


Summer Menu

To Start.....or Share!

Cob loaf w/ garlic butter - <i>V</i>	9
Oysters <i>GF</i>	
Natural ½ doz. 18 1 doz. 30	
Killers ½ doz. 21 1 doz. 33	
Shallot & sherry vinegar ½ doz. 22 1 doz. 35	
Tasmanian scallops pan fried w/ brown butter, parsley, lemon & baby herbs - <i>GF</i>	18
'Prawn cocktail' – whole Australian prawns, seafood sauce & lemon - <i>GF</i>	18
Salt & pepper calamari, served w/ lemon & aioli – <i>GF</i>	15
House cured gin & beetroot salmon w/ avocado cream, beetroot dust & baby herbs - <i>GF</i>	17
ST's Korean fried chicken w/ Kewpie mayo, Sriracha chilli & lettuce - <i>GF</i>	16
Bao buns (2 pcs), lemongrass beef, coriander, red cabbage, chilli & Kewpie mayo	13
Bao buns (2 pcs), Asian style slaw, avocado, coriander, chilli & Kewpie mayo - <i>V</i>	11
	
Pub Classics <i>served with your choice of chips & salad or vegetables</i>	
Chicken schnitzel with your choice of sauce	22
or Parmy - Napoli sauce, ham & cheese	25
Beef schnitzel with your choice of sauce	24
or Parmy - Napoli sauce, ham & cheese	26
Tasmanian crumbed scallops served w/ house made tartare & lemon	33
Market fish - check specials board for today's fish creation – <i>GF</i>	POA
'Sunday' roast w/ all the trimmings, check specials board for today's roast – <i>GF</i>	POA
Cape Grim grass fed 350g porterhouse cooked your way - <i>GF optional available</i>	31
Bass Strait Beef (pure southern beef) 300g scotch fillet cooked your way - <i>GF option available</i>	36

Something else

Spring Bay mussels in a lemongrass, chilli & coconut broth w/ glass noodles - <i>GF</i>	27
Linguini pescatore – fresh locally caught seafood, cherry tomatoes, garlic, loads of herbs, finished w/ EVOO	29

Something else cont.....

Seafood platter – a selection of fresh & crumbed Tasmanian seafood served w/ house made tartare, lemon & a side of fries	<i>To share</i>	35 / 65
Gummy shark, locally caught, freshly battered to order w/ tartare, pickles, lemon, fries & salad	<i>To share</i>	27 / 52
Salt & pepper calamari, served w/ lemon & aioli – <i>GF</i>		22
Lamb shoulder pie – slow cooked lamb, Moroccan spices, w/ labneh & a rocket salad		25
American cheeseburger - beef patty, double cheese, lettuce, tomato, burger sauce & “the best” pickles – served w/ chips		20
The Bluey chicken schnitzel w/ mash, greens, honey mustard poppy seed sauce		23
Asian style vegetables in a lemongrass, chilli & Kaffir lime broth w/ steamed Basmati rice – <i>V GF VG</i>		22

Sweet treats

Vanilla bean crème brulee - <i>GF</i>		12
Dulce de leche semifreddo ice cream sandwich		12
Strawberries & cream w/ brown sugar meringue - <i>GF</i>		11
Mango & white chocolate panna cotta - <i>GF</i>		11
Kids ice cream w/ topping		5

Sides

Fries w/ sea salt	7
Seasonal vegetables w/ garlic butter - <i>V GF</i>	9
Bowl of salad - <i>V GF</i>	8

Sauces

Creamy seafood - <i>GF</i>	10
Gravy - <i>GF</i>	2
Creamy mushroom - <i>GF</i>	2
Creamy peppercorn - <i>GF</i>	2

Kids menu \$12

Fish & chips - Chicken nuggets & chips - Linguini bolognese - Calamari & chips

Please be advised, no menu changes during busy, peak periods, thank you

GF – gluten free

V – vegetarian

VG – vegan

Seniors discount 10% (main meals only, excludes public holidays)

Where possible Blue Waters supports sustainable fishing practices and local and interstate growers