



STARTERS

GLUTEN FREE OPTIONS AVAILABLE ON PIZZA BREADS / BREADS / SEAFOOD CHOWDER 4

BREAD AND DIPS 19

TOASTED TURKISH BREAD WITH 3 DIPS. PLEASE ASK YOUR SERVER FOR DIP FLAVOURS.

GARLIC BREAD 9

ADD CHEESE / CHEESE & BACON +3

BRUSCHETTA 16

DICED TOMATO AND ONION MIXED WITH FRESH BASIL, FETTA CHEESE AND SERVED ON TURKISH BREAD WITH A DRIZZLE OF BALSAMIC GLAZE

ADD AVOCADO +4

PIZZA BREADS 17

CHEESY GARLIC AND PARMESAN
SWEET CHILLI, FETTA & MOZZARELLA

JALAPENO POPPERS 18

6 JALAPENO POPPERS STUFFED WITH CREAM CHEESE, LIGHTLY CRUMBED AND DRIZZLED WITH AIOLI

ARANCINI BALLS 17

PUMPKIN AND GOAT CHEESE TOPPED WITH AIOLI AND PARMESAN CHEESE

STICKY PORK RIB BITES 20

6 INDIVIDUAL PORK RIB BITES BASTED IN A HOME-MADE BBQ SAUCE WITH SALAD

SOUTHERN STYLE COATED CHICKEN WINGS 18

8 WING NIBBLES MIXED WITH YOUR CHOICE OF SAUCE AND SERVED WITH AIOLI
SMOKEY BBQ/FRANKS HOT (TANGY)/SWEET AMERICAN

DUCK SPRING ROLLS 20

4 ASIAN STYLE DUCK SPRING ROLLS, SERVED WITH ASIAN SLAW AND SWEET AND SOUR SAUCE

BRUSSEL SPROUTS (GF)

STEAMED, PANFRIED IN GARLIC BUTTER WITH BACON AND SPRINKLED WITH PARMESAN CHEESE

MIXED ENTRÉE - SERVES 2-4 56

DUCK SPRING ROLLS, SALT & PEPPER CALAMARI, CHICKEN WINGS AND STICKY RIB BITES

OYSTERS (GF)

AUSTRALIAN GROWN, FRESH SHELL PACIFIC PLATE OYSTERS

HALF DOZEN 28

DOZEN 48

NATURAL / LIME PARSLEY & WASABI / KILPATRICK

OYSTER SHOT (18+) 16

VODKA, TOMATO JUICE, TABASCO, WORCESTERSHIRE SAUCE, SALT, PEPPER AND AN OYSTER

SALT AND PEPPER CALAMARI (GF) 19

8 PIECES LIGHTLY FLOURED AND FRIED CALAMARI SERVED WITH A WEDGE OF LEMON AND AIOLI

SEAFOOD STARTER 24

MIX OF FRIED CALAMARI, BATTERED TEMPURA PRAWN AND TEMPURA FISH BITES

SEAFOOD CHOWDER 22

WAFFLE FRIES 14

FRIES 10



STEAK

STEAK SERVED WITH YOUR CHOICE OF 2 SIDES: FRIES, SALAD, VEG OR MASH

RUMP 300G 36
GRAINFED - DARLING DOWNS

PORTERHOUSE 300G 42
GRASSFED - SE QLD

REEF & BEEF 52
PORTERHOUSE STEAK SERVED WITH 4 CREAMY GARLIC PRAWNS

STEAK & RIB 56
PORTERHOUSE TOPPED WITH QUARTER RACK OF PORK RIBS

SAUCES 4
MUSHROOM - PEPPER - GRAVY - GARLIC BUTTER - JUS

LOAD IT UP!

ADD 1/4 RACK RIBS +16

ADD JALAPENO POPPERS (4) +11

ADD GARLIC PRAWNS (4) +10

ADD SALT & PEPPER CALAMARI (4) +10

PORK RIBS

SERVED WITH YOUR CHOICE OF 2 SIDES: FRIES, SALAD, VEG OR MASH

HALF RACK 500G 37

FULL RACK 950G 62

SEAFOOD

SEAFOOD BASKET

BEER BATTERED BARRAMUNDI, BATTERED PRAWNS, SALT & PEPPER CALAMARI AND PINEAPPLE FRITTERS SERVED WITH SALAD, CHIPS AND TARTARE SAUCE

