

blue bottle café

evening

Starters

<i>Garlic or Herb butter on toasted focaccia.</i>	\$4.00
<i>Mild English Mustard or sweet chilli sauce and tasty cheese on toasted focaccia.</i>	\$ 5.50

Entrees

<i>Tuscan Bruschetta</i> (tomato, garlic, basil and extra virgin olive oil) on toasted sourdough. (2 slices)	\$10.00
<i>Salt and Pepper John Dory</i> with summer salad and red wine vinegarette.	\$10.00
<i>Tempura Prawns</i> served on an avocado salad.	\$14.50
<i>Norimaki Rolls</i> - Chef's selection see blackboard.	\$12.50

Main

<i>Lamb Rump</i> with rosemary roasted potatoes, grilled zucchini, carrots and minted lamb jus.	\$29.50
<i>Pesto Chicken</i> served with scalloped potato and steamed seasonal vegetables.	\$27.50
<i>Braised Veal Shanks</i> served on potato mash with seasonal vegetables, a rich veal jus and bread roll.	\$27.50
<i>Fish of the Day</i> - See blackboard for tonight's special.	
<i>Indian Vegetable Curry</i> fresh seasonal vegetables slowly cooked in a mild curry sauce with rice, pappadams and accompaniments.	\$24.50

All meals can be served with salad and chips instead of vegetables.

Dessert

See the blackboard for today's selection.

*All desserts are served with either cream or ice cream.
\$1.00 extra for both.*

Menu subject to change without notice.

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evening specials

2 Course Evening Special \$35.00
3 Course Evening Special \$41.00

Entrée

Tuscan Bruschetta (tomato, garlic, basil and extra virgin olive oil) on
toasted sourdough. (2 slices)

or

Salt and Pepper John Dory with a summer salad and red wine vinegarette..

Mains

Braised Veal Shanks served on potato mash with seasonal vegetables, a rich
veal jus and bread roll.

or

Fish of the day - See the blackboard for tonight's special.

Desserts

See blackboard for today's selection.

All dessert are served with either cream or ice cream.
\$1.00 extra for both.

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