



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

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

Salt and Pepper Squid served with Tartare Sauce.(Gf)

\$18.00

Pan Seared Hokkaido Scallops served with Sautéed Sweet Corn, Bacon and Chorizo
Mayonnaise. (Gf)

\$18.50

Lamb Skewers served with Harissa Romeos, Pomegranate, and Cherry Tomatoes. (Gf)

\$18.50



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Main Course

Herbs Crusted Chicken Schnitzel served with Chips and Salad with Pepper Gravy or Plain Gravy
\$28.00

Home-made Pumpkin and Feta Ravioli served with Spinach and Butter Sage Cream Sauce (veg)
\$32.00

Handmade Fresh Linguine Pasta served with Chilli, Prawns Broccolini and Parmesan Cheese
\$36.00

Pork Tenderloin Wrapped in Bacon served with a Mustard Sauce, Candid Potato, Carrot, Watercress and Shimeji Mushroom and Crackling
\$39.00

Prosciutto Wrapped Chicken Breast served with Potato Purée ,Broccolini, Sweet Potato Chips and Provençal Sauce (gf)
\$39.00

Pan Roasted Salmon served with Avocado Purée, Sautéed Spinach, Roasted Carrot, Salmon Caviar and Tomato Basil Beurre Blanc Sauce
\$42.00

Roasted Lamb Rack served with Couscous Cake, Dutch Carrot, Lamb Croquettes ,Broccolini, salsa Verde and Lamb jus
\$46.00

Grain Fed Beef served with Paris Mash ,Broccolini, Dutch Carrot, homemade Red Wine jus.
\$49.00



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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



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Dessert

Rhubarb Pannacotta served with Fresh Berries Compote and Crumble

\$17.00

Mango and Passionfruit Cheesecake served with Mixed Berries and Mango Sorbet

\$17.00

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

\$17.00

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

\$17.00

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