FOR ONE 29

FOR TWO 52

SALT AND PEPPER CALAMARI 29

LIGHTLY FLOURED AND FRIED, SERVED WITH FRIES AND SALAD

BEER BATTERED FISH & CHIPS 25

BEER BATTERED BARRAMUNDI SERVED WITH CHIPS, SALAD AND TARTARE SAUCE

GARLIC PRAWNS 30

12 TAIL ON PRAWNS IN A CREAMY WHITE WINE GARLIC SAUCE SERVED WITH RICE



PIZZA

MARGHERITA NAPOLI BASE WITH MOZZARELLA AND FRESH BASIL	22
PEPPERONI NAPOLI BASE WITH LOADS OF PEPPERONI AND MOZZARELLA	24
HAWAIIAN NAPOLI BASE TOPPED WITH SHAVED HAM, PINEAPPLE PIECES AND LOADED WITH MOZZARELLA	24
SUPREMO NAPOLI BASE TOPPED WITH PEPPERONI, HAM, SPINACH, ONION, CAPSICUM, PINEAPPLE, FETTA CHEESE AND MOZZARELLA	27
VEGGIE HEAVEN NAPOLI BASE TOPPED WITH SPINACH, CAPSICUM, ONION, OLIVES, PUMPKIN, MUSHROOM, FETTA CHEESE AND MOZZARELLA	27
BBQ CHICKEN BBQ BASE TOPPED WITH CHICKEN, MUSHROOM, ONION, CAPSICUM, FETTA CHEESE AND MOZZARELLA	27
FIERY CHICKEN & CHIPOTLE MARINATED CHICKEN BREAST, CAPSICUM, ONION, CHILLI SRIRACHA SAUCE ON A RELISH BASE LOADED WITH MOZZARELLA & FINISHED WITH CHIPOTLE	29
THE BLUE WATER BEAST BBQ BASE TOPPED WITH CHICKEN, PEPPERONI, BEEF, LAMB, BACON, ONION, CAPSICUM AND MOZZARELLA	32
LAMB LOVER NAPOLI BASE WITH MARINATED LAMB, ONION, FETTA, CAPSICUM AND MOZZARELLA. DRIZZLED WITH TZATZIKI	32

PASTA

CHICKEN PUMPKIN & AVOCADO CHICKEN, PUMPKIN, AVOCADO, ONION, SPINACH IN A CREAMY WHITE WINE SAUCE	32
PRAWN LINGUINE PRAWNS, CHILLI AND CHERRY TOMATO TOSSED WITH WINE AND GARLIC BUTTER SAUCE, ROQUETTE AND SERVED WITH A WEDGE A LEMON	34
MARINARA LINGUINE MIX OF SEAFOOD AND CHERRY TOMATO, TOSSED IN A WINE AND GARLIC BUTTER SAUCE, ROQUETTE AND SERVED WITH A WEDGE OF LEMON	
BLUE WATER SIGNATURE BEEF RAGYU TENDER SHREDDED BEEF RAGYU TOSSED IN A NAPOLI SAUCE WITH FRESH BASIL, ONIONS, GARLIC & PARMESAN, SERVED WITH THICK PAPPARDELLE PASTA	35
CARBONARA BACON AND GARLIC IN A CREAMY WHITE WINE SAUCE	25
ADD CHICKEN	8
ADD PRAWNS (4)	10
BOLOGNESE A TRUE ITALIAN CLASSIC WITH A MEATY TOMATO SAUCE	25

GLUTEN FREE PIZZA BASE AND PASTA AVAILABLE 4



BURGERS

ALL BURGERS SERVED ON A MILK BUN AND WITH FRIES
GLUTEN FREE OPTION AVAILABLE FOR +4

BLUE WATER BURGER	29
A BEEF BURGER STUFFED WITH CHEESE, LETTUCE, TOMATO, PINEAPPLE, SMOKEY BBQ SAUCE AND ONION RINGS	
CHICKEN BURGER	27
SOUTHERN STYLE CHICKEN, ASIAN SLAW AND SRIRACHA MAYO	
VEGGIE BURGER	27
VEGGIE PATTY, LETTUCE, TOMATO, ONION AND PINEAPPLE WITH SRIRACHA MAYO	
PULLED BEEF BURGER	29
SLOW COOKED PULLED BRISKET MIXED WITH HOUSE SMOKEY BBQ SAUCE WITH COLESLAW	
CHOOSE YOUR ADD-ONS	
AVOCADO	+3
BACON	+3
EGG	+2
GRILLED PINEAPPLE	+3

