

# Blue Plate Restaurant

For any dietary requirements please ask your waiter

## ENTRÉE'S

- \*Breads: garlic bread: or pesto and cheese bread  
½ serve (2 slices) \$4  
full serve (4 slices) \$8
- \*Smoked salmon bruschetta: toasted ciabatta with cream cheese,  
sliced smoked salmon, tomato salsa and a pesto oil. \$16
- \*Scallops: ½ shelled scallops from hervey bay, topped with  
chilli & garlic butter. (gf) \$18
- \*Oysters:  
natural, mornay, kilpatrick or mango salsa ½ doz \$18  
1 doz \$36
- \*Pea & prosciutto risotto: mushy pea risotto topped with pan-  
fried prawns and crispy prosciutto. \$16
- \*Tempura veg: vegetables lightly coated in a tempura batter, and  
served with dipping sauces. \$15
- \*Lemon pepper squid: squid coated in a lemon pepper seasoning,  
fried and served with lime aioli. (gf) \$16
- \*Pumpkin, beef & halloumi salad: a rocket salad tossed with  
roasted pumpkin, onion, capsicum, char grilled beef and  
halloumi. (gf) \$18
- \*Cajun prawns: prawns coated in a Cajun spice, wrapped in a  
wanton, served with sweet chilli & sour cream dipping sauce. \$18

Sorry no split bills, one bill per table

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## MAINS

\*Pasta of the day. \$26

\*Fish: atlantic salmon, served on scalloped chats and topped with a hollandaise sauce \$32

\*Lamb rack, served with croquettes, roasted cherry tomatoes, carrots & jus. \$38

\*Veal scallopini, served with prawns, scallops in a garlic sauce on scalloped potatoes and greens. \$35

Barramundi: served on a mediterranean cous cous topped with salsa verde. \$30

\*Chicken: breast topped with moroccan sauce served on sweet potato and cinnamon mash. \$35

\*Pork belly, slow roasted served on a crunchy noodle salad drizzled with chefs special asian sauce. \$34

\*Steak, tender fillet cooked to your liking, served with a potato croquettes and vegetables \$36

*Please note: medium-well or well-cooked steaks can take 30 to 45 minutes to cook*

\*Mignon, tender fillet wrapped with bacon, cooked to your liking, served with potato croquettes, vegetables & a mushroom sauce. \$38

Sauces, pepper, mushroom, dianne or gravy. \$3 garlic prawn sauce \$6

Sides:

bowl of vegetables \$6

bowl of chips \$6

garden salad \$6

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# Desserts

\$15

**Rocky road sundae:** vanilla, chocolate ice-cream topped with glazed cherries, marshmallows, nuts & choc fudge sauce. (GF)

**Sticky date pudding:** slow cooked sticky date pudding, served with hot butterscotch sauce & ice cream.

**Profiteroles:** warm profiteroles, topped with choc fudge sauce, and served with ice cream.

**Snickers:** creamy chocolate snicker flavored mousse, served with ice cream. (GF)

**Apple crumble cheesecake:** apple & cinnamon cheesecake, topped with warm crumble and ice cream

**Waffles:** a large belgian waffle served with hot butterscotch sauce & ice cream.

**Ricotta & berry tart:** baked ricotta and berry tart and ice cream.

**Trio gelato:** chocolate, tiramisu and cookie cream.

**Affagato (\$18.00):** a scoop of vanilla ice cream, a shot of espresso coffee & a shot of liquor. (GF)