

# Blu Bistro

lunch 11.30 - 2.00 | dinner 5.30 - 8.00

breads

<b>GARLIC BREAD (V)</b>	8   11
+ cheese 9   12	
+ cheese & bacon 10   13	
<b>BRUSCHETTA (V)</b>	13   16
Roma tomato, red onion, basil, parsley, balsamic, olive oil	
<b>BAKED BRIE (GFO)</b>	15   18
Turkish bread, honey, dukkah, olive oil, rocket, chilli	
<b>PIZZETTE</b>	15   18
Lemon & ricotta, black pepper, fried parsley	

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entrees

<b>MUSHROOM ARANCINI BALLS (4) (V)</b>	15   18
Truffle mayo	
<b>HAWAIIAN PRAWNS (4) (GF, DF)</b>	16   19
Lime marinated prawns, pineapple, cucumber, dill, parsley, shallots	
<b>PULLED BEEF TACO (1)</b>	8   11
Slow cooked brisket, chipotle cream, pickled onion, coriander	
<b>CHICKEN DRUMETTES (5) (GF, DF)</b>	14   17
Marinated in a sticky teriyaki sauce	
<b>VEGETABLE SPRING ROLLS (4) (V, DF)</b>	14   17
Nam Jim sauce	
<b>SALT &amp; PEPPER CALAMARI (4)</b>	17   20
Lime aioli & rocket	
<b>STUFFED JALAPENOS (3) (V)</b>	17   20
Risotto & cheese filled jalapenos, garlic & feta sauce	

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salads

<b>CAESAR SALAD (GFO)</b>	19   22
Cos lettuce, herbed croutons, double smoked bacon, boiled egg, & parmesan dressing	
+ Add chicken 7	
<b>CALAMARI SALAD</b>	22   27
Fried calamari strips, mesclun, dill, cucumber, red onion, tomato, herb dressing	
<b>THAI BEEF SALAD (GF, DF)</b>	22   27
Bean sprouts, spinach, mint, cherry tomatoes, crushed peanuts, red onion	
<b>AVOCADO SALAD (GF, DF, V)</b>	19   22
Mung beans, sprouts, heirloom cherry tomatoes, red onion, mesclun, pepita, toasted coconut, lime & palm sugar dressing	
+ Add chicken 7	

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sides

<b>CAESAR SALAD</b>	7   10
<b>BRUSCHETTA SALAD (GF, DF)</b>	7   10
<b>TRUFFLE &amp; PARMESAN KIPFLERS (GF, V)</b>	7   10
<b>ONION RINGS IN ROSEMARY SALT (DF, V)</b>	6   9
<b>SPICED CAULIFLOWER POPCORN (DF, V)</b>	7   10
<b>SEASONAL GREENS (GF, DF)</b>	7   10

Please advise our staff of any dietary requirements.

mains

<b>LAMB LOIN CHOPS (3)</b> (GF, DF)	32   37
<i>Mustard marinated chop, mash potato, sugar snap peas, jus</i>	
<b>COCONUT CHICKEN CURRY</b>	25   30
<i>Braised chicken thigh in a creamy coconut curry sauce, toasted almonds, &amp; steamed rice</i>	
<b>CUBAN PORK BELLY</b> (GF, DF)	28   33
<i>Pan fried, smoky paprika, fried kipflers, baby carrots, salsa criolla, jus</i>	
<b>CHAR SIU DUCK</b>	27   32
<i>Fried rice &amp; Asian greens</i>	
<b>PAD SEW EW</b> (V, GF, DF)	23   28
<i>Panfried shiitake mushrooms, broccolini, bok choy, tofu, fat rice noodles</i>	
<b>SPAGHETTI MEATBALLS</b>	24   29
<i>Beef &amp; chorizo meatballs in a Napoli sauce</i>	
<b>CHEESY RISOTTO</b> (GF, V)	24   29
<i>Creamy cheese sauce, spinach, heirloom tomatoes, toasted almonds, parmesan, basil</i>	
<b>SLOW COOKED BEEF BRISKET</b>	32   37
<i>IPA Braised Beef brisket, corn rib, house coleslaw, roast chats, Jus</i>	
<b>250G RUMP</b> (GF)	26   31
<i>150 day grain fed. Served with chips, salad &amp; your choice of sauce</i>	
<b>400G RUMP</b> (GF)	35   40
<i>MB4+, 150 day grain fed. Served with chips, salad &amp; your choice of sauce</i>	
<b>STEAK &amp; CAESAR</b> (GF)	38   43
<i>Seasoned, 300g sirloin steak with caesar salad &amp; jus</i>	

