



LUNCH MENU

“Ask not what you can do for your country.
Ask what’s for lunch.”

Orson Welles

A 15% surcharge applies on public holidays
A credit card surcharge applies in all credit transactions

Starters

Toasted sour dough (df) (v) (vegan) Olive oil, dukkah, tomato & olive tapenade	12
½ Dozen Pacific oysters (gf) (df) Natural Chili, coriander & finger lime Smokey prosciutto Kilpatrick	24
Pizza breads (v) (vegan option available) Confit garlic Margarita Basil pesto	12
Bruschetta Vegetable (v) (vegan option available) Sand crab (df)	12 14

Lunch salads

Roast vegetable & quinoa salad (gf) (df) (v) (vegan option available) Pumpkin, beetroot, chickpeas & Brazil nuts	18
Fresh Tasmanian salmon salad (gf) (df) Grilled salmon, pepitas, tomato baby spinach & sumac	28
Salt & pepper calamari salad Asian salad & gochujang dipping sauce	22
Caesar salad (v) Baby cos, prosciutto, parmesan, white anchovies, poached egg & croutons Add chicken 26 Add salmon 26	20
Zucchini, corn & potato rosti (gf) (v) Haloumi, avocado, arugula, capers, dill crème fraîche & salsa verde Add chicken 24 Add salmon 24	18

Lunch sides

Bowl of fries (v) with aioli	9
Fresh garden salad (gf) (df) (v)	9
Seasoned wedges (v) with sour cream & sweet chili	12
Sweet potato wedges (v) with wasabi aioli	12

All sides can be made vegan on request

Grilled open sandwiches

Pulled lamb, semidried tomatoes, olives & fetta	22
Herbed chicken, pumpkin, baby spinach & Swiss cheese	20
Grilled zucchini, eggplant, capsicum & mozzarella (v) (vegan option available)	18

All grilled open sandwiches served with sweet potato wedges or fries (v) (not gf)

Wraps

Chicken, bacon, avocado & Swiss cheese	18
Smoked salmon with baby spinach, red onion, capers, roasted pumpkin & dill crème fraîche	20
Vegetarian (df) (v) (vegan option available) with roasted capsicum, eggplant, zucchini, roast tomatoes & caramelized onion	16
BLT with bacon, lettuce, tomato, & pesto aioli	16

All wraps served with sweet potato wedges or fries (v) (not gf)

Blue on Blue Lunch Classics

Wagyu beef & bacon cheese burger with mustard & gherkins	22
Boardwalk fresh Spanish mackerel & fries with garden salad lemon & tartare	22

Desserts

Chef's selection of gourmet sorbets (gf) (df)	12
Grilled pineapple carpaccio (gf) (vegan) with Szechuan pepper & coconut yoghurt	16
Peanut butter semifreddo (gf available) with biscuit crumb, banana and chocolate fudge	16
Espresso mousse delight with freeze-dried raspberries & white chocolate snow	16
Vanilla baked cheesecake with kiwi fruit	16
Apple Isle cheese board (gf available) King Island smoked cheddar, South Cape brie & Roaring 40s blue, dried fruits, quince paste & gourmet crackers	28
Affogato (gf) Espresso shot with ice cream & choice of liqueur	16

All desserts are vegetarian