



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 (v) Thyme, mushroom & truffle paté	12
Pizza bread (v) Confit garlic & fresh basil	12
½ Dozen Pacific oysters Natural (gf)(df) Chardonnay vinaigrette (gf)(df) Chorizo soil & smoky BBQ sauce	24
Antipasto board (gf available) Salami, prosciutto, smoked salmon, marinated chargrilled vegetables, olives, fetta & toasted sour dough	18
Sand crab bruschetta (df) Toasted Turkish bread, fresh Roma tomato, red onion, sand crab & basil	14

Lunch Salads

Roast vegetable, couscous & quinoa salad (gf)(vegan)(df) Roast vegetable medley, couscous, quinoa, avocado, pepitas, buckwheat & dukkha	20
Salt & pepper calamari salad (gf available) Asian salad & gochujang dipping sauce	22
Caesar salad (gf available) Baby cos, prosciutto, grilled chicken breast, parmesan, white anchovies, poached egg & croutons	26
Roquette salad (vegan available) Baby roquette, fresh pear & blue cheese dressing	16
Peppers garden salad (vegan available) Mixed leaves, cucumber, cherry tomato, avocado, onion, beetroot, capsicum & balsamic dressing	12 red

Wraps

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

Chicken, bacon, avocado & Swiss cheese 20

Vegetarian (vegan available)
with roasted capsicum, eggplant, zucchini, roast
tomatoes & caramelized onion 16

BLT
with bacon, lettuce, tomato, & pesto aioli 16

Blue on Blue Lunch Classics

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

Rib fillet burger 24
100g rib fillet, bacon, caramelized onion, beetroot
relish, Swiss cheese, & smoky BBQ sauce

Boardwalk fresh Spanish mackerel & fries 24
with garden salad lemon & tartare
Fish is battered but can be grilled on request

**Pulled lamb, semidried tomatoes, olives
& fetta** 22

Pizza

All pizzas are served with mozzarella

Vegetarian (v) 22
with roasted vegetables, tomatoes, mushrooms,
caramelized onion & fresh tomato & herb sauce

Butchers 28
Eye fillet, salami, chicken, prosciutto, chorizo, bacon,
mushrooms, fresh tomato & herb sauce

Smokey BBQ chicken & bacon 26
Chicken, bacon, caramelized onion chipotle BBQ sauce

Lunch sides

Bowl of fries (v) with garlic aioli	9
Seasoned wedges (v) with sour cream & sweet chili	12
Sweet potato wedges (v) with wasabi aioli	12
Spiced chat potatoes (gf)(v)	9

All sides can be made vegan on request

Desserts

Chef's selection of gourmet sorbets (gf)(df)	12
Panna cotta (gf) with elderflower compressed strawberry & honeycomb	16
Baileys gateau Layered Baileys mousse gateau with salted caramel crisps, espresso crèmeux & raspberry	16
Chocolate & citrus tart Lime curd, crème anglaise, candied Disaronno orange, & tropical fruits	16
Coconut silken tofu (Vegan) Coconut tapioca, Passoa syrup & coconut flake	16
Affogato (gf) Espresso shot with ice cream & choice of liqueur	16
Apple Isle cheese board (gf available) King Island smoked cheddar, South Cape brie & Roaring 40s blue, dried fruits, quince paste & gourmet crackers	28

All desserts are vegetarian