



## BLUE PLATE RESTAURANT

### Appetizer

Garlic & Herb Bread

\$10.00

Bruschetta Served on Toasted Turkish Bread, Heirloom Tomato, Feta, Fresh Basil, Balsamic Glaze, Infuse Garlic Olive Oil

\$12.50

### Entree

½ Doz Natural Oysters, \$19.50

1 Doz Natural Oysters \$39.00

½ Doz Kilpatrick Oysters \$21.00

1 Doz Kilpatrick Oysters \$42.00

Thai Springs Rolls, Minced Pork, Vegetables, Vermicelli Served with Sweet Chilli Sauce

\$15.90

Thai Style Sauteed Squid Served with Capsicum, Beansprouts Rice Noodles Crisp

\$18.00

Pan Seared Scallops, Served with Pea Puree, Roasted Cauliflower, Prosciutto Crisp and Sauerkraut Salad

\$18.00

Lamb Skewers with Feta and Olives Salad Served with a Tzatziki Sauce

\$18.50



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### Main Course

Creamy Tomato Sugo, Ravioli, Grana Padano (veg)  
\$28.00

Thai Salad, Beef or Chicken with Mixed Leaves, Cucumber, Cherry Tomato, Cilantro Sprigs,  
Beans Sprouts, Basil, Mint, Peanuts  
\$28.00

Homemade Herbs and Parmesan Crusted Chicken Schnitzel Served with Fluffy Mash, Greens,  
Herbs Salad with Pepper Gravy or Plain Gravy  
\$28.00

Prawn and Chorizo Linguine or Fettuccine (Hand Made Pasta)  
\$34.00

Chicken Supreme Served with Cream Ricotta Mash, Truffle Garlic leek Cream Sauce,  
Prosciutto Crumble, and Crispy Kumara.(gf)  
\$36.00

Zesty Herb Crusted Pork Loin Served Sauteed Baby Corn, Snow Peas, Bok Choy, Wood Ear  
Mushroom, Sauce Robert and Crackling  
\$36.00

Grilled Salmon Served with Roasted Kipfler, Potato, Wilted Spinach, Cured Flying Fish Caviar  
Sauce Gernoblosie and Tempura Zucchini Flower  
\$37.00

Prosciutto Wrap Lamb Served with Mash Peas, Dutch Carrots, Broccoli, and Red Wine Jus.(gf)  
\$39.00

Grain Fed Scotch Fillet Steak Served with Buttered Sautéed Greens, Potato Hash, Red Wine  
Jus, Pepper, or Plain Gravy.(gf)  
\$42.00



## BLUE PLATE RESTAURANT

### Sides

Mash Potato

\$8.00

Side of Fries

\$8.00

Greens with Toasted Almonds.

\$10.00

Truffle Parmesan Fries

\$10.00

### Children's Menu \$18.50

Fish and Chips

Chicken Nuggets with Chips and Tomato Sauce

Sausages and Chips Served with Plain Gravy

2 Scoops Ice Cream with Chocolate or Strawberry Topping

Under 10 years Includes Soft Drink



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### Dessert

Banana Pudding, Served with Vanilla Ice Cream, Caramel Sauce Berries.

\$17.00 (gf)

Affogato, Served with Vanilla Ice Cream, Espresso Coffee, and Shot of Liquor (gf)

\$17.00

Coconut and Kaffir Lime Leaves Pannacotta Served with Almond Biscotti and Fresh Berries

\$17.00

Dark Chocolate Delice, Served with Vanilla Ice Cream, Cocoa Tuile, Salted Caramel Sauce

\$18.00

Cakeage up to 20 Guests \$10.00 Over 20 Guests \$20.00