

TAPAS

GARLIC BUTTERED CHEESE CIABATTA	12
with fresh herbs & mozzarella (V) <i>Add crispy bacon \$3</i>	
KOREAN FRIED CHICKEN WINGS	19
with sweet & spicy sauce (DF)	
SALT & PEPPER CALAMARI	18.5
with citrus aioli (DF)	
FISH TACOS	19
with crispy lettuce, fresh tomato & zesty pineapple salsa and adobo mayo	
MISO EGGPLANT	17
roasted eggplant with miso glaze, sesame seeds and spring onion (VG, DF, GF)	
SMOKED MACKEREL PATE	18
with baby capers & toasted Turkish bread	
PUMPKIN, SAGE & BLUE CHEESE ARANCINI	17
with truffle mayo & parmesan (GFA)	
ROASTED VEGETABLE BRUSCHETTA	16.5
served with roasted vegetables and a balsamic glaze (VG,DF)	

ALBONDIGAS	18.5
Spanish style meatballs in a rich tomato sauce served with crusty ciabatta	

POTATO SCALLOPS	11
with charcoal chicken salt (DF,VGA)	

FRIES	12
with tomato sauce	

CONDIMENTS	\$2
aioli, truffle mayo, tartare sauce, adobo mayo	

seafood

From the sea

GRILLED LOCAL MARKET FISH	37
with sweet potato mash, broccolini, & romesco sauce (GF,N)	
PRAWN & CHORIZO LINGUINE	35
with baby spinach, cherry tomatoes, smoked paprika, garlic & shaved parmesan. <i>Substitute for Gluten Free Penne \$4</i> <i>Spice it up with fresh chilli \$1</i>	
SALMON RISOTTO	40
pan-seared fillet of salmon served on top of a zesty lemon and pea risotto, finished with shaved parmesan (GF)	
SALT & PEPPER CALAMARI	29.5
with chips, salad & citrus aioli (DF)	
BLUEWATER BLACK SESAME BATTERED FISH	29.5
with chips, salad & tartare sauce (DF)	

MEAT

HERB CRUMBED CHICKEN BREAST	29
with chips & salad (DF) <i>Substitute for plant based schnitzel (VG) \$3</i>	
CHICKEN PARMIGIANA	31
herb crumbed chicken breast with ham, Napoli sauce, mozzarella cheese, chips & salad	
KOREAN STYLE PORK SIRLOIN	37
twice cooked sticky pork sirloin marinated in Korean spices, served with coconut rice, Asian greens, kimchi & a gochujang glaze (DF)	
SOUS VIDE LAMB RUMP	46
sous vide lamb rump with spiced pumpkin puree, dutch carrots, green peas, served with Dukkah and red wine jus (GF,N) <i>served medium rare</i>	
300GM SCOTCH FILLET STEAK	54
with chips and salad or potatoes & vegetables, plus your choice of sauce (GF) <i>Try with creamy garlic prawns for \$12</i>	
250GM GRAIN FED RUMP	37
with chips & salad or potatoes & vegetables, plus your choice of sauce (GF) <i>Goes well with creamy garlic prawns for \$12</i>	

SAUCES	\$4
Peppercorn, mushroom, creamy garlic, red wine jus <i>All sauces are (GF)</i>	

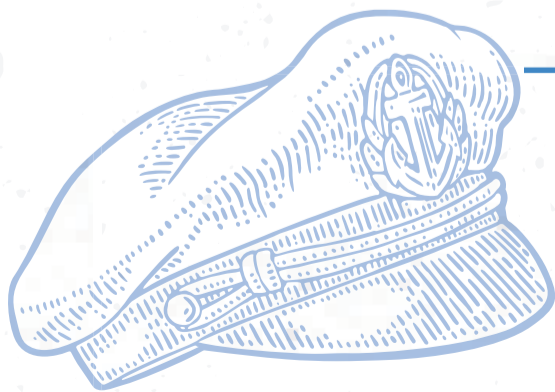
ADD ONS

SALT & PEPPER CALAMARI	9
(DF)	
CREAMY GARLIC PRAWNS (4)	12
(GF)	
GRILLED CHICKEN	8
(GF,DF)	
PANKO CRUMBED SQUID RINGS (3)	10

