

Blue Plate Restaurant

APPETIZERS

Hot Bread Roll \$3.00

Garlic & Chive Bread \$8.00

Roasted Garlic Cheese Bread with Rosemary \$8.00

Whipped Feta and Ricotta Crostini with Roasted Tomatoes Bread \$8.00

ENTREE

Natural Oyster

½ Doz \$18.00 1Doz \$36.00

Natural with Soy Ginger Sauce

½ Doz \$18.00 1Doz \$36.00

Kilpatrick with Smoked Bacon and Leek Jam

½ Doz \$18.00 1Doz \$36.00

Soup of the Day Served with a warm Bread Roll \$12.00

Goat's Cheese, Broccoli & Red Onion Tartlets with Rocket Salad \$15.00

Grilled Chilli Prawns served with Singapore Style Noodle \$18.00

Warm Chicken Caesar Croquettes \$15.00

Crumbed Lemon Pepper Squid served with a Avocado Cucumber Salad
and Lemon Aioli \$17.00

Crispy Chicken Wings with Sweet Chilli Jam \$10.00

Chef James West African inspired Meat Balls in a Rich Tomato Sauce \$16.00

MAIN COURSE

Crumbed Chicken Schnitzel served with Chips & Salad

\$28.00

Five Herb Ravioli with Chanterelles, Roasted Pumpkin Sauce

\$29.00

Tuscan Salmon Fillet Cooked in Luscious Garlic butter, Welter Spinach and Sundried Tomatoes
Sauce served on Bed of Rice

\$34.00

Twice Cooked Crispy Pork Belly, Baked Apple and Celeriac Puree, Pommes Anna with
Red Wine Jus

\$34.00

Green Coated Lamb Rack with Zucchini Cannelloni, Fresh Chevre, Ratatouille
Red Wine Jus

\$36.00

Chicken Supreme Wrapped in Prosciutto Stuffed with Ricotta, Spinach & Herbs with Mash, Glaze Carrot
& Mustard Chive Sauce

\$36.00

Crispy Skin Barramundi with Prawns, Chickpea and Chorizo Stew

\$38.00

Sirloin Steak Cooked to your liking served with Chips, Seasonal Vegetables or Salad with a
Choice of Sauce, Diane, Pepper or Creamy Mushroom

\$38.00

Grain Fed Fillet Steak with Grilled Prawns, House made Herb Béarnaise Sauce, Potato
Rosti. Red Wine Jus

\$44.00

Penne Carbonara

Penne Pasta Cooked in White Wine and Double Cream with Bacon and Cheese

Linguine \$28.00

Shrimp Scallop Pasta with Burst Cherry Tomatoes, Chilli, Garlic & Basil Cream Sauce

DESSERT

Chocolate Pave, House made Popcorn Ice cream, Salted Caramel and Peanut Mousse \$16.00

Sticky Date & Ginger Pudding Serve with Caramel Sauce, Vanilla Ice Cream \$15.00

Crème Brulee with Roasted Rhubarb and Strawberry Jam Serve with Raspberry Ice Cream
\$15.00

Tart of the Week \$15.00

Children's Menu \$16

Under 10year old Includes Soft Drink and Ice-Cream

Crumbed Fish & Chip

Spaghetti Bolognaise

Chicken Nuggets with Chips and Tomato Sauce

2 Scoops of Vanilla Ice Cream with your Choice of Topping

