

Blue Plate Restaurant

FOR ANY DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER

ENTRÉE'S

- *Soup of the day: served with a bread roll (gf) \$12
- *Breads: garlic bread: or pesto and cheese bread
½ serve (2 slices) \$4 full serve (4 slices) \$8
bread roll \$3
- *Scallops: ½ shelled scallops from hervey bay, topped with cauliflower puree & crispy prosciutto. (gf) \$18
- *Oysters: delicious oysters, natural, kilpatrick, red wine mignonette mornay.
½ doz \$18
1 doz \$36
- *Pea & prosciutto risotto: mushy pea risotto topped with pan-fried prawns and crispy prosciutto. (gf) \$16
- *Tempura veg: vegetables lightly coated in a tempura batter, and served with dipping sauces. \$15
- *Pumpkin, beef & haloumi salad: a rocket salad tossed with roasted pumpkin, onion, capsicum, char grilled eye fillet and haloumi. (gf) \$18
- *Cajun prawns: prawns coated in a cajun spice, wrapped in a wanton, served with sweet chilli & sour cream dipping sauce. \$18
- *Chicken satay skewers: topped with a satay sauce & served with coconut rice. \$18
- *Cheesy arancini balls: 3 cheese arancini balls served with a spicy tomato sauce. \$15

Sorry no split bills, one bill per table.

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MAINS

Pasta: creamy seafood fettucine, mussels, prawns, squid, cream & garlic sauce, served on fettucine. \$28

Lamb Shank. Braised lamb shank, in a tomato & garlic sauce, served with mash and vegetables: \$31

Lemon Sole: served with beer battered chips, or vegetables and a lemon butter sauce. \$32

Veal Marsala: tender veal back strap cooked in a creamy marsala and (gf) mushroom sauce, served with scalloped potatoes and vegetables. \$35

Chicken Supreme: breast stuffed with camembert cheese, basil pesto and sundried tomatoes and served with mash and creamy sauce. (gf) \$33

Pork Cutlet: crumbed in pistachio, served with cider blueberry sauce and roast vegetable medley. \$34

Atlantic salmon: tomato & coconut sambal served with rice. (gf) \$33

Eye Fillet: top quality tender fillet steak served with vegetables, scalloped potatoes. (gf) \$37

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

Fillet Mignon, tender steak wrapped in bacon, served with scalloped potatoes, vegetables and mushroom sauce. (gf) \$39

Sauces: pepper, mushroom, dienne or gravy. \$3

garlic prawn sauce \$6

Sides: bowl of vegetables \$8

bowl of chips \$6

garden salad \$8

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