

Mains

Meat Platter (Serves 2) 125.00

Porterhouse steak, 250g beef ribs, 250g pork ribs, chicken wings, pulled pork sliders and lamb skewers. Served with fries, pita bread and tzatziki. **Platter preparation time approx. 25-45 minutes**

🍷 Pairs perfectly with Woodfired Shiraz. Deep red with purple edge. Concentrated red and blue fruits, fennel and olive spice and dark chocolate

PASTA

Chicken Pumpkin and Avocado 27.95

In a creamy white sauce with linguine pasta, garlic, sundried tomatoes and spinach

Carbonara 21.95

A creamy bacon and white wine pasta

Add chicken + 3.00

Prawn Linguine 27.95

Chilli, prawns, white wine, cherry tomatoes and spinach

Chilli Lime Mussel 31.95

Tossed with linguine, cherry tomatoes, NZ green mussels, chilli, lime and white wine

Linguine Arrabbiata 24.95

Spicy arrabbiata tomato sauce, creamy burrata heart, olive oil tossed with linguine

🍷 Perfectly Pairs with Woodfire Cabernet Sauvignon: Soft, rich, mouth coating with balanced tannin hints of a classic Cabernet authentically Heathcote

Pumpkin Gnocchi 24.95

Tender gnocchi, gorgonzola, creamy pumpkin, toasted pine nuts and fetta

Vegan Chickpea Neapolitana 26.95

Loaded with onion, tomatoes, capsicum, spinach and chickpeas in a spicy Napoli sauce

Beef Beer and Bacon 24.95

Beef n Bacon – soaked in beer, loaded up with Napoli sauce and served atop spaghetti

Beef Ragyu *Chef's Recommendation* 31.95

Tender beef chunks tossed through in a tomato based sauce with fresh basil, onions, garlic and parmesan. Served with thick pappardelle pasta

Vegan Pumpkin Pasta 26.95

Tossed in a pumpkin puree with sauteed mushrooms, garlic, onion and mixed herbs

Chicken and Mushroom Risotto 20.95

Served in a creamy white wine sauce

Gluten Free Pasta + 3.00

PIZZAS

12" Thin Base

Margherita 18.95

Napoli base and mozzarella. Plain and simple perfection

Pepperoni 19.95

Loads and loads of pepperoni...and cheese

The Blue Water Beast 27.95

ALL THE MEATS! Steak strips, chicken, bacon, pepperoni and lamb with Spanish onion, capsicum and a BBQ base

BBQ Chicken 25.95

Chicken, mushroom, onion, capsicum, fetta on a BBQ base loaded with mozzarella

Ocean Front 28.95

Prawns, mussels, calamari, fish on a rosé base, topped lightly with cheese

Chilli Lovers 24.95

Chilli peppers, spicy salami, onion, olives on a spicy napoli base

Hawaiian 21.95

Shaved leg ham and pineapple pieces on a Napoli base, loaded with mozzarella

Supremo 24.95

Pepperoni, ham, spinach, onion, capsicum, pineapple, fetta and mozzarella

Veggie Heaven 25.95

Pumpkin, onion, olives, fetta, capsicum, cherry tomatoes and mozzarella

Beer, Beef n Bacon 26.95

Beer soaked beef, bacon, onion, capsicum and cheese

Primavera *Chef's Recommendation* 25.95

Prosciutto, cherry tomatoes, parmesan cheese, olives, rocket and mozzarella

QLD Classic 26.95

Chicken, bacon and avocado with Spanish onion and mozzarella

Lamb Lover 29.95

Marinated lamb with onion, fetta and capsicum – drizzled with tzatziki and mozzarella

Fiery Chicken and Chipotle 25.95

Marinated Chicken, capsicum, onion, chilli sriracha sauce on a relish base – loaded with mozzarella and drizzled with chipotle

Gluten Free Base + 4.00

Mains

BURGERS AND PARMYS

Blue Water Burger 23.95

A double beef burger stuffed with cheese, lettuce, tomato, pineapple and onion rings with a side of fries and BBQ sauce

Chicken Burger 24.95

Marinated chicken pieces, lightly coated and cooked to perfection, served in a milk bun with coleslaw and chipotle with a side of fries

Halloumi and Capsicum Burger 19.95

Stuffed with roasted red capsicum, grilled halloumi, lettuce, tomato and chipotle served with a side of fries

All Or Nothing Burger 26.95

Double beef, cheese, bacon and chicken served with a side of fries

Chicken Schnitzel 23.95

Served with fries & salad

Add gravy + 2.95

Chicken Schnitzel w/ Garlic Prawns 29.95

Served with fries & salad

Parmigiana 27.95

Served with chips and salad. Choose from

- Classic - Ham, napoli and cheese
- Carbonara - Cheese, cream and bacon
- Afunghi - Mushroom, cream and white wine
- Hawaiian - Grilled ham, napoli and pineapple

Pulled Pork Sliders 19.95

Three milk buns stuffed with shredded pulled pork and slaw - served with a side of fries

SALADS

Caesar Salad 19.95

A classic - cos, croutons bacon, parmesan cheese and a soft poached egg

Chefs Salad 22.95

Mixed lettuce, cherry tomatoes, pineapple, quinoa, olives, roasted almonds and fetta cheese with a caesar dressing

Traditional Greek Salad 17.95

Tomatoes, olives, onion, fetta, cucumber, oregano with olive oil drizzle

Warm Pumpkin, Goat Cheese & Avocado 22.95

Crispy roast pumpkin, pine nuts, creamy goats cheese, avocado and rocket drizzled with olive oil

