

Winter Menu

To Start.....or Share!

Cob loaf w/ garlic butter - <i>V</i>	9
Cheesy garlic bread	10
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
Bao buns (2 pcs), smoked salmon, iceberg lettuce and herbed crème fraiche	13
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 *served with your choice of chips & salad or vegetables*

Chicken schnitzel with your choice of sauce <i>or</i> Parmy - Napoli sauce, ham & cheese	22 25
Beef schnitzel with your choice of sauce <i>or</i> Parmy - Napoli sauce, ham & cheese	24 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 - GF	27
Linguini pescatore – fresh locally caught seafood, cherry tomatoes, garlic, loads of herbs, finished w/ EVOO	29
Seafood platter – a selection of fresh & crumbed Tasmanian seafood served w/ house made tartare, lemon & a side of fries	35 / 65
	<i>To share</i>
Gummy shark, locally caught, freshly battered to order w/ tartare, pickles, lemon, fries & salad	27 / 52
	<i>To share</i>
Salt & pepper calamari, served w/ lemon, aioli and chips & salad – GF	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/ glass noodles – V GF VG	22

Sweet treats

Vanilla bean crème brulee - GF	12
Apple crumble w/ vanilla ice cream	11
Sticky date pudding w/ vanilla ice cream	11
Kids ice cream w/ topping	5

Sides

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

Sauces

Creamy seafood - GF	10
Gravy - GF	2
Creamy mushroom - GF	2
Creamy peppercorn - GF	2

Kids menu \$12

Fish & chips - Chicken nuggets & chips - Linguini bolognaise - 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