

SMALL PLATES

FISH TACOS (2)	21.0
Battered flathead, shredded lettuce, avocado salsa and chipotle lime dressing (I)	
PULLED PORK CRUNCH CUPS (3)	21.0
Crispy cups filled with slow-cooked pulled pork, crunchy slaw, guacamole and jalapeños	
BETROOT-CURED SALMON GRAVLAX	23.0
Rocket, shaved fennel and cucumber salad with light citrus dressing (GF, DF)(A)	
HOT HONEY CHICKEN WINGS	19.5
Golden wings tossed in hot honey glaze, served with crunchy slaw (GF, DF)	
TROPICAL CAULIFLOWER BITES	18.0
Lightly battered sweet and sour cauliflower, served with pickled vegetables (VG)	
SALT & PEPPER CALAMARI	19.5
Calamari served with citrus aioli and fresh lemon (DF)(I)	
PORK BELLY BITES	24.0
Sticky pineapple and ginger glaze, pickled cucumber and grilled pineapple (GF, DF)	
WHIPPED FETA SPRING ROLLS (3)	18.0
Feta spring rolls, mint yoghurt, rocket and pickled red onion (V)	
GRILLED QUEENSLAND U/10 PRAWNS (5)	30.0
Garlic and herb butter (GF)(A)	

CONDIMENTS

Aioli, tartare or wasabi mayo

\$2

BREADS

GARLIC CIABATTA	13.0
Garlic and herb butter, mozzarella (V)	
+ Bacon \$4	
BRUSCHETTA	18.0
Roasted cherry tomato, whipped feta, basil oil, balsamic glaze and rocket on a toasted ciabatta (V, VGA)	
HERB FOCACCIA	14.0
Warm herb focaccia with garlic butter, balsamic glaze and olive oil (V)	

BIG plates

MEXICAN-STYLE BUDDHA BOWL	27.0
Coriander and lime rice, charred corn, cherry tomato, roast pumpkin, crunchy slaw, pickled onion, guacamole, crunchy black beans and chipotle lime dressing (GF, DF, VG)	
+ Pulled Pork \$9	
CLASSIC CAESAR SALAD	26.0
Fresh cos lettuce, crispy bacon, soft-boiled egg, anchovies, shaved parmesan and homemade croutons, finished with rich house-made caesar dressing (GFA)	
+ Grilled Chicken \$8	
CRISPY PORK BELLY NOODLE SALAD	33.0
Crispy pork belly, rice vermicelli, crunchy slaw, shaved fennel, pickled cucumber, crispy shallots and savoury oyster dressing (DF)	
SALT WATER BARRAMUNDI	39.0
Skin on barramundi, pan-fried, roasted pumpkin purée, charred broccolini, herb salsa verde and crispy capers (GF)(A)	
HOUSE-CRUMBED CHICKEN SCHNITZEL	30.0
House made panko crumbed chicken breast, served with chips and salad (DF)	
<i>Substitute for plant based schnitzel (VG) \$3</i>	
CHICKEN PARMIGIANA	33.0
House made panko crumbed chicken breast, topped with sliced leg ham, napoli sauce and melted mozzarella, served with chips and salad	
+ Prawn (3) \$9	
SALT & PEPPER CALAMARI	30.0
Served with chips, salad and garlic aioli (DF)(I)	
BLUEWATER BLACK SESAME BATTERED FISH	30.0
Served with chips, salad and tartare sauce (DF)(A)	
MISO-GLAZED SALMON	40.0
Coriander and lime rice, Asian greens and wasabi Kewpie (GF, DF)(A)	
PRAWN & CHORIZO LINGUINI	36.0
With sautéed red onion, cherry tomatoes, wilted spinach in garlic and white wine sauce, topped with shaved parmesan, crispy capers and fresh lemon (I)	
+ Gluten Free Penne \$4	+ Fresh Chilli \$1
LENTIL RAGÙ LINGUINI	29.0
Slow-cooked lentil and mushroom ragù with cherry tomatoes, garlic, fresh herbs and olive oil (VG)	
+ Gluten Free Penne \$4	

MARGHERITA	27.0
Napoli, roasted cherry tomato, mozzarella and basil oil (V)	
HOT HONEY CHICKEN	30.0
Napoli, mozzarella, tender chicken breast, crispy bacon, chilli flakes and hot honey drizzle	
PULLED PORK	30.0
Napoli, mozzarella, slow-cooked pulled pork, roasted capsicum and pickled red onion, finished with coriander	
GARLIC PRAWN	33.0
Garlic butter, prawns, rocket, lemon and mozzarella (I)	
MAKE IT YOUR OWN	
+ Bacon \$4	+ Pulled Pork \$9
+ Olives \$3	+ Anchovies \$2
+ Chicken \$8	+ Prawns \$9
+ Ham \$6	+ Gluten Free Base \$6
+ Chorizo \$8	

from the GRILL

LEMON & THYME CHICKEN SUPREME	35.0
Sous-vide and chargrilled chicken supreme, herb roasted chat potatoes, green beans, rich pan gravy and toasted almonds (GF, N)	
GRAIN FED SIRLOIN (250GM)	49.0
Sous-vide sirloin, creamy mash, blistered green beans, roasted cherry tomatoes, red wine jus and crispy shallots (GF)	
<i>Sous vide sirloin - slow cooked for tenderness, served medium-rare or above</i>	
APPLE & CIDER GLAZED PORK CUTLET (300G)	40.0
Glazed pork cutlet, creamy mash, charred broccolini, apple and herb chutney, red wine jus (GF)	
GRAIN FED RUMP (250G)	39.0
Served with your choice of chips and salad or chat potatoes and seasonal vegetables, and a choice of sauce (GF)	
+ Creamy Garlic Prawns \$13	
+ Grilled U/10 NQ Prawns \$18	



