

Blues Spring Menu

Breads

Ciabatta bread rolls with olive oil, balsamic reduction and dukkah
\$9.9

Warm bread rolls \$1.0 ea

Trio of Dips

Local & house made dips accompanied by Blues rustic baked bread
\$13.9

Beetroot Carpaccio

Accompanied w Woodside goats cheese, roasted walnuts, balsamic shallots & a sweet basil and watercress salad
Entrée \$15.9

Blues soft shell crab

Lightly fried crab on scented jasmine rice with sweet Thai green curry sauce and coriander
Entrée \$16.9- Main \$29.9

Hot Smoked Salmon Trout Fettuccini

Spanish onion, capers, spinach & fresh herbs w Hot smoked salmon in a white wine cream sauce
Entrée \$16.9- Main \$29.9

Handmade Gnocchi

Roasted vegetables w baby spinach in a basil pesto cream w balsamic onion
Entrée \$15.9- Main \$29.9

Seafood Plate to Share

Succulent sautéed Tom Yum prawns, marinated octopus, smoked salmon, salt & pepper soft shell crab and piri piri seasoned squid with a fresh lemon wedge
Entrée \$44.9

Blues Beef Fillet

Margaret river beef fillet cooked to your liking on creamy parsnip puree, tomato fondue w buttered baby spinach finished with a 90 mile red wine jus
Main \$36.9

Lamb Back strap

Marinated lamb back strap resting on vegetable & herb Provencal w sautéed baby spinach & tomato infused jus
Main \$32.9

Haloumi Chicken Breast

Succulent Chicken breast w fire roasted capsicum, grilled Haloumi on crushed oven roasted chat potatoes & a rich tomato relish with EVOO
Main \$29.9

Pt Lincoln Kingfish

Crispy skinned kingfish on roasted roma tomatoes w hand cut potato crisps, grilled prawns & finished w a fresh herb pesto
\$34.9

Mt Compass Venison

Venison medallions on roasted sweet potato mash w a spring beetroot & tendril salad w aged port reduction & EVOO
Main \$34.9

Blues Coastal Platter for 2

Crab and dill dip, fresh baked market fish, marinated octopus, salt & pepper soft shell crabs, Piri Piri seasoned squid, smoked salmon and Tom Yum prawns with a garden salad- \$95.0

Sides:

#Blues house salad w a honey mustard dressing
#Crispy salt & pepper potatoes
#Seasonal Green veg tossed through basil pesto
\$9.9 Each

Sweet Temptations

Velvet Chocolate Mousse

Served with Kangaroo Island Pure cream &
Strawberry Compote
\$15.9

Blues Crème caramel

Served with a Toffee sauce, cream and
fresh strawberry
\$15.9

Banoffee Pie (Banana caramel pie)

Served with caramelised banana & double
cream
\$15.9

Raspberry and vanilla bean Pannacotta

Finished with strawberries and balsamic
dots
\$15.9

Affogato

Vanilla ice cream, a shot of your favorite
liqueur and a short black coffee
\$15.9

*No separate accounts thank you
Amex surcharge 3%