

Blu Bistro

LUNCH 11.30PM - 2PM | DINNER 5.30 - 8PM

Shared

	M	NM
GARLIC BREAD (V) + Cheese 9 11 + Cheese & bacon 10 12	8	10
HALF SHELLLED SCALLOPS (4) Baked scallops, in a creamy fondue sauce	14	16
HOUSE SPICED CHICKEN TENDERS (5) (DF) Fried & seasoned with kaffir lime aioli	12.5	14.5
SAGANAKI PRAWNS (6) (GF) Seared prawns, Napoli, rocket & feta	17	19
SALT & PEPPER CALAMARI (GF + DF) Fried & seasoned with fresh herbs	14	16
DUCK SPRINGROLLS (4) (DF) Fried, served with a plum dipping sauce	15	17
DUKKAH CRUSTED HALLOUMI CHEESE (6) (GF) Grilled halloumi, dukkah, honey, lemon & pomegranate	10	12

Salads

	M	NM
CAESAR SALAD (GFO) Cos lettuce, herbed croutons, double smoked bacon, boiled egg, and parmesan dressing + Add chicken 5	19	21
THAI PRAWN SALAD (GF) Grilled prawns, nam jim sauce, mesclun, Vietnamese mint, bean sprouts, red onion, toasted nuts, sesame seeds & shallots	22	24
CHICKEN RANCH SALAD Grilled chicken, crispy potato chunks, tomato, avocado, parmesan served with ranch dressing	22	24
ROAST PUMPKIN SALAD (DF + GFO) Roasted pumpkin, baby beetroots, candied walnuts, puffed quinoa, spinach, red onion with maple & thyme vinaigrette	22	24

Mains

	M	NM
LAMB RUMP (GF + DFO) Garlic and rosemary marinated lamb rump, sweet potato shards, charred broccolini & tzatziki	29	32
ATLANTIC SALMON (GF) Crispy skin salmon on creamy mash potato, broccolini with a garlic cream sauce	28	31
CRISPY SKIN PORK BELLY (GF + DFO) Crispy skin pork belly, mash potato, pickled fennel with apple & honey glaze	28	31
OVEN ROASTED TURKEY (GF + DFO) Crispy Kipfler potatoes, baby carrots, hazelnut & cherry jus	24	27
SINGAPORE NOODLES (V + GFO + DFO) Stir-fried vegetables, broccolini, snow peas, shredded tofu, toasted peanuts, shallots & bean sprouts	23	26
CRUMBED PEPPERED COD (DFO) Creamy mash potato, asparagus with Saffron aioli	26	29
SEAFOOD LAKSA (GF) Half bug, prawns, mussels, pipi, calamari, fish, black mussels. Pan-fried in coconut creamy laksa sauce with steamed jasmine rice	28	31
CHICKEN PENNE PASTA (VO) Pan-fried chicken, asparagus, spinach & dill, in a creamy pesto	25	28

Not a member? Join Now!

\$5 for 1 Year
\$20 for 5 Years

V – Vegetarian | GF – Gluten Free | GFO – Gluten Free Option
VG – Vegan | DFO – Dairy 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 ask a team member about our gluten friendly options.

Classics

	M	NM
KIDMAN BEEF PIE	22	25
<i>Beef pie, potato mash, pea smash, shiraz braised eschalots, with house gravy</i>		
CHICKEN SCHNITZEL	21	24
<i>Crumbed chicken breast lightly fried until golden, served with your choice of sauce, served with chips and salad</i>		
CHICKEN PARMIGIANA	25	28
<i>Topped with ham, Napoli sauce and three cheese blend, then grilled until melted and golden, served with chips & salad</i>		
CALAMARI	22	25
<i>Salt and pepper calamari strips, served with chips & salad</i>		
GRILLED SNAPPER (GF + DF)	28	31
<i>Lightly dusted and buttered, served with chips & salad (beer battered option for extra crunch)</i>		

Kids Menu

10.5 | 12.50

PORK BANGER, MASH, VEG & GRAVY (GF + DFO)
CRISPY GRILLED CHICKEN, CHIPS & SALAD (GF + DFO)
GRILLED TEMPURA FISH, CHIPS & SALAD (GF + DFO)
CREAMY BACON PENNE
KIDS CHEESE BURGER & CHIPS (DFO)

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

Senior Meals

15 | 17

Lunch & dinner 7 days a week.
A seniors card must be shown.

BANGERS & MASH (GF + DFO)
CHICKEN, SPINACH, CHEESE FILO
FLATHEAD & CHIPS (DF)
GRILLED CHICKEN, DIANE SAUCE (DFO) <i>Mash & vegetables</i>
PENNE PASTA <i>Bacon, parsley, parmesan, cream sauce</i>

Steaks

	M	NM
200G EYE FILLET STEAK (DF) <i>British breed, pasture fed</i>	35	38
250G RUMP (DF) <i>British breed, 100 day grain fed</i>	25	28
400G RUMP (DF) <i>Short Horn Thousand Guineas, 150 day grain fed marble score 2+</i>	33	36
400G T-BONE (DF) <i>100 day grain fed</i>	40	43
<i>Served with crunchy fries and salad. With your choice of sauce:</i>		
<i>Gravy, Peppercorn, Creamy Garlic, Dianne, Mushroom, Hollandaise</i>		
<i>All extra sauces \$2 each</i>		

Sides & Toppers

	M	NM
HOUSEMADE MASH	7	9
CRUNCHY FRIES	7	9
BABY CARROT, BROCCOLINI, HONEY, SESAME SEEDS (GF + DF)	8	10
CHERRY TOMATO & HERB SALAD, BALSAMIC OIL (GF + DF)	6	8
CRISPY ONION RINGS	7	9
SALT & PEPPER CALAMARI (GF)	8	10
CRISPY PRAWNS (DF)	9	11

Lunch Specials

19 | 21

Monday - Sunday lunch service only
Receive a complimentary beer, house wine or soft drink

250 RUMP (GF + DF)
STICKY KARAAGE CHICKEN, RICE & BOK CHOY (DF)
FLATHEAD & CHIPS (DF)
CRUMBED PRAWNS (DF)
BEEF & BROCCOLI STIR FRY NOODLE (DF)