

DINNER

ENTREES

GARLIC BREAD Add cheese +\$1	5	NONNA'S MEATBALLS (gf) With Napolitana sauce	9
Bruschetta Fresh tomato, red onion, pesto on Italian bread	9	SALT & PEPPER CALAMARI With rocket, Parmesan and aioli	12
ARANCINI Truffled mushroom and goat cheese fried rice balls with pesto	8	GRILLED GARLIC PRAWNS (gf)	15
PARMESAN POLENTA CHIPS With Arabiata	8	SCALLOPS (gf) Grilled with lemon dill butter	12

MAINS

CEASAR SALAD Cos lettuce,crispy bacon, poached egg, Parmesan, crispy anchovies, garlic croutons in a creamy Ceasar dressing With chicken +4	13	FISH & CHIPS Grilled or battered barramundi , chips and house salad with tartar sauce, lemon	17
CRISPY VEGAN QUINOA CAKES (v) Served with a tomato chickpea relish, cucumber, balsamic reduction	19	BLACK LIPPED MUSSEL POT (gf) Steamed in white wine, butter, chili, garlic with crusty bread	22
BRAISED PULLED LAMB SHOULDER (gf) Slow cooked lamb and pulled in its sticky jus, served with truffled polenta	32	SEAFOOD BOARD 45 pp salt & pepper calamari, grilled or battered barramundi, grilled garlic prawns, grilled scallops with lemon dill butter served with rustic chips and house slaw	
GRILLED RIBEYE STEAK (250g) Cooked to your liking with your choice of mushroom or steak Diane sauce and a side of chips and house salad	34		
CHICKEN SCHNITZEL Panko crusted schnitzel with choice of mushroom sauce or steak Diane with chips and house salad	22		
BLU MARLIN BURGER Seasoned pattie, fried egg, cheddar, tomato, lettuce, bbq sauce and chips	15		

SIDES

RUSTIC CHIPS	6
SWEET POTATO CHIPS	7.5
STEAMED ASIAN GREENS (gf) (v) With crispy shallots, garlic, chili	9
GARDEN SALAD (gf) (v) Romaine lettuce, tomato, cucumber, red onion, carrot, house dressing	9

DESSERT

DESSERT OF THE DAY	14
COCONUT LIME PANNACOTTA	13

Please let us know if you have any dietary requirements so we can accommodate you
gf=gluten free v=vegan