



BLUE PLATE RESTAURANT

Appetizer

Garlic Bread

\$10.00

Bruschetta Served on Toasted Sourdough, Tomato, Feta, Fresh Basil, Balsamic Glaze, Infuse
Garlic Olive Oil

\$12.50

Wonton Smoked Salmon Tartare, Yuzu Mayo, Tobiko, Dill

\$16.00

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

Siracha Mornay Scallops Served on shells. (Gf)

\$18.00

Lamb skewers Served with Harissa Romeos, Pomegranate, and Cherry Tomatoes. (Gf)

\$18.00



BLUE PLATE RESTAURANT

Main Course

Herbs Crusted Chicken Schnitzel Served with Chips and Salad with Pepper Gravy or Plain
Gravy

\$28.00

Spinach and Pumpkin Ravioli (veg)

\$32.00

Chorizo, Prawn and Crab Linguine

\$36.00

Rum and Raisin Glaze Pork Belly Served with Sweet Potato Puree Broccolini, Dutch Carrot
(Gf)

\$37.00

Grilled Barramundi Served with Lemon Grass, Coconut Cream, Galangal Reductions,
Bok Choy , Nadi Pear Salsa, and Jasmine Rice.(Gf)

\$37.00

Prosciutto, Wrapped Chicken Breast Stuffed with Spinach and Brie Served with Layered
Potato, Broccolini, Herbs, Sweet Potato Chips, and a Fine Mushroom Sauce.

(Gf)

\$38.00

Moroccan Spiced Braised Lamb Shank Served with Sweet Paprika Corn Rice, Broccolini

\$38.00

Tea Smoked Hawkesbury Duck, Served with Carrot Cream, Charred Fennel, Raspberry,
Greens, Port jus. (Gf)

\$41.00

Grain Fed Beef Fillet Served with Butter Layered Potato, Broccolini with Red Wine Jus,

\$49.00



BLUE PLATE RESTAURANT

Sides

Side of Fries

\$8.00

Greens with Toasted Almonds.

\$10.00

Garden Salad with Pomegranate Dressing

\$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



BLUE PLATE RESTAURANT

Dessert

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

\$17.00

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

\$17.00

Green Forest Matcha Sponge Served with Matcha Ice Cream and Matcha Cream Sauce,
Fresh Berries

\$17.00

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

\$18.00

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