

# blues

R E S T A U R A N T

*Open Wednesday to Saturday Dinners*

## *To Share*

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

*Adelaide Bremer Café dips, Andy Clappis hand crafted pita*  
\$19.90  
*VG, GF available (Extra pita \$6.00)*

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

*Chicken liver pate with spiced jelly, 3 citrus and vanilla bean marmalade,  
Toasted seasoned ciabatta*  
\$21.90 *GF Available*

## *Entrees*

*Moroccan cauliflower, hummus, smoked eggplant gel, spring peas, red pepper coulis  
and baby herbs.*  
\$18.90 / *Main \$38.90 VG, GF*

*5 spice soft shell crab & prawn, hoisin, Vietnamese salad, coriander and fresh lime, soybean  
chilli dressing*  
\$23.90 / *Main \$45.90 G/F*

*Alexandrina curd & Leek croquettes, black garlic aioli, Peninsula Providore olive oil, herbs, and  
garden flowers*  
\$18.90 *VG*

## *Mains*

*Oven roasted chicken breast, roasted garlic, beetroot and chick pea puree, sautéed green beans  
Sweet corn cream, basil infused olive oil & aged balsamic reduction  
\$44.90 GF*

*Pan fried Barramundi, kipfler potatoes, charred brocolini, minted yoghurt, balsamic fig reduction  
Tomato & chilli pickle and micro herbs  
\$46.90 GF*

*36 Degree South beef fillet, creamy mash potato, charred eggplant gel, roasted carrots,  
crispy Jamon, Peninsular Provedore olive oil & 15 Yr old port reduction  
\$59.90 GF*

*Prawn spaghetti, roasted garlic, basil, parsley, chilli, capers, rich tomato sauce, grated  
Parmesan & baby herbs.  
\$46.90 GF, Vegetarian & Vegan available*

*Spring Ridge Venison fillet, shallot soubise, roasted beetroots, grilled asparagus, baby herbs  
Seeded mustard red wine jus  
\$49.90 GF*

## *Sides*

*Brocolini, Bok Choy, pine nuts, buttermilk dressing*

*Salt and vinegar roasted kipfler potatoes, picked parsley*

*Golden fries, house seasoning, garlic aioli*

*\$18.90 Each*

# Desserts

*Espresso Martini crème brulee w sweet pastry twist, strawberry  
GF available*

*Vanilla bean panna cotta, berry coulis, praline, strawberries  
& fresh mint  
GF*

*Dark chocolate velvet tart, berry coulis, double cream, strawberry and fresh mint  
GF available*

*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 bolognese w'cheese*

*Spaghetti, cheese, butter & herbs*

*\$18.90 Each*

*Bowl of chips w' tomato sauce  
\$9.90*

*Chocolate, strawberry or caramel sundaes w sprinkles & choc wafer*

*\$9.90 Each*