Sauces add \$2: Mushroom, Peppercorn, Dianne, Gravy, Garlic Cream

seafood

<b>BARRAMUNDI</b>	26   31
<i>Grilled with mashed potato, wilted spinach, creamy parsley sauce</i>	
<b>ATLANTIC SALMON</b>	28   33
<i>Pan-fried salmon, mashed potato, broccolini &amp; Béarnaise sauce</i>	
<b>GARLIC PRAWN LINGUINE</b>	28   33
<i>Sauteed prawns, spinach, dill, parsley, sauv blanc, garlic cream sauce</i>	
<b>SEAFOOD FOR 2</b>	115   125
<i>Calamari rings, NZ flake, béarnaise scallops, Mooloolaba king prawns, bruschetta, rockmelon, smoked salmon blini, grilled barramundi, creamy garlic prawns, side salad, chips</i>	

classics

<b>CHICKEN SCHNITZEL</b>	24   29
<i>Crumbed chicken breast lightly fried until golden, served with chips &amp; salad &amp; your choice of sauce</i>	
<b>CHICKEN PARMIGIANA</b>	27   32
<i>Topped with ham, Napoli sauce and three cheese blend, then grilled until melted and golden, served with chips &amp; salad</i>	
<b>VEAL SCHNITZEL</b>	24   29
<i>Fried veal schnitzel served with chips, salad &amp; gravy</i>	
<b>NZ FLAKE FILLETS</b>	24   29
<i>Crumbed or battered &amp; served with chips &amp; salad</i>	

All seafood is imported, except where stated.

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

## kids meals

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

10.5 | 12.5

**PORK BANGER, MASH, VEG & GRAVY (GF, DF)**

**CHICKEN NUGGETS, CHIPS & SALAD (GF)**

**TEMPURA FISH, CHIPS & SALAD**

**CHEESEBURGER & CHIPS (DFO)**

**HAM & CHEESE PIZZA**

## senior specials

Lunch & Dinner 7 days a week  
A seniors card must be shown  
16 | 19

### **RISSOLES (GF, DF)**

Mash, gravy & caramelised onion

### **HAM STEAK (GF, DF)**

Served with chips & a fried egg

### **SENIORS SPAGHETTI MEATBALLS**

Beef & chorizo meatballs in a Napoli sauce

### **BATTERED FLATHEAD**

Served with chips & salad

### **CHICKEN TENDERS**

Served with mash, steamed greens & Béarnaise sauce

### **BANGERS & MASH (GF, DF)**

Classic pork sausages, mashed potato, steamed seasonal vegetables & gravy

## lunch specials

Monday - Sunday lunch service only  
Receive a complimentary beer, house wine or soft drink  
22 | 25

### **200G RUMP (GF)**

Served with chips, salad & your choice of sauce

### **KARAAGE CHICKEN**

Crispy chicken, sticky sauce, steamed white rice, kewpie mayo, fried onion

### **PESTO CHICKEN PASTA**

Spaghetti, chicken, spinach, roasted capsicum, pesto cream sauce

### **CALAMARI RINGS (5)**

Served with chips & salad

### **TEMPURA PRAWN SALAD (DF)**

Served with vermicelli noodles, mesclun, shredded cabbage, carrot, cucumber & Italian dressing

### **MONGOLIAN BEEF STIR-FRY (DF)**

Sautéed Asian vegetables & hokkien noodles

