

BLUEWATER

BAR ► BISTRO ► FUNCTIONS

Small to share

TURKISH BREAD	9
Dukkah, EVOO (veg)	
NATURAL OYSTERS	26/48
Shallot and red wine vinegar (gf, df)	
KILPATRICK OYSTERS (gf, df)	28/54
S & P SQUID	16
Aioli and lemon (gf, df)	
GRILLED CHORIZO, PORK BELLY	16
Cider caramel and apple (gf, df)	
GARLIC PRAWNS	24
Grilled turkish bread	
SMOKED EGGPLANT	18
Pickled onion, zaatar and charred bread (veg)	
BLUE WATER GRAZING BOARD	32
Spiced tomato, arancini, chicken wings, chorizo, grilled turkish bread and olives	
BLUEWATER CHARCUTERIE	29
Burrata, San Daniel, prosciutto, bresaola, salami and parfait	
SEAFOOD PLATTER TO SHARE	90
<i>Serves two</i>	

Turkish bread, natural oysters, moreton bay bug, crisp whiting fillets, chilli mussels, S & P squid, prawns, grilled salmon, chips

Larger plates

FISH & CHIPS	28
Shark bay whiting fillets, chips, tartar, lemon, pickled onion (df)	
GRILLED BARRAMUNDI	32
Quinoa, tomato, rocket (df, VegO)	
CHARGRILLED HALF CHICKEN	32
Spice rub, apple slaw, chimmi churri (df)	
SPAGHETTI WITH ANGUS RIB RAGU	28
CRISP SKIN LINLEY PORK BELLY	36
Parsnip puree celeriac remoulade, béarnaise (gf)	
CHILLI MUSSELS	28
Charred grilled turkish bread and lemon (gf, df)	

Wood fired char grill

All grills served with beef jus (gf)	
Additional sauces: Pepper, mushroom	4.50 ea
Add garlic prawns	10
<i>Selection of mustards available on request</i>	

BLACK ANGUS FROM KILCOY

300 g Scotch fillet	42
120 g Eye fillet	32
250 g Eye fillet	45
450 g Rib Eye	65
BEEF BURGER	22
Cheese, cos, tomato, pickles and chips	
FRIED CHICKEN BURGER	24
Kimchi, bacon, mayo and slaw	
STEAK SANDWICH	28
Onion jam, tomato, rocket and swiss cheese	

Sides

SIDES HAND CUT CHIPS	10
Aioli, rosemary salt (df, gf, veg)	
ICEBERG SALAD	8
Tomato, cucumber, lemon dressing (gf, veg)	
SEASONAL GREENS, EVOO (df, gf, veg)	10
CORN ON THE COB	10
Parmesan, butter, Bluewater spices (gf, veg)	
CRUSHED CHAT POTATOES	12
Garlic, parsley (gf, veg)	
SLOW ROASTED PUMPKIN	10
Rosemary, honey (gf, veg)	



Gf – gluten free Df – dairy free Veg – vegetarian VegO – vegan options are available, please ask our staff

All of our produce is purchased daily from the best local purveyors

We thank our suppliers for their continued commitment to quality

Please inform us of any food allergies as some ingredients may not be listed on the menu

All credit cards 1.3% surcharge / Public holiday 15% surcharge