SCHNITZELS & PARMIGIANAS

SERVED WITH FRIES & SALAD

CHICKEN SCHNITZEL	25
LIGHTLY CRUMBED - SIMPLY PERFECTION	
CHICKEN SCHNITZEL WITH CREAMY GARLIC PRAWNS	32
CLASSIC PARMIGIANA	28
HAM, NAPOLI AND CHEESE	
HAWAIIAN PARMIGIANA	29
HAM, NAPOLI, PINEAPPLE AND CHEESE	
CARBONARA PARMIGIANA	29
CREAMY, WHITE WINE AND BACON SAUCE	
AL FUNGHI	29
MUSHROOMS, CREAMY AND WHITE WINE SAUCE	
SAUCES	4
GRAVY - PEPPER - MUSHROOM SAUCE - GARLIC BUTTER	

SALADS

CAESAR	22
THE CLASSIC COS, CROUTONS, BACON, PARMESAN AND A SOFT POACHED EGG WITH CAESAR DRESSING	
PUMPKIN & ALMOND	26
FRESH ROQUETE WITH TOASTED ALMONDS, CREAMY GOAT CHEESE, ROASTED PUMPKIN AND AVOCADO WITH OLIVE OIL DRESSING	
ULTIMATE DUCK SALAD	
SEARED DUCK MEDIUM, GLASS NOODLES, CRISPY SLAW, TOASTED PEANUTS, GREEN BEANS, MINT, CHERRY TOMATO, CUCUMBER AND CRISPY SHALLOTS. FINISHED WITH A HONEY, SOY AND ORANGE DRESSING	
GARDEN SALAD	
LARGE	8
SMALL	4
CHOOSE YOUR ADD-ONS	
CHICKEN	+8
CALAMARI	+10
PRAWNS OR SMOKED SALMON	+10



OUR RECOMMENDATIONS

BEEF & GUINNESS PIE

27

CHUNKY STEAK PIECES, SOAKED IN GUINNESS, TOSSED WITH VEGETABLES & SERVED UNDER LIGHTLY PUFFED PASTRY TOP, SERVED WITH A SIDE OF FRIES

LAMB SKEWERS

39

TWO LARGE SKEWERS OF TENDER LAMB PIECES WITH CAPSICUM AND ONION SERVED WITH SALAD, PITA BREAD AND TZATZIKI SAUCE

LAMB RUMP

39

SEARED AND SLICED RUMP ON A CREAMY SPINACH AND MUSHROOM RISOTTO, STEAMED GREENS FINISHED WITH A RED WINE JUS

ROASTED BARRAMUNDI

32

PAN ROASTED BARRAMUNDI, MELANGE OF ROAST VEGETABLES, STEAMED BUTTER GREENS, PRAWN BISQUE SAUCE, AND A FRESH PRAWN AND TOMATO WANTON

CRISPY SKIN SALMON

34

ROASTED SALMON, ON A CREAMY HERB MASH POTATO, ROASTED GREEN BEANS AND MACADAMIA WITH A FRESH COCONUT AND LIME EMULSION

DESSERTS

ALL DESSERTS 16 EACH

TIRAMISU

LAYERS OF SPONGE, COFFEE, CHOCOLATE AND CREAM, SERVED WITH A SIDE OF ICE-CREAM

AFTER DINNER MINT

DELICIOUS PEPPERMINT ICE-CREAM FINISHED WITH A CRISP MILK CHOCOLATE

STICKY DATE PUDDING

LAYERED WITH HOUSE MADE BUTTERSCOTCH SAUCE, SERVED WITH A SIDE OF ICE-CREAM

WHITE CHOCOLATE CHEESECAKE

WHITE CHOCOLATE CHEESECAKE ON A BISCUIT BASE, SERVED WITH FRUIT COULIS AND ICE-CREAM

CHOCOLATE BROWNIE

BROWNIE, WITH LOADS OF CHOCOLATE CHUNKS AND A GOOEY CENTRE, SERVED WITH ICE-CREAM

AFFOGATO

DOUBLE SHOT OF ESPRESSO WITH A SCOOP OF VANILLA ICE-CREAM AND YOUR FAVORITE LIQUEUR CHOOSE FROM BAILEYS - FRANGELICO - TIA MARIA OR PORT

COFFEE AND TEA AVAILABLE