

Blue Bistro

LUNCH 11.30AM - 2.00PM | DINNER 5.30PM - 8.00PM

Shared

	M	NM
GARLIC BREAD (V) + Cheese 9 11 + Cheese & bacon 10 12	8	10
HALF SHELLED 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
PRAWN COCKTAIL (4) (GF + DF) Marie-rose sauce, fish caviar, sea parsley	12	14
SOUTH AMERICAN BEEF SKEWERS (2) Grilled beef skewers, chimichurri sauce, & sweet corn puree	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 + DF) 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
ATLANTIC SALMON (GF) Roasted zucchini, asparagus tips, fried Plantain & bearnaise 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
NORTH QUEENSLAND RED EMPEROR (GF) Tropical salad with pineapple, heirloom cherry tomato, king prawns, red onion, mint, macadamia nuts, citrus oil	26	29
SEAFOOD LAKSA (GF) Half bug, prawns, mussels, pipies, calamari, fish, black mussels. Pan-fried in coconut creamy laksa sauce with steamed jasmine rice	28	31
CHICKEN ALFREDO (VO) Fresh fettuccine pasta, chicken, spinach, creamy parmesan sauce, crispy prosciutto	25	28

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



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 & 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>		
RAINBOW PARROT FISH (GF + DF)	24	27
<i>Beer battered or grilled, served with chips & salad</i>		

Kids Menu

10.5 | 12.5

PORK BANGER, MASH, VEG & GRAVY
(GF + DFO)

CHICKEN NUGGETS, CHIPS & SALAD
(GF + DFO)

TEMPURA FISH, CHIPS & SALAD

FETTUCCINE & MEAT BALLS

KIDS CHEESE BURGER & CHIPS (DFO)

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

Grill

	M	NM
GRILLED LAMB RUMP (GF + DFO)	29	32
<i>Garlic and rosemary marinated lamb rump, sweet potato shards, charred broccolini & tzatziki</i>		
BBQ CHICKEN THIGH	25	28
<i>Smoky paprika char grilled chicken thigh, chips, salad & your choice of sauce</i>		
SOUTH AMERICA BEEF SKEWERS	26	29
<i>Chimichurri marinated beef skewers, Jasmine rice & tomato salad</i>		
300G PORK CUTLET	28	31
<i>Served with chips, salad & masala jus</i>		
200G EYE FILLET STEAK	35	38
<i>Mash potato, heirloom baby carrot, broccolini, leek fondue, shiraz jus</i>		
250G RUMP STEAK	25	28
<i>100 day grain fed. Served with chips, salad & your choice of sauce</i>		
300G SCOTCH FILLET	38	43
<i>Grain fed MB2. Served with chips, salad & your choice of sauce</i>		
400G RUMP STEAK	35	38
<i>MB3+ British breed, 100 day grain fed. Served with chips, salad & your choice of sauce</i>		
<i>Gravy (GF + DF), Peppercorn (DF), Creamy Garlic (GF), Dianne (GF + DF), Mushroom, Hollandaise</i>		

All extra sauces \$2 each

V – Vegetarian | GF – Gluten Free | DF – Dairy Free | VG – Vegan
GFO – Gluten Free Option | DFO – Dairy Free Option

Gluten-friendly options may come into contact with gluten. While we take precautions, we cannot guarantee no cross-contamination. Please ask a team member about our gluten friendly options.