

# blues

R E S T A U R A N T

## *To Share*

*Artisan rye roll, butter, smoked sea salt*  
\$2.50

*Adelaide Bremer Café dips, Andy Clappis hand crafted pita*  
\$19.90

*VG, GF available (Extra pita \$6.00)*

*Blues dukkah, local olive oil, aged balsamic reduction, marinated olives,  
baked artisan rye rolls.*  
\$18.90 Vegan

*Chicken liver pate with spiced jelly, 3 citrus and vanilla bean marmalade,  
Toasted seasoned ciabatta*  
\$21.90 GF Available

## *Entrees*

*Moroccan cauliflower, hummus, smoked eggplant gel, spring peas, red pepper coulis  
and baby herbs.*  
\$18.90 / Main \$38.90 VG, GF

*5 spice soft shell crab & prawn, hoisin, Vietnamese salad, coriander and fresh lime, soybean  
chilli dressing*  
\$23.90 / Main \$45.90 G/F

*Alexandrina curd & Leek croquettes, black garlic aioli, Peninsula Providore olive oil, herbs, and  
garden flowers*  
\$18.90 VG

## *Mains*

*Oven roasted chicken breast, crispy mushroom risotto cake, sautéed red cabbage,  
Baby carrots, micro herbs, chicken glaze and garden flowers  
\$44.90 GF Available*

*Pan fried Barramundi, kipfler potatoes, charred brocolini, minted yoghurt, balsamic fig reduction  
Tomato & chilli pickle and micro herbs  
\$46.90 GF*

*36 Degree South beef fillet, parsnip puree, grilled asparagus, smoked cherry tomatoes, thyme  
infused jus, micro herbs and fresh picked garden flowers  
\$59.90 GF*

*Prawn spaghetti, roasted garlic, basil, parsley, chilli, capers, rich tomato sauce, grated  
Parmesan & baby herbs.  
\$46.90 GF, Vegetarian & Vegan available*

*Spring Ridge Venison fillet, maple roasted pumpkin, sautéed mushroom caps, Spring peas,  
Port jus and garden flowers  
\$46.90 GF*

## *Sides*

*Brocolini, Bok Choy, pine nuts, buttermilk dressing*

*Salt and vinegar roasted kipfler potatoes, picked parsley*

*Mixed leaves, smoked cherry tomatoes, sugar snaps, beetroot, pickled cucumber, green  
Goddess dressing*

*Golden fries, house seasoning, garlic aioli*

*\$18.90 Each*

# *Desserts*

*Espresso Martini crème brulee w sweet pastry twist, strawberry*

*Sticky date pudding, butter scotch sauce, biskof ice cream, strawberry, mint*

*Vanilla and cinnamon Poached pear, white chocolate ganache, Irish cream & scorched  
almond ice cream*

*Affogato - Vanilla ice cream with a shot of espresso coffee and Frangelico liqueur  
GF available*

*\$18.90 each*