

27° 52' 13" S

153° 21' 4" E



BLUE WATER

BAR & GRILL



• HOPE ISLAND MARINA •



GLUTEN FREE
OPTION



DAIRY FREE
OPTION



SIGNATURE



VEGETARIAN
OPTION



VEGAN
OPTION

PLEASE ADVISE OUR STAFF OF ANY ALLERGIES.



SEAFOOD: AUSTRALIAN / IMPORTED

FOOD MENU

STARTERS & SHARE

WARM FOCACCIA AND DIP VG DFO 15.95

Stack of crispy focaccia slices with smoked roasted capsicum, rosemary olive oil, balsamic reduction, and beetroot hummus dip.

GARLIC BREAD LOAF GFO VO 9.95

Buttery herb garlic bread.

With Cheese: +\$3 With Bacon: +\$3

MEDLEY TOMATO BRUSCHETTA S VG DFO 16.50

Toasted focaccia with mixed medley cherry tomatoes, fresh basil, Spanish onion, Danish feta, balsamic reduction and basil oil.

SEARED TUNA TATAKI S GFO DFO 25.95

Sesame seared Yellowfin Tuna balanced with sweet Ponzu dipping sauce, Vermicelli noodles and green shallots.

BUFFALO STYLE CHICKEN WINGS (10) GFO 22.95

Wing nibbles mixed with your choice of sauce served with blue cheese. Smoky BBQ / American Tangy / Honey Soy

OYSTERS(6) GFO DFO 29.95

Daily shucked fresh Coffin Bay oysters.

Natural: 29.95

Kilpatrick: 33.95

Asian Style: 33.95

Mango Lime Salsa: 34.95

JALAPEÑO CHEESE BALLS VO 17.95

Crisp, cheesy and spicy moreish little bombs (8) served on rocket bed with aioli and lemon.



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STARTERS & SHARE

STICKY PORK RIBS BITES

22.95

House favourite individual pork rib (6) bites smothered in house-made BBQ sauce served with fresh coleslaw.

SALT AND PEPPER CALAMARI

19.50

Lightly floured and fried squid (8) served with lemon and aioli.

CHILLED KING PRAWNS (6)

32.95

Direct from a local trawler caught in SE QLD waters served with lemon and a traditional pink cocktail sauce.

MORETON BAY BUG ROLL

22.95

Fresh Moreton Bay bug and local chilled prawns in a light herb mayonnaise with cucumber, red onion, California capsicum and a touch of smoked paprika, served in a butter-toasted brioche roll with lemon.

TRUFFLE FRIES

13.95

Crispy fries with shaved Parmesan, truffle salt served with house-made truffle aioli.

FRIES

11.95

Served with tomato sauce.

SWEETPOTATO FRIES

14.50

Served with tomato sauce.

TASTING SHARE BOARD

63.95

No 1 for sharing. Heirloom Bruschetta (2), Buffalo Wings (8), Jalapeño Balls (6), Pork Rib Bites (4), Salt and Pepper Squid (6), Truffle Fries served with aioli and chipotle sauce.

Extra sauces: Aioli, Chipotle Mayo, Truffle Aioli 1.95

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FROM THE GRILL

RUMP 300G BLACK PEARL NSW 35.95

Grass-fed rump served with your choice of sides: fries, coleslaw, seasonal vegetables or creamy mashed potatoes and a choice of sauce.

PORTERHOUSE 300G GRASSLAND NSW 43.95

Grass-fed sirloin served with your choice of sides: fries, coleslaw, seasonal vegetables or creamy mashed potatoes and a choice of sauce.

WAGYU RUMP 300G / MB6+ 49.50

Carrara Wagyu centre cut is a premium SE QLD Wagyu beef celebrated for its extraordinary marbling, refined flavour and luxurious tenderness served with truffle fries, roasted cherry tomatoes, olive Salsa Verde, and port wine jus.

REEF AND BEEF +11.95

Your choice of steak balanced with 4 garlic cream prawns or 4 golden fried coconut prawns.