SAUCES

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

\$4

SIDES

FRIES	12.0
Served with tomato sauce (GF, DF)	
ASIAN GREENS	13.0
Seasonal Asian greens with a savoury oyster-based sauce and crispy shallots	
CHARRED BROCCOLINI	14.0
Charred broccolini with citrus dressing and shaved parmesan (GF)	
CORIANDER & LIME RICE (GF)(DF)	6.0
TWICE-COOKED CHAT POTATOES (GF)(DFA)	11.0
Served with mixed herb salt	
CREAMY MASH POTATO (GF)	13.0
HOUSE SALAD	11.0
Crisp mixed leaves, pickled onion, cucumber and fresh carrots served with house-made vinaigrette (GF)(DF)	
STEAMED SEASONAL VEGETABLES	13.0
Steamed seasonal vegetables tossed in butter and lightly seasoned (GF)(DFA)	
CHARRED CORN COBETTES (3)	9.0
Chilli and honey (GF)(DF)	

add ons

BACON	4.0
GRILLED CHICKEN	8.0
PULLED PORK	9.0
GRILLED U/10 PRAWNS (3) (A)	18.0
CREAMY GARLIC PRAWNS (4) (I)	13.0
SALT AND PEPPER CALAMARI (I)	10.0
BETROOT-CURED SALMON GRAVLAX (A)	13.0

PIZZA perfection



BURGERS

all served with chips



- PULLED PORK BURGER** 27.0
Slow cooked pulled pork, crunchy slaw, pickled red onion and smoky barbecue sauce on a toasted milk bun
- TERIYAKI CHICKEN BURGER** 27.0
Pan seared marinated chicken thigh, crunchy slaw, pickled cucumber and wasabi Kewpie on a toasted milk bun
- BLUEWATER BEEF BURGER**..... 27.0
Grilled beef patty, tasty cheese, crispy bacon, lettuce, tomato, pickles and house burger sauce on a toasted milk bun
- STEAK SANDWICH**..... 28.0
Grilled rump steak, caramelised onion, rocket, sliced tomato and garlic aioli on a toasted Turkish loaf

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

DESSERTS



SAVE ROOM FOR something sweet

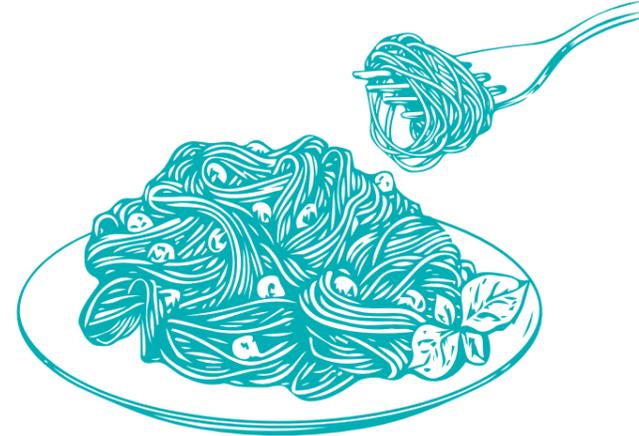
- CARAMELISED PASSIONFRUIT & CITRUS TART** 15.0
Served with berry coulis and raspberry sorbet
- DARK CHOCOLATE & ALMOND TART** 15.0
Rich dark chocolate tart with almond crumb and raspberry sorbet (N)
- STICKY DATE PUDDING** 15.0
Sticky date and tamarind pudding served with ginger butterscotch sauce and coconut cream

(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

SEAFOOD ORIGIN

(A) AUSTRALIAN
(I) IMPORTED
(M) MIXED

KIDS MEALS



for little sailors with BIG APPETITES!

- KIDS CHICKEN** 15.0
House crumbed chicken with chips and salad or potato and vegetables (DFA)
- KIDS FISH**..... 15.0
Fish (battered or grilled) with chips and salad or potato and vegetables (GFA, DFA)(A)
- KIDS BURGER** 15.0
Beef patty, tasty cheese, lettuce and tomato sauce, served with chips
- KIDS PASTA** 15.0
Napoli and cheese linguini (V)

ALL SERVED WITH ICE CREAM AND SOFT DRINK

sail into our DAILY DEALS

MONDAY

CAPTAIN'S favourites

- SALT & PEPPER CALAMARI
- STEAK SANDWICH
- PRAWN & CHORIZO LINGUINI
- MEXICAN-STYLE BUDDHA BOWL
- PULLED PORK BURGER

\$21 EA

TUESDAY

CHICKEN choose-day

- TERIYAKI CHICKEN BURGER
\$21
- CHICKEN SCHNITZEL
\$23
- CHICKEN PARMIGIANA
\$25

WEDNESDAY

FISH two-ways

- GRILLED OR BATTERED MACKEREL WITH CHIPS & SALAD

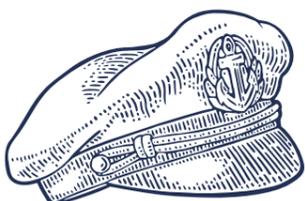
UPGRADE FOR GRILLED SKIN ON BARRAMUNDI \$8

\$21

THURSDAY

SIZZLING steak

- RUMP STEAK** **\$25**
Served with chips and salad, with choice of peppercorn or mushroom sauce
- SURF & TURF** **\$33**
Served with chips and salad, topped with creamy garlic prawns



Join The Captain's Club

DOWNLOAD THE APP TODAY

Earn points with every purchase.



KITCHEN hours

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