

blues

R E S T A U R A N T

For the table

Artisan rye roll, butter, smoked sea salt
\$2.50 each

Adelaide Bremer Café dips, Andy Clappis hand crafted pitta
\$19.90 VE
GF available (Extra pitta \$3.50)

*Blues dukkah, local olive oil, aged balsamic reduction, marinated olives,
baked artisan rye rolls. VE*
\$18.90

Chicken liver pâté, spiced jelly, citrus and vanilla bean marmalade, toasted ciabatta
\$21.90
GF available

Entrees

Chef's hand-crafted soup served with artisan rye roll.
\$18.90

*Confit pork belly, pan seared w pickled cucumber, chilli, coconut & coriander jam, sticky soy,
crispy noodles, petite herbs.*
\$19.90

*Roasted celeriac, vanilla infused carrot puree, roasted squash, balsamic onion, grilled
broccolini, toasted freekeh, salsa Verde, micro herbs*
\$18.90 VG

*5 spice soft shell crab & prawn, hoisin, Vietnamese salad, coriander and fresh lime, soybean
chilli dressing*
\$22.90 / main \$42.90 G/F

blues

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Mains

*Confit duck leg, Penang curry sauce, bok choy, lychee, jasmine rice, lime & chilli chutney,
fresh pickled coriander*
\$44.90 GF

*Humpty Doo barramundi with crispy skin, baby potatoes, wild mushroom and
Jerusalem artichoke ragout with vierge sauce, preserved lemon, micro herbs, garden flowers*
\$43.90 GF

*200g Coorong Black beef fillet, spring onion mash, roasted brussels sprouts, jamon, roasted
capsicum coulis, providore olive oil, aged port reduction*
\$59.90 GF

*Sautéed prawn spaghetti, roasted cherry tomatoes, white wine, garlic, green peas, fresh chilli,
capers, salsa verde, baby herbs and fresh lemon*
\$43.90 GF available

*Moroccan cauliflower, hummus, smoked eggplant gel, spring peas, red pepper coulis, fried leek,
baby herbs.*
\$18.90 / \$36.90 VG, GF

*Pan seared Spring Ridge venison tenderloin, vanilla infused carrot puree, kipfler potatoes,
broccolini, quandong jus, baby herbs.*
\$44.90 GF

Sides

Broccolini, pinenuts, buttermilk dressing

Farm salad, caramelized onion, pickled radish, beetroot, Adelaide Hills Green Goddess dressing

Salt and vinegar roasted kipfler potatoes, pickled parsley

Golden fries, house seasoning, garlic aioli

\$16.90 Each

Desserts

Espresso Martini crème brulee w sweet pastry twist, strawberry

Sticky date pudding, butter scotch sauce, Bischoff ice cream, strawberry, mint

Vanilla and cinnamon Poached pear, white chocolate ganache, Irish cream & scorched almond ice cream

Affogato - Vanilla ice cream with a shot of espresso coffee and Frangelico liqueur

GF available

\$18.90 each

Kids Menu

Panko crumbed fish and chips

Chicken nuggets and chips

Spaghetti bolognaise w'cheese

Spaghetti, cheese, butter & herbs

\$18.90 Each

Bowl of chips w' tomato sauce

\$9.90

Dessert

Chocolate, strawberry or caramel sundaes w sprinkles & choc wafer

\$9.90 Each