

(GF) Gluten Free
(V) Vegetarian

Starters

Chef's own recipe Homemade Italian Breads, baked in-house (V)		
GARLIC		5.50
HERB & CHEESE		6.50
BRUSCHETTA		8.50
HERB/CHEESE/PESTO		6.90
GARLIC PIZZA		9.90
BRUSCHETTA PIZZA		11.90
FRESHLY SCHUCKED OYSTERS NATURAL (GF)	½ doz - 13.90	1 doz - 22.90
Served with Lemon & Cocktail Sauce		
KILPATRICK	½ doz - 14.90	1 doz - 24.90
Grilled in Worstershire Sauce with Bacon		
HOME MADE SOUP OF THE DAY		10.90
SCALLOPS (GF)		15.90
Large Canadian Scallops pan seared, with a Lemon Butter Sauce served with Rocket salad		
LEMON PEPPER CALAMARI		13.50
Lightly floured lemon pepper Calamari served on a Rocket, Sun-dried Tomato, Parmesan & Spanish Onion Salad with Tartare Sauce		
DIJON PRAWNS (GF)		15.50
Pan seared Prawn Cutlets in Dijon Mustard, Avocado, Cream & White wine sauce, served with Parsley scented Rice		
TUSCAN PRAWNS (GF)		15.50
Pan seared Prawn Cutletes in Olive oil with Olives, Capers, Fresh Tomato, Garlic & a touch of Chilli with Parsley scented Rice		
PORK BELLY (GF)		14.90
Braised in a sweet and spicy Chef's Special Sauce topped with a rich reduction , served with Rocket Salad		
FILO TRIANGLE (V)		14.90
Filo pastry Triangle filed with Spinach, Mushroom, Sundried Tomatoes Pumpkin and Ricotta, topped with a Creamy Garlic Sauce, served with Rocket Salad		
TWICE COOKED POLENTA (V) (GF)		14.90
Polenta cooked with fresh Herbs & Parmesan Cheese, cold-set and pan fried , served with a Capsicum, Tomato & Olive sauce & Rocket Salad		

Main Meals

TRADITIONAL CHICKEN PARMAGANA Finished with Mozzarella Cheese & Napoli Sauce with Chips & Salad	21.90
CHICKEN SCALLOPINI (GF) Thinly sliced Chicken Fillets pan seared in White Wine, Mushrooms & Cream Sauce with Italian herbed Potatoes & Seasonal Vegetables	26.90
CHICKEN ALEISHA (GF) Char grilled Chicken Breast topped with Bacon, Mushroom and Avocado in a Creamy White Wine Sauce served with Seasonal Vegetables & Herbed Italian Potatoes	26.90
LAMB STEAK (GF) Char grilled Marinated Lamb Steaks with Bacon topped with Red Wine Jus served with Chips & Salad	27.90
EYE FILLET MIGNON (GF) Prime Eye Fillet wrapped in Bacon, Char grilled with your choice of Red Wine Jus, Pepper or Mushroom Sauce served with a Rocket, Sundried Tomato, Parmesan & Spanish Onion Salad with Italian Herbed Potatoes	32.90
REEF & BEEF (GF) Char grilled Prime 400g Porterhouse topped with Red Wine Jus, crowned with floured calamari & Char grilled Prawns served with Chips & Salad	34.90
PORTERHOUSE STEAK (GF) Prime Char grilled Porterhouse Steak served with Chips & Salad with your choice of Red Wine Jus, Garlic Butter, Pepper or Mushroom Sauce	28.90
LAMB SHANKS Lamb Shanks slowly braised in a rich Red Wine, Tomato and Rosemary Jus, served on a bed of potato mash and vegetables	Small \$23.90 Large \$28.90
LEMON PEPPER CALAMARI Lightly floured lemon pepper calamari served with a Rocket, Sundried Tomato, Parmesan & Spanish Onion Salad with Chips & Tartare Sauce	25.90
DIJON PRAWNS (GF) Pan seared Prawn Cutlets in a Creamy Dijon Mustard & Avocado White Wine Sauce, served with Parsley scented Rice & Seasonal Vegetables	27.90
TUSCAN PRAWNS (GF) Pan seared Prawn Cutlets in Olive Oil with Olives, Capers, Fresh Tomato, Garlic & a touch of Chilli with Parsley scented Rice served with Seasonal Vegetables	27.90
FRESH FISH OF THE DAY (GF) Pan-fried Fish fillet served with Italian herbed Potatoes & Vegetables topped with a Lemon, Sage Butter sauce	27.90
SEAFOOD PLATTER Chargrilled Prawns, chilli local Mussels, floured Calamari, Natural Oysters and oven-baked Fish Of The Day served with Chips, Salad, Tartare, Cocktail Sauce & Lemon	36.90
	Platter for 2 - \$70.90

