

blues

RESTAURANT

Opening Times

*Wednesday to Saturday – Dinners Only
Group Bookings & Functions Anytime*

Owners Mark and Kevin welcome you to Blues Restaurant on the beautiful Fleurieu Peninsula.

With more than three decades in their respective fields they endeavour to provide you with a relaxing dining experience. Achieving over a decade as a successful local business they are proud to acknowledge the connection and relationship they share with local customers, suppliers and their Blues family.

Mark's commitment to professionalism and friendliness will make you feel welcome and attended to, leaving you to enjoy our beautiful, coastal atmosphere.

Specializing in Modern Australian cuisine Kevin consistently delivers on his signature dishes using the freshest local quality produce.

Blues is a popular choice for all events on the South Coast, be it a nice romantic dinner or any special occasion.

Specialising in weddings we are proud to announce our achievements with winning ABIA best restaurant reception for SA 2018 and Top 3 in Australia.

To Start

Local wood fired ciabatta roll with smoked sea salt butter
\$1.50

Bremer café dips with grilled pitta bread
\$14.90

House made dukkah with chilli olives and local wood fired ciabatta rolls
\$13.90

Chicken liver pâté with cucumber, mint and pickled onion salad with wood fired ciabatta
\$18.90

Buffalo Mozzarella on beetroot puree with smoked heirloom tomatoes and nasturtium leaves
\$17.90

Linguini with SA gulf prawns, grilled chorizo, chilli, garlic, roma tomatoes, fresh herbs, in a rich tomato sauce topped with shaved grana padano
\$19.90/\$38.90

Panko crumbed soft shell crab with wakame, fried nori, Thai green curry sauce and pickled coriander
\$18.90/\$36.90

Blues Seafood for Two - panko crumbed soft shell crab, lemon pepper dusted calamari, hot smoked king fish, prawns and slipper lobster sautéed in tom yum and fresh herbs, finished with coconut Thai green curry sauce with fresh lemon
\$49.00



Time to Indulge

Oven roasted chicken breast, mushroom risotto, roasted beets, chevre and rocket salad finished with creamy chicken jus
\$38.90

Coorong Angus beef fillet cooked to your liking – with Chef's choice of accompaniments
\$POA

Confit duck leg, jasmine rice, bok choy finished with a Thai green curry sauce and pickled coriander
\$37.90

Onkaparinga venison fillet cooked to M/Rare, potato puree, smoked tomatoes, dressed rocket laced with a rosemary and port jus
\$39.90

Tomato and truffled ricotta galette with caramelised onion, thyme, toasted sunflower seeds topped with petite herbs drizzled with local olive oil
\$34.90

SA Snapper on duck fat potatoes, green pea puree, baby carrots, cucumber, red onion and mint salsa finished with fried capers, olive oil and balsamic reduction
\$38.90

Blues Coastal Platter for Two - Oven baked market fish, panko crumbed soft shell crab with coconut Thai green curry sauce, lemon pepper dusted calamari, hot smoked king fish, prawns and slipper lobster sautéed in tom yum and fresh herbs, South Australian whole cooked king prawns finished with fresh lemon and roasted garlic aioli
\$125

Let's Share

Wild rocket, buffalo mozzarella, smoked tomatoes, toasted sunflower seeds drizzled with white balsamic and honey vinaigrette

Steamed greens tossed through garlic butter and whipped sea salt

Crispy potatoes, fried chorizo w seeded mustard, sea salt and rosemary butter

Golden fries with truffle aioli

All \$11.90 Each

Sweet Sensations

Short bread, white chocolate and raspberry ice cream cookie with double cream, wild berry coulis and raspberry dust

Burnt honey crème caramel with chocolate and almond biscotti drizzled with toffee syrup

Flourless chocolate cake, mascarpone, spiced rum sauce and fairy floss

Salted coconut panna cotta, hazelnut praline and mango coulis

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

All \$16.90 each