

entrées

Breads	Garlic & olive sourdough with extra virgin olive oil & balsamic crème (v)	8.0
Antipasti	Garlic & chilli Manzanillo olives, prosciutto crudo, Persian fetta, basil stuffed bell peppers & marinated artichokes	22.0
Oysters	Sydney rock oysters served: Natural with lemon & salmon pearls (g) Cabernet vinegar & eschallots (g) Prosciutto & smokey barbeque	1/2 doz 16.0 doz 32.0
Scallops	Seared QLD scallops, warm pea & lemon puree, snow pea sprouts & salsa verde (g)	17.0
Prawns	Grilled king prawns with fresh mango, Persian fetta, cress & macadamia (g)	17.0
Duck	Crisp duck breast with red cabbage, pickled ginger, mint & orange reduction (g)	16.0
Mozzarella	Baked mozzarella rolled in crushed pistachio on a bed of baby spinach, spanish onions & sweet citrus dressing (v) (g)	16.0

Dietary Notes: (v) Vegetarian (g) Gluten Free

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bluesalt grill

Barramundi	180g barramundi	34.5
Salmon	200g Atlantic salmon	34.5
Seafood grill	90g barramundi, king prawns & scallops	39.5
Beef fillet	250g grainge tenderloin	39.5
Beef rib eye	300g grainge rib eye cutlet	39.5
Lamb cutlets	Lamb cutlets (4)	39.5

please choose two accompaniments & one sauce

Accompaniments	Hand cut fries
	Buttery potato purée (g)
	Seasonal vegetables (g)
	Maple dutch carrots (g)
	Mixed garden salad (g)
	Caesar salad
Sauces	Green peppercorn
	Red wine jus
	Mushroom sauce
	Lemon & garlic butter (g)
	Sweet soy, ginger & chilli glaze
	Salsa verde (g)

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mains

Chicken	200g corn fed chicken supreme with peppered kipflers, rocket, asparagus & redcurrant reduction (g)	34.0
Lamb	Marinated 250g white pyrenees lamb rump with crisp gnocchi, baby beets, thyme & gremolata	38.0
Flathead	Crisp battered flathead with golden steak fries, garden salad & dill mayonnaise	26.0
Polenta	Crisp polenta, balsamic mushrooms, asparagus, wilted spinach & goats cherve (g) (v)	24.0
Pasta	Saffron infused angel hair pasta tossed with Alaskan king crab, fresh prawns, shitake, chilli, rocket & parmesan	32.0

sides

Salad	Baby rocket, mint, nashi pear & prosciutto (g)	7.0
Caesar	Cos lettuce, crisp bacon, croutons & parmesan	7.0
Vegetables	Mixed seasonal vegetables with herb butter (g)	7.0
Chips	Steak fries with garlic aioli	7.0

dessert

honey	honey bavarois with caramelised figs, floss & pistachio tuille	12.5
chocolate	rich chocolate mousse, dark chocolate ganache, raspberries & mint	12.5
mandarin	sweet pastry filled with crème pâtissière, topped with mandarins & dark chocolate sauce	12.5
ice cream	daily selection of ice cream	3.5/scoop
affogato	fresh espresso served with vanilla bean ice cream add your favourite liqueur	6.5 12.0
cheese plate	selection of Australian cheeses served with honeycomb, figs & lavosh includes double brie, mature cheddar and blue <i>(varieties will vary depending on ripeness)</i>	18.5

coffee & tea

espresso	cappuccino, flat white, cafe latté, mocha, long & short black	4.0
tea	recharge – english breakfast refresh – green tea & lemon calm – chamomile uplift – earl grey relax – rooibus & vanilla restore – green tea & Jasmine	4.0
hot chocolate	rich chocolate & warm textured milk served with marshmallows	4.0