BURGERS

All served with chips or salad

BLUEWATER BEEF BURGER	26
with bacon, iceberg lettuce, tomato, caramelised onion relish, tasty cheese & chipotle aioli <i>Substitute patty for plant based schnitzel just \$3</i>	
PERI PERI CHICKEN BURGER	26
peri peri chicken, lettuce, tomato, red onion, cheddar & smokey lime aioli	
STEAK SANDWICH	27
served with roasted red onion, rocket, tomato & truffle mayo <i>Add crispy bacon \$3</i>	



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KITCHEN HOURS

MONDAY-THURSDAY 12PM-3PM 5PM-8.30PM FRIDAY & SATURDAY 12PM-9PM SUNDAY 12PM-8PM

FRESH FEEDS

VEGAN DAL MAKHANI29
spiced north Indian curry, with whole black lentils & red kidney beans, served with coconut rice, pappadums, ginger & fried onion (VG,DF,GF)

PUMPKIN & MUSHROOM GNOCCHI29
potato gnocchi served with pumpkin puree, sauteed mushrooms & spinach, topped with a blue cheese crumb (V)

VEGAN PAD THAI NOODLE SALAD24
with green papaw, shredded vegetables, beansprouts & peanut sauce (VG,DF,GF, N)

CLASSIC CAESAR24
with crispy bacon, cos lettuce, soft boiled egg, parmesan, croutons & caesar dressing (GFA)
Upgrade with grilled chicken for \$8

SIDES

HOUSE SALAD10
(VGA,GF)

STEAMED GREENS12
(VGA,GF)

COCONUT RICE5
(VG,GF)

CHAT POTATOES10
(VGA,GF)

SWEET POTATO MASH10
(V,GF)

LEAVE ROOM FOR *Dessert*

STICKY DATE & TAMARIND PUDDING15
with ginger butterscotch sauce & coconut ice-cream

CHOCOLATE & HAZELNUT TART15
with raspberry sorbet & orange crisps (VG,GF,DF,N)

COCONUT & PASSIONFRUIT PANNACOTTA15
with almond tuile (N)

PIZZA

GOT BEEF29
garlic and herb rump, bacon, spinach, roasted red onion & mozzarella on a smokey BBQ sauce base

CARCIOFO SUPREME26
roasted potato, artichokes, semi-dried tomatoes, spinach, fetta & chilli flakes on our house-made Napoli base (V)

CHICKEN SUPREME28
chicken, mushroom, capsicum, red onion & pineapple

MYKONOS PRAWN30
prawns, fetta, kalamata olives, red onion & roasted capsicum on a Napoli base

MEATY MARGHERITA28
pepperoni, Napoli sauce, mozzarella, sliced tomatoes & fresh basil
Gluten Free base alternative just \$6

PIZZA ADD ONS

rump \$8 / bacon \$3 / chicken \$8 / anchovies \$3
prawn \$9 / pepperoni \$4 / pineapple \$2

TUCKER FOR *Tiny Tummies*

KIDS MEALS INCLUDE
ICE CREAM & SOFT DRINK

CHICKEN LITTLE13
crumbed chicken with salad & chips or potato & vegetables (DFA)

SPONGE BOB13
fish (battered or grilled) with salad & chips or potato & vegetables (GFA,DFA)

BOB'S BURGER13
beef patty, tasty cheese, lettuce & tomato sauce, served with chips

MARIO KART13
Napoli & cheese linguine (V)

THE CALAMARI KID13
panko calamari rings (2) with salad & chips or potato & vegetables



BLUEWATER DAILY DEALS



MONDAY

Captains Favourites \$20
Prawn & Chorizo Linguine, Crumbed Chicken, Salt & Pepper Calamari, Steak Sandwich or Pad Thai Salad
Chicken Parmigiana \$23

TUESDAY

3 Tapas for only \$35
Pick any 3 from our Tapas selection

WEDNESDAY

Fish 2 Ways for \$20
Grilled or Battered with chips & salad
Ask our staff for fish of the day!

THURSDAY

Rump Steak \$23
served with chips & salad, with choice of peppercorn or mushroom sauce
Surf & Turf \$30

(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE, (DF) DAIRY FREE, (DFA) DAIRY FREE AVAILABLE, (V) VEGETARIAN, (VG) VEGAN, (VGA) VEGAN OPTION AVAILABLE, (N) CONTAINS NUTS

PLEASE NOTE: Our kitchen uses products associated with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. Please order at the counter and advise staff of any allergies. All card transactions incur a service fee EFTPOS 1%, VISA 1%, MASTERCARD 1%, AMEX 1.5%. There is a 15% Surcharge on public holidays.