

# TO START

## SPROUTED WHEAT SOURDOUGH

whipped feta, white balsamic, south burnett olive oil

\$8

## SPANISH MACKEREL SPRING ROLLS

smoked chilli aioli

\$6.5 each

## TAHITIAN STYLE FISH SALAD

white fish, coconut, lime

\$7.5

## PORTUGUESE SEAFOOD SOUP

local seafood, tomato, lime

\$13

## OYSTERS

natural

double smoked bacon kilpatrick

tempura, wasabi mayo, ponzu

1/2 Dozen \$21

Dozen \$40

# ENTRÉE

## CRISP SALT PEPPER CALAMARI

lemon, aioli

\$17

## BURRATA MOZZARELLA

garlic toast, witlof, honey

\$17

## DAILY SASHIMI

smoked bonito soy, jalapeno, shiso leaf

\$19

## SEARED SCALLOPS

cauliflower puree, prosciutto, curry vinaigrette

\$19

## CRISPY CONFIT DUCK

shoots, sprouts, scorched shitake mushroom, peanuts

\$19

# MAINS

## PAPPARDELLE

zucchini, mint, basil, pea, salted ricotta

\$24

## FREE RANGE CHICKEN 'SALTIMBOCCA'

sage, prosciutto, rocket, lemon

\$27

## SPAGHETTINI

fresh seafood, cherry tomato, chilli, lemon, parsley

\$31

## WAGYU BEEF CHEEK

master stock grazed, dashi potato, pickled cucumber, edamame

\$34

## MORETON BAY BUGS

black pepper grilled, water spinach, smoked oyster sauce

\$52

# GRILL

All our beef is selected from only the finest suppliers in the country,  
from Kobe Cuisine to the Riverina and Hopkins River.

## RUMP

200gm Kobe Cuisine MB9 +

\$40

## EYE FILLET

200gm pasture fed Black Angus

\$41

## RIB FILLET

300gm Riverina Angus beef, 120-day grain fed, MSA graded

\$48

*All steaks are served w-fondant potato, roasted garlic, mushroom ragu*

*Your choice of béarnaise sauce, cafe de paris butter or pepper sauce*

## SIDES

Fries, aioli

Steamed Asian greens, smoked oyster sauce

Rocket, pear, ricotta salad

\$8

# SEAFOOD

At the Blue Water Grill, we only offer the finest quality seafood, sustainably caught and valued according to market price. A selection of the freshest and best quality fish that our suppliers have to offer, depending on sustainability, the seasonal selection and weather conditions.

*Please see our fresh boards for today's market list.*

## THE BLUE WATER GRILL SEAFOOD PLATTER FOR TWO

A seasonal selection of seafood chosen by our chef's

Please see our fresh boards for today's selection

Market Price

# DESSERT

## ETON MESS

meringue, pandan cream, tapioca pearls, crispy mandarin, coconut ice cream

\$14

## BRULEE

vanilla bean, biscotti, blueberry compote

\$15

## CHOCOLATE FONDANT

vanilla ice cream, raspberry

\$16

## CHEESE BOARD

local and imported cheeses, pickles, pastes, breads

\$21