

blues

R E S T A U R A N T

Open Wednesday to Saturday night bookings Ph 8554 1800

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

*Vanilla bean panna cotta, berry coulis, praline, strawberries
& fresh mint
GF*

*Chai spiced Poached pear, vanilla labneh, passionfruit couli,
Pistachio & oatmeal crumb, mint and strawberry
GF available*

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

\$18.90 each

Kids Menu

Panko crumbed fish and chips

Chicken nuggets and chips

Spaghetti bolognaise w'cheese

Spaghetti, cheese, butter & herbs

\$18.90 Each

Bowl of chips w' tomato sauce

\$9.90

Chocolate, strawberry or caramel sundaes w sprinkles & choc wafer

\$9.90 Each