SCALLOPS (GF)	28.90
Large Canadian Scallops pan seared, with a Lemon Butter Sauce served with Italian herbed Potatoes and Rocket Salad	
CHILLI MUSSELS (GF)	23.90
Live black Mussels cooked in a white Wine, olive, caper and spicy Napoli sauce served with Rice & Home-made Bread	
FILO TRIANGLE (V)	25.90
Filo pastry Triangles filled with Spinach, Mushroom, Sundried Tomatoes, Pumpkin and Ricotta, topped with a Creamy Garlic Sauce, served with Italian herbed Potatoes & Vegetables	
TWICE COOKED POLENTA (V) (GF)	25.90
Polenta cooked with fresh Herbs & Parmesan Cheese, cold-set and pan fried, served with a Capsicum, Tomato & Olive sauce, Italian herbed Potatoes & Rocket Salad	
<u>Pasta</u>	
SPAGHETTI BOLOGNESE - Hearty Traditional Meat Sauce	17.90
FETTUCINE CARBONARA - Bacon, Egg, Cream & Parmesan Cheese	18.90
SPAGHETTI MARINARA - Marinated King Prawns, tender Calamari, Mussels & Scallops in Garlic, White Wine & Extra Virgin Olive Oil	21.90
SOPRANOS FETTUCINE - King Prawns, Basil, Fresh Tomato, Chilli, Spanish Onion & Extra Virgin Olive Oil	21.90
GODFATHER PENNE - Chicken, Mushrooms, Bacon & Spring Onion tossed through a creamy Napoli Sauce	20.90
PESTO CHICKEN GNOCCHI - Basil, Olive Oil, Garlic, Pine Nuts, Parmesan Cheese blended into a fine Paste with Chicken, Mushrooms & Cream	20.90
FLORENTINE PENNE - Chicken, Sundried Tomatoes, Spinach & Spring Onion in a Creamy White Wine & Napoli Sauce	20.90
GNOCCHI MATRICIANA - Bacon, Capsicum, Spanish Onion, Chillies & Napoli Sauce	19.90
CANNELLONI (V) - Homemade Spinach & Ricotta Cannelloni with Napoli Sauce with a Mixed Salad & Chips	20.90
TRADITIONAL LASAGNE - Oven baked Lasagne layered with Pasta Sheets, Bolognese Sauce & Bechamel Cheese served with Chips & Salad	21.90
<u>Risotto</u>	
PESCATORE - Marinated King Prawns, tender Calamari, Scallops & Mussels tossed through a White Wine & Napoli Sauce	21.90
RUSTIC CHICKEN - Chicken, Pumpkin, Mushrooms & Fresh Spinach with Cream	20.90
CONTANDINA - Chicken, Avocado, Spanish Onion & Sundried Tomatoes in a Creamy White Wine Sauce	20.90
PRIMAVERA - Combination of seasonal Vegetables & Garlic in a Napoli Sauce	19.90
<u>Wood Fired Pizzas</u>	
GARLIC PIZZA (V)	9.90
Fresh Garlic with Mozzarella Cheese	
MARGHERITA (V)	14.90
Abundance of Mozzarella Cheese with sliced Tomato & Parsly	
HAWAIIAN	16.90
Double smoked Ham & Pineapple	
BBQ CHICKEN	17.90
Chicken, Smoked Ham, Pineapple, Mushrooms, Onion and BBQ Sauce	
CAPRICCIOSA (V)	16.90
Sundried Tomato, Capsicum, Artichoke, Mushroom & Olives	

VEGETERIAN (V)	16.90
Roasted Capsicum, chargrilled Eggplant, Zucchini & Artichokes	
HOT SALAMI	17.90
Calabrese Salami, Bacon, Olives, Roasted Capsicums & Chillies	
RUSTIC	17.90
Ham, Mushrooms, Artichokes & Roasted Capsicum	

Gourmet Wood Fired Pizzas

BOLOGNESE	19.90
Meaty Bolognese Sauce with Ham, Bacon, Mushroom & Onion	
CAJUN SAUSAGE	17.90
Spicy Sausages, Capsicum, Spanish Onion, Salami, Olives & Cajun Spices	
AUSSIE MEAT	19.90
Salami, Smoked Ham, Bacon, Meat Balls, Pineapple, Onion, Mushrooms, Egg & BBQ Sauce	
LAMB	19.90
Lamb Rump, Spinach, Fetta, Fresh Tomato, Basil & Spanish Onion	
SEAFOOD	19.90
Prawns, Scallops, Mussels, Spinach, ham, Fresh Tomato, Basil & Spanish Onion	
SUPREME	19.90
Prawns, Scallops, Mussels, Ham, Salami, Mushrooms, Capsicums, Olives, Pineapple & Spanish Onion	

CHICKEN OR SALAMI CALZONE	17.90
Turn over Pizza filled with Tomato, Mozzarella Cheese, Smoked Ham, Spinach & Mushrooms & your choice of Chicken/Salami	

Salads

BLU'S CAESAR SALAD	15.90	with chicken 19.90
Baby Cos leaves, herbed Croutons, Anchovies, Parmesan, Poached Egg & Crispy Bacon tossed through a Creamy Anchovy & Mustard dressing		
LAMB SALAD (GF)	22.90	with chicken 19.90
Mediterranean style Salad with Tomato, Cucumber, Olives, Spanish Onions & Mixed Greens topped with marinated Lamb Rump & Tzatziki Yoghurt		

Sides

Garden Salad	5.50
Sauteed Mixed Seasonal Vegetables	5.50
Bowl Of Chips	5.50
Bowl Of Italian Herbed Potatoes	5.50

KIDS MENU

Chicken Nuggets & Chips	7.90
Crumbed Flake & Chips	10.90
Chicken Schnitzel & Chips	12.90
Cheeseburger & Chips	11.90
Kids Pasta - Carbonara, Bolognese Or Napoli with Fettucine, Spaghetti or Penne	8.90

Vanilla Ice Cream	
With Chocolate, Strawberry or Caramel Topping	2.50