

# Orford Blue Waters Menu

## To Start.....or Share!

Cob loaf w/ roasted garlic butter - <b>V</b>	10
Garlic & three cheese flatbread – <b>V GF</b>	12
Tasmanian oysters Natural (\$30 doz./\$18 ½ doz.) Kilpatrick (\$33doz./\$21 ½ doz.)	
Tasmanian scallops pan seared w/ Nori butter & soft herbs - <b>GF</b>	18
Spring Bay Distillery gin & citrus cured Tasmanian salmon w/ pickled cucumber & soft herbs - <b>GF</b>	17
Moroccan lamb ribs w/ labneh	13
Bao buns (2 pcs), crispy chicken, Kewpie mayo, pickles & Sriracha hot sauce	13
Spicy roasted cauliflower taco w/ chipotle romesco - <b>V (VG &amp; GF option)</b>	13
<b>Pub Classics</b> <i>served with your choice of chips &amp; house made slaw or seasonal vegetables</i>	
Bluey seafood chowder, locally caught seafood w/ crusty bread (no sides)	18
Chicken schnitzel with your choice of sauce or Parmesan - Napoli sauce & cheese	23 25
Beef schnitzel with your choice of sauce or Parmesan - Napoli sauce & cheese	25 27
Tasmanian crumbed scallops served w/ house made tartare & lemon	33
'Sunday' roast w/ all the trimmings, check specials board for today's roast – <b>GF</b>	POA
Scotch fillet 300g free range Bass Strait Beef, cooked to your liking w/ your choice of sauce - <b>GF</b>	38
T-Bone steak, grass fed, cooked to your liking w/ your choice of sauce - <b>GF</b>	32
Gummy shark w/ house made tartare & lemon	28
Chilli salt & pepper squid, lightly coated, served w/ aioli - <b>GF</b>	26

## Something else

Catch of the day - check specials board for today's fish creation	POA
Chicken breast stuffed w/ semi-dried tomatoes & camembert cheese served with mash, greens & pesto cream sauce <b>GF</b>	29
Wild Clover lamb shoulder, braised & pressed served w/ carrots, pangrattato & pan jus – <b>GF option</b>	34
Pie of day, served w/ Paris mash, heirloom carrots & jus – see specials board	POA
House made curry, served w/ raita & papadums – see specials board – <b>GF option</b>	POA
Seafood platter – a selection of fresh & crumbed Tasmanian seafood served w/ house made tartare, lemon, house made slaw & fries <b>To share</b>	37 / 65
Garlic prawn & chorizo spaghetti, finished with cream and parmesan cheese	30
Beef cheeseburger toasted milk bun, double cheese, lettuce, tomato, burger sauce, pickles served w/ chips	21
The Bluey chicken schnitzel w/ mash, greens, honey mustard poppy seed sauce	24
Spiced roasted pumpkin served w/ cumin yoghurt, romesco, coriander & seeds – <b>GF (VG option)</b>	21

## Sweet treats

Red wine poached pear w/ meringue & pistachio crumb & cream <b>GF</b>	11
Warm banana pudding served w/ caramel sauce, vanilla bean ice cream & cream	11
The Bluey's outrageous triple choc delight	11
Waffle cone, award winning artesian ice cream, gelato & sorbet from Van Diemens Land Creamery, ask staff for today's flavours ( <b>GF option – no cone</b> ) <i>Why not take one home!?</i>	1 scoop 6 2 scoops 8
Kids ice cream w/ topping	5

## Sides

Fries w/ sea salt	7
Seasonal vegetables <b>V GF</b>	9
Bowl of salad - <b>V GF</b>	7
Sweet potato wedges w/ cumin yoghurt <b>GF</b>	10

## Sauces

Creamy seafood - <b>GF</b>	12
Gravy - <b>GF</b>	2
Creamy mushroom - <b>GF</b>	2
Creamy peppercorn - <b>GF</b>	2

## Kids menu \$12

Fish & chips - Chicken nuggets & chips - Pasta bolognese - Mini beef or chicken parmi & 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 & Saturday & Sunday)**