STEAK AND RIBS +16.95

Your choice of steak stacked with our signature quarter rack of ribs smothered in house-made BBQ sauce.

BBQ USA PORK RIBS 39.95

Smothered in house-made BBQ sauce served with your choice of sides: fries, coleslaw, seasonal vegetables or creamy mashed potatoes.

Half Rack (500g): 39.95 Full Rack (950g): 72.95

LAMB SKEWERS 39.95

Two large tender marinated lamb skewers with capsicum and onion served with house salad, warm pita bread and tzatziki sauce.

PORTUGUESE CHARRED GRILLED CHICKEN 29.50

Flame-grilled chicken breast marinated with zesty piri-piri peppers, garlic, lemon, paprika served with coleslaw, fries, and ranch sauce.

BBQ GRILLED MEAT BOARD 124.95

Our signature board for the meat lovers: 300g rump, half a rack of ribs, lamb skewer, buffalo wings (10), beef sliders (2), fries, coleslaw and your choice of sauce.

Choice of sauces: Gravy, Creamy mushroom, Pepper sauce, Garlic cream, Red wine jus



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FROM THE SEA

CAPTAIN'S PIE

27.50

Comforting yet gourmet, this creamy white wine home-made seafood pie is created with prawns, salmon, flaky fish, mussels, squid, scallops, and octopus, topped with a crispy golden puff pastry lid served with chips, coleslaw and lemon.

PAN SEARED BARRAMUNDI

31.95

Lemon herbed barramundi served with roasted chat potatoes, broccolini, lemon wedge and hollandaise sauce.

TASMANIAN SALMON

34.95

Served with steamed seasonal vegetables, creamy mashed potato and light mango citrus chilli salsa and lemon.

FISHERMAN'S BASKET

28.50

Beer battered barramundi, salt and pepper squid, coconut prawns, potato scallops, fries, house salad, fries, lemon wedge and tartare sauce.

FISH AND CHIPS

24.50

Golden fried beer battered barramundi fillets served with chips, salad, lemon wedge and tartare sauce.

MUSSEL BOWL

25.95

Australian black mussels cooked to perfection in a rich white wine and red sauce served with toasted focaccia bread.

PRAWN LINGUINE

30.50

Linguini tossed with prawns, chilli, fine garlic, red onion, cherry tomatoes, roquette, Parmesan and lemon.

YELLOW THAI SHRIMP CURRY

26.95

Traditional yellow curry slightly sweet and salty with prawn cutlets, green vegetables, carrot, bean sprouts and coconut cream served with steamed rice.

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FROM THE SEA

MEDITERRANEAN SEAFOOD PIZZA 28.50

Light tomato-based marinara mixture of prawns, squid, mussels, scallops, and spinach with a hint of Parmesan and parsley, served with lemon.

SMOKED SALMON RIGATONI 28.95

Smoked salmon tossed lightly with an elegant creamy rose sauce, capers, garlic, Parmesan, fresh dill, and rigatoni pasta.

LA' ASIAN STYLE S&P SQUID SALAD 27.50

With Asian slaw, mix lettuce, red onion, bean sprouts, fried shallots, crispy noodles, mint, coriander, Asian dressing and a touch of spicy mayonnaise.

SEARED TUNA NIÇOISE SALAD 29.50

Refreshing seared tuna salad with cherry tomatoes, green beans, boiled eggs, steamed chat potatoes, cos leaves, pitted olives and citrus oil dressing.

MARINA BOARD 149.50

Fresh seafood platter to share stacked with favourites. 6 oysters your way, 4 fresh King prawns, sesame seared tuna sashimi, smoked salmon carpaccio, Moreton Bay bug (2 halves), golden fries, seasonal fruits, lemon and seafood sauce.

GARDEN

MANGO & MACADAMIA CHICKEN SALAD 28.50

Lemon myrtle dusted chicken breast with diced mango, mixed lettuce, cucumber, cherry tomatoes, red onion, macadamia nuts, feta and ranch dressing.

