

Blu Bistro

MENU

Entrée

	(M)	(NM)
GARLIC BREAD (V)	8	9
+ Cheese	9	10
+ Cheese & bacon	10	11
SALT & PEPPER CALAMARI (GF)	14	16
Finished with fresh herbs		
CREAMY GARLIC PRAWNS (GF)	17	19
In a creamy garlic sauce served with jasmine rice		
+ Add \$8 for main meal size		
PUMPKIN STACK (GF, V)	13	15
Butternut pumpkin, grilled haloumi, roasted Roma tomato, and charred red capsicum relish		
DUCK SPRING ROLLS	14	16
With chilli plum sauce and salad greens		
POPCORN CHICKEN	14	16
Crispy chicken bites tossed in house spices served with chipotle mayo		

Salads

	(M)	(NM)
CAESAR SALAD (GFO)	19	21
Cos lettuce, herbed croutons, double smoked bacon, boiled egg, and parmesan dressing		
+ Add chicken	5	7
SMOKED SALMON SALAD	24	26
Julienne pear, cucumber, dill, goats cheese, oak, spinach served with house dressing		
CHICKEN RANCH SALAD	22	24
Grilled chicken, crispy potato chunks, tomato, avocado, parmesan served with ranch dressing		
ROAST PUMPKIN SALAD (VG)	22	24
Roasted pumpkin, baby beetroots, candid walnuts, puffed quinoa, spinach, red onion with maple & thyme vinaigrette		

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

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

	(M)	(NM)
SIDE SALAD (GF)	5	7
HOUSEMADE MASH (GF)	7	9
CRUNCHY FRIES (V)	7	9
SEASONAL VEGETABLES (GF, V)	8	10

Kids Menu

	(M)	(NM)
NUGGETS & CHIPS	10.5	11.5
FISH & CHIPS		
DAGWOOD DOG & CHIPS		
SPAGHETTI & 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.

Wine from the Tap

	GLASS 150mL	GLASS 250mL
CAPE SCHANCK PINOT NOIR	7.8	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	9.2	10.2
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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+	33	36
400G T-BONE (GF) 100 day grain fed	40	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
CRISPY 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 Top the schnitzel 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
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 (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	25
GRILLED CHICKEN BREAST (GF) Lemon & oregano chicken, roasted potato, steamed greens and fresh herb oil	25	28
LAMB RUMP (GF) Garlic and rosemary marinated lamb rump, sweet potato shards, charred broccolini, tzatziki	29	31
SEAFOOD MARINARA Pan fried prawns, calamari, mussels, pipi's, bug and fish, tossed in Napoli sauce with a hint of chilli	28	31
AUBERGINE PARMIGIANA (GF, V, VG) Served with chips and salad	22	24
ATLANTIC SALMON (GF) Crispy skin salmon on creamy mash potato, broccolini with a garlic cream sauce	28	31
SPAGHETTI PUTTANESCA Pan fried onion, tomato, garlic, olives, spinach, Napoli, fresh basil and parmesan	24	27
CRISPY SKIN PORK BELLY Crispy skin pork belly, mash potato, pickled fennel with apple & honey glaze	28	31

