

# blues

## Entree

Hungry Caterpillar cloud roll and butter, sprinkled w flavoured sea salt  
\$1.50

Adelaide Hills Bremer Café dips with toasted ciabatta  
\$14.90

Blues dukkah w local olive oil, aged balsamic, olives and warmed cloud rolls  
\$13.90

Chicken liver pâté w spiced pear and mustard seed relish finished with  
toasted ciabatta  
\$18.90

Buffalo mozzarella on vanilla infused pumpkin puree, red micro herbs and tomato  
fondue splashed with vincotto  
\$17.90 - GF

Smoked ham and confit garlic croquettes with baby herbs and romesco aioli  
\$17.90

Panko crumbed soft shell crab w crisp apple Asian slaw tossed through  
a citrus aioli served with ponzu sauce  
\$18.90 /\$36.90

### **Seafood for 2**

Panko crumbed soft shell crab, seasoned St. Vincent Gulf calamari, hot smoked king fish,  
sautéed tom yum prawns, South Australian whole cooked king prawns, served with  
wakame, citrus aioli, ponzu sauce and fresh lemon and lime  
\$49.00

# Main

Pan seared chicken breast, baked polenta, smoked eggplant puree, sautéed green beans, garden flowers finished with harissa and a drizzle of Fleurieu Peninsula olive oil

\$38.90 - GF

Grass fed beef fillet – Served with chefs selected accompaniments. See wait staff  
\$POA – GF Available

Slow cooked pulled beef, garlic, chilli, heirloom tomatoes, fresh basil and parsley in a creamy roasted jus tossed through local linguini topped w pecorino

\$35.90

Ricotta and herb gnocchi w roasted carrot, sous vide leek, roasted beetroot finished with crispy kale and romesco sauce

\$31.90

Onkaparinga venison fillet w grilled prawns, roasted sweet potato, roasted pear, tomato fondue skins, nasturtium drizzled with pepper berry and port jus

\$39.90 - GF

Ora king salmon w purple potato puree, candy beetroot, baby herbs, rice crackling finished with horseradish cream and Fleurieu Peninsula olive oil

\$38.90 - GF

## **Coastal Platter for 2**

Pan seared Ora king salmon, panko crumbed soft shell crab, seasoned St. Vincent Gulf calamari, hot smoked King fish, sautéed tom yum prawns, South Australian whole cooked prawns, served with wakame, citrus aioli, ponzu sauce and fresh lemon and lime

\$125

# Sides

Blanched broc tops and green beans laced with olive oil and balsamic sprinkled w Blues dukkah

Crispy Dutch cream potatoes w seeded mustard and herbs

Golden fries w aioli

\$11.90 Each

# Dessert

Apple and raisin crumble tart, Madagascan  
ice cream, mascarpone and raspberry dust  
GF Option

Free standing Vanilla bean brulee, berry couli,  
praline and baby mint -GF

Double-bake chocolate souffle, double cream,  
whiskey chocolate sauce

Raspberry and mascarpone cheese cake, short  
bread crumb, white chocolate and vanilla ganash  
GF Option

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

\$16.90 each