

BREADS

- GARLIC & HERB BUTTER CIABATTA** 12.0
Melted mozzarella (V)
+ Bacon \$3
- WARMED HERB FOCACCIA** 14.0
Served with hummus & garlic butter (V)
- ROASTED VEGETABLE BRUSCHETTA** 17.5
Pinsa bread topped with roast capsicum, artichoke, red onion & sundried tomato, finished with pesto & balsamic (VG)(DF)(N)
+ Prosciutto \$12

SMALL PLATES

- FISH TACOS** 20.0
Crispy flathead, iceberg, avocado & tomato salsa, drizzled with sweet chilli lime sauce
- PORK MINCE AND CHORIZO CROQUETTES** 18.0
Served with cauliflower puree and herb infused oil
- TEMPURA QUEENSLAND U/10 PRAWNS (3)** 24.0
Served with Asian slaw & wasabi kewpie (DF)
- SALT & PEPPER CALAMARI** 19.0
With citrus aioli & fresh lemon (DF)
- CRISPY TEMPURA CAULIFLOWER BITES** 17.5
Served with pickled vegetables & spicy tahini drizzle (VG)(DF)
- BEETROOT-CURED SALMON GRAVLAX** 22.0
Accompanied by a dill & seeded mustard potato salad (GF)(DF)
- THAI RED CURRY CHICKEN NIBBLES** 19.0
Crunchy Asian slaw & sweet tangy dressing (DF)
- HONEY ROASTED PUMPKIN** 17.5
Served with creamy feta, toasted sesame seeds, chilli flakes, fresh rocket & sweet candied sunflower seeds (GF)(V)(DFA)
- GRILLED QUEENSLAND U/10 PRAWNS (5)** 28.0
Fresh lemon & garlic and herb butter (GF)

CONDIMENTS

Aioli, tartare or wasabi mayo

\$2

BIG PLATES

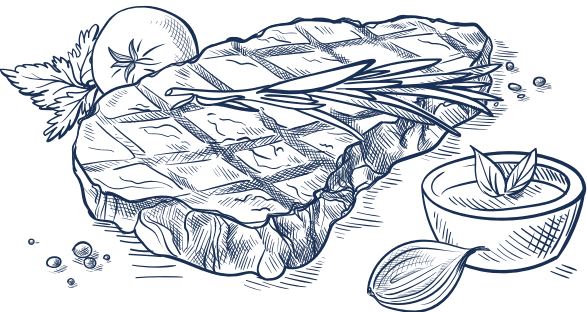
- GREEK PULLED LAMB SALAD**30.0
Slow-cooked lamb, red onion, kalamata olives, cherry tomatoes, pickled cucumber & feta, tossed in a zesty lemon-olive oil dressing
- CLASSIC CAESAR SALAD**25.0
Fresh cos lettuce, crispy bacon, soft-boiled egg, shaved parmesan & homemade croutons, finished with rich house-made caesar dressing (GFA)
- BLUEWATER BUDDHA BOWL**26.0
Quinoa, creamy avocado, hummus, pickled vegetables & roasted pumpkin, topped with crispy chickpeas and tahini dressing (VG)(DF)(GF)
+ Add beetroot cured salmon \$12
- HOUSE-CRUMBED CHICKEN SCHNITZEL**29.5
Panko-crumbed chicken breast, served with chips & salad (DF)
Substitute for plant based schnitzel (VG) \$3
- CHICKEN PARMIGIANA**32.5
House-crumbed chicken breast, topped with sliced leg ham, napoli sauce & melted mozzarella, served with chips & salad
- BLUEWATER PARMIGIANA**36.0
House-crumbed chicken breast, topped with leg ham, napoli sauce, mozzarella & juicy prawns, served with chips & salad
- MARKET FISH**38.0
Pan-fried fish served with creamy cauliflower puree, roasted beetroot, pickled vegetables, green beans and a drizzle of herb-infused oil (GF)
- PRAWN & CHORIZO LINGUINI**35.0
With sautéed red onion, cherry tomatoes, wilted spinach in garlic & white wine sauce, topped with shaved parmesan, crispy capers & a fresh lemon
+ Gluten free penne \$4 + Add fresh chilli \$1
- HOUSE-MADE POTATO GNOCCHI**.....29.5
Crispy gnocchi with artichokes, semi-dried tomatoes & creamy bocconcini, in a fragrant basil pesto sauce (N)(VGA)
- PAN-SEARED SALMON RISOTTO**40.0
Zesty lemon & pea risotto, finished with shaved parmesan, sundried tomato, fresh rocket and dill oil (GF)
- SALT & PEPPER CALAMARI**29.5
Served with chips, salad & garlic aioli (DF)
- BLUEWATER BLACK SESAME BATTERED FISH**29.5
Served with chips, salad & tartare sauce (DF)

- MARGHERITA** 26.0
Sliced tomato, melted bocconcini, fresh basil pesto, mozzarella, on a rich napoli base
- PROSCIUTTO** 30.0
Prosciutto, fresh rocket, creamy bocconcini, mozzarella, on a rich napoli base
- MEDITERRANEAN LAMB** 29.0
Pulled lamb, kalamata olives, sliced red onion, feta, mozzarella, on a rich napoli base
- BBQ MEAT LOVERS** 29.0
Chicken, leg ham, caramelized bacon & onion jam, roasted capsicum, mozzarella, on a smoky BBQ base
- JACK’S PIZZA** 30.0
Garlic Prawns, chorizo, roasted capsicum, mozzarella, on a rich napoli base, topped with fresh rocket

MAKE IT YOUR OWN...