CAESAR SALAD 21.95

Cos lettuce, crispy bacon, croutons, Parmesan cheese, boiled egg and Caesar dressing.

Add Chicken: \$9.95 / Coconut prawns (4): \$12.95 / Fresh prawns (3): \$14.95

BEETROOT AND PEAR SALAD 23.95

Fresh rocket leaves, beetroot cubes, pear, pine nuts, goat cheese, house-made vinaigrette and balsamic glaze.

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MUST HAVE LOCALS

SLOW ROASTED LAMB SHOULDER

32.95

12 hours slow-braised rosemary lamb shoulder served with master mash potato, green peas, red wine tomato mirepoix and mint jelly.

CHICKEN SCHNITZEL

24.95

Traditional chicken schnitzel served with fries, house coleslaw and gravy.

Add 4 Garlic Prawns \$ 11.95

CHICKEN PARMY

27.95

A classic parmigiana. Italian Napoli sauce, sliced ham, and melted mozzarella. Add 4 Coconut Prawns with chipotle sauce \$ 9.95

GRILLED BEEF BURGER

24.50

Beef patty, melted cheese, lettuce, tomato, beetroot and house-made special burger sauce served with fries.

CHICKEN BURGER

24.50

Your choice of crispy fried or grilled southern spiced chicken breast burger with lettuce, Asian slaw and fiery chipotle sauce served with fries.

VEGGIE BURGER

24.50

Veggie patty with lettuce, tomato, grilled pineapple, grilled onion, and chipotle mayonnaise served with fries.

BARRA BURGER

25.50

Beer battered barramundi fillet, lettuce, coleslaw, red onion, pickles and tartare sauce served with fries and lemon.

AL FUNGHI GNOCCHI

24.95

Mixed mushrooms tossed in a rich creamy sauce with fresh herbs and Parmesan cheese.

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MUST HAVE LOCALS

LAMB RAGU PAPPARDELLE

28.95

Braised lamb ragu with rich tomato-based red wine sauce, fresh basil and shaved parmesan served with garlic bread.

MARGHERITA PIZZA

21.95

Red sauce base, mozzarella, mixed herbs and fresh basil.

SUPREMO PIZZA

27.95

Napoli base topped with pepperoni, onion, spinach, ham, capsicum, pineapple, feta, pitted olives and mozzarella cheese.

BWG STEAK PIZZA

29.50

Marinated steak slices, red onion, capsicum topped with American cheese sauce and mayonnaise.

LITTLE SAILORS

KIDS NUGGETS

15.00

Served with fries and tomato sauce.

KIDS FISH

15.00

Served with fries, lemon and tomato sauce.

KIDS SCHNITZEL

15.00

Served with fries and tomato sauce.

KIDS BURGER

15.00

Served with fries and tomato sauce.

KIDS PIZZA

15.00

Red sauce, ham and cheese.



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TO FINISH

STICKY DATE PUDDING

16.00

Layered with house-made butterscotch sauce served with a side of ice cream.

WHITE CHOCOLATE CHEESECAKE

16.00

White chocolate cheesecake on a biscuit base served with fruit coulis and ice-cream.

CHOCOLATE BROWNIE

16.00

Deep skillet of brownie with loads of chocolate chunks and a gooey centre served with ice-cream.

CHEESE PLATE

26.00

Chefs' artisan cheese selection, vintage, soft and blue vein cheese with quince paste, fresh and dried fruits, mixed nuts and crackers.

FUNCTIONS

Book your next function at Blue Water Bar and Grill.
Whether you're celebrating a birthday, engagement, anniversary, corporate event or special occasion let us take the stress out of planning.

Enjoy great food, a welcoming atmosphere, and a dedicated team to help make your event memorable.

Get in touch today with our Venue Manager to discuss your function and secure a date.

Ph: 0408 368 242

Email: management@bluewaterbarandgrill.net.au



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