC PRAWNS (GF)	9	10

Club Classics

	M	NM
CHICKEN SCHNITZEL Crumbed chicken breast lightly fried until golden, served with your choice of sauce, served with chips and salad	21	23
CHICKEN PARMIGIANA Topped with ham, Napoli and three cheese blend, then grilled until melted and golden, served with chips and salad	25	28
CALAMARI Salt and pepper calamari strips, served with chips and salad	22	24
GRILLED AUBERGINE PARMIGIANA (GF, V) Char grilled egg plant topped with Napoli and a three cheese blend, grilled till golden and served with chips and salad	22	24
SEAFOOD BASKET A selection of mixed seafood over chips and side of salad	23	25
GRILLED BARRAMUNDI Lightly dusted and buttered, served with chips, salad, and lemon wedges (beer battered option for extra crunch)	28	31

Mains

	M	NM
KIDMAN BEEF PIE Beef pie, potato mash, pea smash, shiraz braised eschalots, house gravy	22	24
COCONUT CHICKEN CURRY (GF) Braised chicken thigh in a creamy coconut curry sauce, toasted almonds and steamed rice	25	28
GRILLED LAMB RUMP (GF) Garlic & rosemary marinated lamb rump, crispy potato, seasonal veg and cranberry jus	29	32
SEAFOOD MARINARA Pan fried prawns, calamari, mussels, pipi's, fish, bug tossed Napoli sauce with a hint of chilli	28	31
VEGETARIAN PASTA Trio of mushrooms in a creamy garlic sauce, spinach finished with goats cheese	23	25
MIXED GRILL (GF) Grilled lamb rump, chorizo, bacon, grilled tomato, roasted field mushroom, served with chips	33	36
ATLANTIC SALMON (GF) Crispy skin salmon on creamy mash potato, broccolini with a garlic cream sauce	28	31
PORK CUTLET (GF) Char grilled pork cutlet, apple slaw, masala gravy, side of chips	28	31