+ Bacon \$4 + Olives \$3 + Chicken \$8 + Ham \$6 + Anchovies \$2 + Prawns \$9 + Prosciutto \$12 + Gluten Free Base \$6

FROM THE GRILL



- KOREAN STYLE PORK SIRLOIN** 38.0
Twice-cooked sticky pork sirloin marinated in Korean spices, served with coconut rice, Asian greens, kimchi & a gochujang glaze (DF)
- BLUEWATER SIRLOIN** 46.0
Juicy marinated 250g sirloin, accompanied by crispy rosemary-salted potatoes, charred broccolini, garlic & herb butter, crispy onions & finished with a red wine jus (GFA)
Recommended as medium rare
- GRAIN FED RUMP** 38.0
250g grain fed rump served with your choice of chips & salad or chat potatoes & seasonal vegetables, and a choice of sauce (GF)
- SCOTCH FILLET STEAK** 56.0
300g scotch fillet served with your choice of chips & salad or chat potatoes & seasonal vegetables, and a choice of sauce (GF)
- + Creamy garlic prawns \$12
+ Grilled U10 NQ prawns \$16

SAUCES

Peppercorn, mushroom, creamy garlic, red wine jus. All sauces are (GF)

\$4

sides

- FRIES** 12.0
Served with tomato sauce
- ASIAN GREENS** 13.0
With sweet soy glaze, crispy shallots & fresh chilli (DF)(GF)(VG)
- CHARRED BROCCOLINI** 14.0
With herb oil and candied sunflower seeds (GF)(DFA)(VG)
- COCONUT RICE** (DF)(GF)(VG) 6.0
- TWICE COOKED CHAT POTATOES** 11.0
Sprinkled with rosemary salt (GF)(VGA)
- DILL AND SEEDED MUSTARD POTATO SALAD** (DF)(GF) 11.0
- HOUSE SALAD** 11.0
Crisp mixed lettuce, pickled onion, cucumber, fresh carrot and a light vinaigrette (GF)(DF)
- STEAMED SEASONAL GREENS** 13.0
Tossed through butter and seasoned (GF)(DFA)(VGA)

add ons

- PROSCIUTTO** (DF)(GF) 12.0
- AVOCADO** (DF)(GF) 5.0
- GRILLED CHICKEN** (GF)(DFA) 8.0
- GRILLED U/10 NQ PRAWNS (3)** 16.0 (GF)(DFA)
- BACON** (DF)(GF) 4.0
- SALT AND PEPPER CALAMARI** 9.0
- CREAMY GARLIC PRAWNS (4)** (GF) 12.0
- BEETROOT CURED SALMON GRAVLAX** (DF)(GF) 12.0

PIZZA

perfection

SAIL INTO OUR DAILY DEALS

MONDAY

CAPTAIN'S *favourites*

SALT & PEPPER CALAMARI
STEAK SANDWICH
PRAWN & CHORIZO LINGUINI
BUDDHA BOWL
PERI PERI CHICKEN BURGER

\$20^{EA}

TUESDAY

CHICKEN CHOOSE-DAY

CHICKEN SCHNITZEL
\$20

CHICKEN PARMIGIANA
\$23

BLUEWATER PARMIGIANA
\$25

WEDNESDAY

FISH *two-ways*

GRILLED OR BATTERED
WITH CHIPS & SALAD

ASK OUR STAFF FOR
FISH OF THE DAY!

\$20

THURSDAY

SIZZLING STEAK

RUMP STEAK **\$23**

Served with chips & salad, with choice
of peppercorn or mushroom sauce

SURF & TURF **\$30**

Served with chips & salad, topped with
creamy garlic prawns



BURGERS

All served with chips

BLUEWATER BEEF BURGER..... 26.5

Juicy beef patty, bacon & onion jam, fresh cos lettuce,
sliced tomato, gherkins, melted tasty cheese & garlic
aioli, served on a toasted milk bun

GRILLED STEAK SANDWICH..... 27.5

Grilled steak, roasted red onion, fresh rocket,
sliced tomato, crispy onions & seeded mustard aioli,
served on a toasted turkish loaf

PERI PERI CHICKEN BURGER..... 26.5

Juicy peri peri marinated chicken thigh, crisp cos
lettuce, melted tasty cheese, smoky lime aioli & pickled
red cabbage, served on a toasted milk bun

Substitute for plant based schnitzel (VG) \$3

+ Bacon \$4 + Avocado \$5 + Cheese \$2

KIDS MEALS

All kids meals include ice cream and soft drink

CHICKEN LITTLE 14.0

Crumbed chicken with salad & chips or potato
& vegetables (DFA)

SPONGE BOB 14.0

Fish (battered or grilled) with salad & chips or
potato & vegetables (GFA)(DFA)

BOB'S BURGER..... 14.0

Beef patty, tasty cheese, lettuce & tomato sauce,
served with chips

MARIO KART 14.0

Napoli and cheese linguine (V)

for little sailors with
BIG APPETITES!

SAVE ROOM FOR
something sweet



DESSERTS

CARAMELISED PASSIONFRUIT & CITRUS TART

Served with berry coulis and raspberry sorbet

CHOCOLATE MARQUISE

Rich frozen chocolate mousse, served with vanilla
chantilly cream and sweet morello cherries (GF)

STICKY DATE PUDDING

Sticky date and tamarind pudding served with
ginger butterscotch sauce & coconut cream



Join the Captain's Club

EARN POINTS WITH EVERY PURCHASE

Sign up and receive a voucher for your birthday,
newsletters on events and specials.



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

KITCHEN HOURS MONDAY - THURSDAY 12PM – 3PM | 5PM – 8:30PM FRIDAY & SATURDAY 12PM – 9PM SUNDAY 12PM – 8PM

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.



BLUEWATER



@thebluewatertrinitypark
thebluewater.com.au