



evening menu

Starters

- Garlic Bread** - Served on toasted Turkish bread. **\$5.00**
- Herb bread** - Served on toasted Turkish bread. **\$5.00**
- Oysters Natural** **\$2.50 per oyster**
- Served with a lemon wedge.
- Oysters Natural** **\$2.75 per oyster**
- Served with a Caramelised Balsamic vinaigrette.
- Oysters Kilpatrick** **\$3.00 per oyster**
- Served with bacon and a home made barbeque sauce.

Entrees

- Smoked Salmon** **\$14.50**
Smoked salmon with mesculan, tomato, cucumber served on toasted Turkish bread. Dressed with a lemon vinaigrette.
- Moroccan Lamb Salad** **\$14.50**
Marinated Lamb rump served warm on a polenta cake with cucumber ribbons. Dressed with a honey mustard mayonnaise.
(G)
- Cream of Butternut Pumpkin Soup** **\$10.50**
Pumpkin soup served with a warm dinner roll.
(V)
- Salt and Pepper Squid** **\$14.50**
Salt and Pepper Squid fried golden brown and served with a salad of mesculan, tomato, cucumber and tartare sauce.
- Blue Bottle Bruschetta** **\$12.50**
Vine ripened tomatoes, marinated eggplant, garlic, basil and extra virgin olive oil served on one slice of toasted Turkish bread.
(V)

G= Gluten Free V= Vegetarian

blue bottle

more than just a cafe

Mains

Lamb Shanks **\$28.50**
2 lamb shanks braised with red wine, tomato, onion, celery, fresh herbs then reduced to make a rich lamb jus.
(G)

Eye Fillet **\$29.50**
200g Eye fillet steak served with a caramelised balsamic onion ragout.
(G)

Fish of the Day **\$29.50**
Fresh catch of the Day served with a pesto and basil oil.
(G)

Chicken Breast **\$26.50**
Pan-fried crispy skinned Chicken breast served with a creamy garlic prawn sauce.
(G)

Lamb Rump **\$28.50**
Medallions of baby lamb rump, marinated with garlic rosemary, olive oil and a splash of white wine. Finished with a drizzle of Pukara caramelised balsamic vinegar.
(G)

Quiche Florentine **\$21.50**
Diced fetta, English spinach and freshly ground cinnamon baked in a short crust base. Served with pesto.
(V)

All mains served with Duchess potatoes, steamed carrot batons and steamed fresh zucchini.

G= Gluten Free V= Vegetarian