Thai Beef Salad 25.95

Chili, cherry tomatoes, cucumber, red onion, carrot, served with marinated rib fillet and glass noodles

Load Up Your Salad

Add Jalapeno Poppers 10.95

Add Pork Belly Bites 12.95

Add Garlic Prawns 9.95

Add Salt and Pepper Calamari 9.95

Add chicken 5.95

KIDS MENU

Served with fries or vegetables

Kids Nuggets 14.00

Kids Fish 14.00

Kids Steak 14.00

Kids Burger 14.00

Kids Schnitzel 14.00

Complimentary ice cream with kids meal

DESSERTS

Sticky Date Pudding 12.00

Served with a side of ice-cream

🍷 Pairs perfectly with Noble One. Brilliant pale gold. Intense nose with spicy cinnamon over yellow peaches and French nougat aromas, with just a hint of burnt sugar syrup. Palate is rich, powerful and impossibly long with peaches and barley sugar flavours all kept in check by deft acidity

Lemon Meringue Cheesecake 12.00

House made base delicately layered with chocolate ganache, cheesecake and freshly torched meringue.

Tiramisu 12.00

Fresh roasted coffee, chocolate, cream and savoiardi biscuits. Served with a side of ice-cream

Poached Pear 12.00

Served with almonds, walnuts, crunchy toffee and a drizzle of chocolate

Warm Chocolate Skillet Brownie 14.00

Double stuffed milk and white chocolate. Served with a side of ice-cream

🍷 Pairs perfectly with Old Boys 21 year barrel aged tawny. Clasic tawny colour with streaks of amber

ADULTS ONLY DESSERTS & TREATS

Espresso Martini 20.00

Our house secret recipe! A deliciously dangerous cocktail that is perfect for after dinner or whenever you need a pick me up!

Alcoholic Affogato 16.95

A double shot of coffee, along side a scoop of ice cream and your choice of Baileys, Khalua, Frangelico or Tia Maria

Lemon Meringue Martini 22.00

Our take on this much-loved desert using limoncello to bring this desert to life in liquid form topped with your very own mini Meringue

Mains

FROM THE GRILL

All served with your choice of chips and salad or sweet potato mash and seasonal greens

Pork Ribs

Half rack 500g 38.95

Full rack 900g 58.95

Pairs perfectly with La Bohème Interlude Pinot Noir. Vibrant red colour. Deeply scented red and dark fruits, wood spice and violets. Ripe, pure, generous, perfumed and textural

Beef Ribs

Half rack 500g 36.95

Full rack 900g 56.95

Pairs perfectly with De Bortoli Rutherglen Estate Shiraz. The mouthfeel is soft and balanced with well ripened dark berry fruits combined with spice and fine grainy Shiraz tannin. The oak is integrated into the wine and completes the front palate of fresh berries, chocolates and spice

Skewer Boards

34.95

Served with greek salad and pita bread

- Lamb - served with tzatziki
- Chicken - served with chipotle
- Halloumi and Roast Capsicum - served with chipotle

Eye Fillet Petite 250g

34.95

Grassfed - Oakey Regions

Rump 300g

29.95

Grainfed - Darling Downs

Porterhouse 300g

36.95

Grassfed - South East Queensland

Reef n Beef

45.95

Porterhouse steak cooked to your liking with (4) creamy garlic prawns

Steak n Rib

48.95

Porterhouse steak cooked to your liking with 1/4 rack pork ribs

Sauces

2.95

Mushroom | Dianne | Pepper | Gravy | Garlic Butter

Load It Up!

19.95

Add ¼ Rack Ribs

10.95

Add Jalapeno Poppers

12.95

Add Pork Belly Bites

9.95

Add Garlic Prawns

9.95

Add Salt and Pepper Calamari

SEAFOOD

Crispy Skin Salmon *Chef's Recommendation* 32.95

Served with a balsamic glaze and a side of seasonal vegetables. Served at medium rare

Pairs perfectly with Kylie Rosé. Beautifully pale pink shade with delicate, alluring aromas of fresh summer berries and white blossom. Refined and refreshing on the palate with a fruity, crisp finish

Grilled Barramundi 29.95

Served with mushroom risotto and steamed greens

Battered Fish and Chips 21.95

Battered hoki served with chips, salad and tartare

Garlic Prawns 29.95

Served with pesto rice and salad

Seafood Basket

Hoki, soft shell crab, calamari and battered prawns with fries and tartare

For one 27.95

For two 49.95

Salt and Pepper Calamari 27.95

Served with chips, salad and a side of aioli

SPECIALTIES

Lamb Rack 39.95

Rosemary and pistachio crusted lamb rack with sweet potato mash and seasonal greens

Chicken Breast and Camembert 29.95

Skin on chicken stuffed with sundried tomatoes, camembert and spinach served on a capsicum and pumpkin puree

Pairs perfectly with Villages Chardonnay. Complex, citrus florals hazelnut and brioche. Textural, drying phenolics, spice, soft acidity, good finesse

Beef and Guinness Pie 24.95

Chunky steak pieces, soaked in Guinness, tossed with vegetables and served under a lightly puffed pastry top. Served with a side of chips and salad

Lamb Shanks *Chef's Recommendation* 32.95

550g Shank in a rich reduced red wine and rosemary jus. Served with mashed potato

Pairs perfectly with Melba Reserve. Dark red with purple hue. Deeply scented notes of blackberry, leaf and cedar wood. Sweet dark fruits, fine tannins, textural, long, smooth and polished