

Blu Bistro

lunch 11.30 - 2.00 | dinner 5.30 - 8.00

breads

GARLIC BREAD (V)

+ cheese 9 | 12

+ cheese & bacon 10 | 13

8 | 11

BRUSCHETTA

Roma tomato, red onion, basil, parsley, balsamic, olive oil

13 | 16

BAKED BRIE (GFO)

Turkish bread, honey, dukkah, olive oil, rocket, chilli

15 | 18

ROAST PUMPKIN HUMMUS (DF, V)

Warm pizzette, dukkah, pepitas and olive oil

13 | 16

entrees

MUSHROOM ARANCINI BALLS (4) (V)

Truffle mayo

15 | 18

HAWAIIAN PRAWNS (5) (GF, DF)

Lime marinated prawns, pineapple, cucumber, dill, parsley, shallots

16 | 19

PULLED BEEF TACO (1)

Slow cooked brisket, herb dressing, pickled onion, aioli, coriander

8 | 11

SATAY CHICKEN SKEWERS (4) (GF, DF)

Coconut peanut sauce, fried onion, Sichaun peanuts

16 | 19

VEGETABLE SPRING ROLLS (4) (V, DF)

Nam Jim sauce

14 | 17

SALT & PEPPER CALAMARI (4)

Lime aioli & rocket

15 | 18

KILPATRICK OYSTERS (3) (GF, DF)

Pacific oysters with house made Kilpatrick sauce

16 | 19

salads

CAESAR SALAD (GFO)

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

+ Add chicken 5

19 | 22

CALAMARI SALAD

Fried calamari strips, mesclun, dill, cucumber, red onion, tomato, herb dressing

22 | 27

THAI BEEF SALAD (GF, DF)

Bean Sprouts, spinach, mint, cherry tomatoes, crushed peanuts, red onion

22 | 27

HEIRLOOM TOMATO & BURRATA SALAD (GF, V)

Fennel, red onion, cucumber, rocket, white balsamic vinaigrette

19 | 22

sides

CAESAR SALAD

7 | 10

FRIED LAMB CUTLET (1)

10 | 13

FRIED RICE, SHALLOTS

7 | 10

ONION RINGS IN ROSEMARY SALT (DF, V)

6 | 9

HALF RACK RIBS

15 | 18

SEASONAL GREENS (GF, DF)

7 | 10

Please advise our staff of any dietary requirements.

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mains

LAMB LOIN CHOPS (3) (GF, DF)	32 37
<i>Herbs and mustard marinated chop, mash potato, sugar snap peas, jus</i>	
CHAR-GRILLED PORTUGUESE CHICKEN	25 30
<i>Trio of roast sweet potatoes grilled asparagus, fried capers, lemon garlic aioli.</i>	
CUBAN PORK BELLY (GF, DF)	28 33
<i>Pan fried, smoky paprika, fried kipflers, baby carrots, salsa criolla, jus</i>	
CHAR SIU HALF DUCK	27 32
<i>Fried rice & Asian greens</i>	
PAD SEW EW (GF, DF, V)	23 28
<i>Pan fried shitake mushrooms, broccolini, pak choy, tofu, wide rice noodles</i>	
SPAGHETTI MEAT BALLS	24 29
<i>Beef & chorizo meat balls in a Napoli sauce</i>	
SWEET POTATO ROSTI (V,GF)	24 29
<i>Crispy fried sweet potato, romesco cream cheese, asparagus, roasted heirloom cherry tomato</i>	
SLOW COOKED BEEF BRISKET	32 37
<i>IPA Braised Beef brisket, mash potato, broccolini, jus</i>	
250G RUMP (GF)	26 31
<i>150 day grain fed. Served with chips, salad & your choice of sauce</i>	
400G RUMP (GF)	35 40
<i>MB4+, 150 day grain fed. Served with chips, salad & your choice of sauce</i>	
STEAK AND CAESAR (GF)	40 45
<i>Seasoned, 300g sirloin steak with caesar salad & jus</i>	
500G OP RIB FILLET (GF)	70 / 85
<i>Char-grilled OP rib fillet, mash potato, broccolini, fried onion, jus, chimi churri</i>	
<i>Sauces add \$2: Mushroom, Peppercorn, Dianne, Gravy, Garlic Cream</i>	

seafood

GRILLED BARRAMUNDI (GF)	26 31
<i>Herb chat potatoes, grilled asparagus, fried capers, chive butter</i>	
ATLANTIC SALMON (GF, DF)	28 33
<i>Pan-fried, lemon thyme oil, mash potato, broccolini, peppered hazelnuts</i>	
GARLIC PRAWN LINGUINE	28 33
<i>Sauteed prawns, spinach, dill, parsley, sauv blanc, garlic cream sauce</i>	
SEAFOOD FOR 2	115 / 135
<i>Calamari rings, NZ flake, Kilpatrick oysters, Moololaba king prawns, bruschetta, rockmelon, smoked salmon blini, somac salmon, creamy garlic prawns, side salad, chips</i>	

classics

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

CHICKEN NUGGETS, CHIPS & SALAD (GF)

TEMPURA FISH, CHIPS & SALAD

KIDS CHEESEBURGER & CHIPS (DFO)

KIDS 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 MEAT BALLS

Beef & chorizo meat balls in a Napoli sauce

BATTERED FLATHEAD

Served with chips & salad

GRILLED LEMON HERB TENDERS

Mash potato, steamed greens, gravy

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*

CHICKEN PESTO PASTA (VO)

*Spaghetti, broccoli, green peas, spinach,
parmesan*

CALAMARI RINGS

Served with chips & salad

TEMPURA PRAWN SALAD (DF)

*Served with vermicelli noodles, mesclun,
shredded cabbage, carrot, cucumber*

MONGOLIAN BEEF STIR-FRY (DF, VO)

Sautéed Asian vegetables & hokkien noodles

