

BLUE PLATE RESTAURANT

For any dietary requirements please ask your waiter.

ENTRÉES

BREADS:

Garlic bread: 2 slices \$6: 4 slices \$8

pesto & cheese bread: 2 slices \$8 4 slices \$12

bread roll \$3.

SOUP OF THE DAY: (gf) served with a bread roll. \$12

OYSTERS: (gf) 1/2 doz. \$18 1 doz. \$36

Natural, mornay, kilpatrick or chilli garlic butter, fresh from the south coast.

RICOTTA & SPINACH RAVIOLI: \$16

Pan fried ravioli with pumpkin, pine nuts, baby spinach & a sage burnt butter.

TEMPURA VEGETABLES: \$15

Vegetables lightly coated in a tempura batter & deep fried, served with dipping sauces.

SCALLOPS: (gf) \$18

1/2 shelled scallops from hervey bay, topped with cauliflower puree and a crispy prosciutto.

BEEF, POTATO & ASPARAGUS SALAD: (gf) \$16

A rocket salad tossed with char grilled eye fillet & haloumi, pan fried red onion, asparagus & potato finished with a creamy honey mustard dressing.

GARLIC PRAWNS: (gf) \$18

Pan fried prawns, served with creamy garlic sauce & rice.

BEETROOT & GOATS CHEESE BRUSCHETTA: \$15

Slow cooked sticky beetroot, served on toasted ciabatta with goat's cheese & a balsamic glaze.

CHEESY ARANCINI BALLS: \$16

Arancini made with 3 types of cheese, served with a spicy tomato sauce.

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MAINS:

CHICKEN SCHNITZEL OR PARMIGIANA: freshly crumbed \$28
chicken schnitzel with sauce of your choice or topped with a rich tomato
sauce, ham & cheese, served with vegetables or chips & salad.

PASTA: chorizo & prawn spaghetti, pan fried chorizo, prawn & red \$28
onion tossed in a rich tomato & garlic sauce.

LAMB SHANK: (gf) braised slow cooked shank, in a rich tomato & \$36
vegetable sauce. Served with mash & greens.

SURF & TURF (gf) scotch fillet, topped with prawns, mussels & squid. \$44
served with scalloped potatoes and vegetables.

BARRAMUNDI: (gf) fillet topped with prawns and & garlic creamy sauce. \$38

CHICKEN SUPREME: (gf) Chicken stuffed with camembert, pesto & \$36
sundried tomatoes served with mash & greens and a pesto & cream cheese sauce.

VEAL SCALLOPINI: (gf) thinly sliced veal pan-fried, cooked in a \$36
creamy mushroom & sage sauce. Served with scalloped potatoes & greens.

ROASTED PORK CUTLET: (gf) cutlet roasted & served with \$38
sweet potato mash, greens and a port & mushroom sauce.

ATLANTIC SALMON: (gf) oven baked salmon fillet, served \$34
with rice, bok choy & a chilli, coconut & tomato sambal sauce.

FILLET MIGNON: (gf) 300gm tender fillet wrapped in bacon, \$42
served with scalloped potatoes, vegetables & a mushroom sauce.

Please note medium-well and well done steaks can take 30-45 minutes to cook
bowl of vegetables \$8 bowl chips \$8 garden salad \$8 garlic prawn sauce \$6

DESSERTS \$15

Sticky Date Pudding

served warm with hot butterscotch sauce and ice cream

Coffee Crème Brulee

classic crème brulee with a small hint of coffee, served with ice-cream (GF)

Profiteroles

warm profiteroles topped with choc fudge sauce & served with ice-cream

Chocolate & Raspberry Fudge Brownie

a firm and sticky brownie served with a raspberry coulis & ice cream (GF)

Baked White Chocolate & Baileys Cheesecake

slow baked cheesecake served with chocolate fudge sauce

Waffles

a large Belgian waffle served with hot butterscotch sauce and ice-cream

Rocky Road Sundae

vanilla & chocolate ice-cream topped with glazed cherries, marshmallows, nuts and choc fudge sauce (GF)

Trio Gelato

a dessert glass served with a scoop of cookies & cream, chocolate and pistachio (GF)

Affogato (\$18)

a scoop of vanilla ice-cream, a shot of espresso coffee & a shot of liquor (GF)