SMALL PLATES

FISH TACOS (2) **22.0**
Battered flathead, shredded lettuce, avocado salsa and chipotle lime dressing (I)

PULLED PORK CRUNCH CUPS (3) **22.0**
Crispy cups filled with slow-cooked pulled pork, crunchy slaw, guacamole and jalapeños

BEETROOT-CURED SALMON GRAVLAX **23.0**
Rocket, shaved fennel and cucumber salad with light citrus dressing (GF, DF)(A)

HOT HONEY CHICKEN WINGS **20.0**
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 **20.0**
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, hot honey, rocket and pickled red onion (V)

SINGAPORE CHILLI PRAWNS **25.0**
Prawns in a rich tomato, ginger, garlic & chilli sauce, spring onion, coriander & toasted ciabatta (DF)(I)

CONDIMENTS — $2
Aioli, tartare or wasabi mayo

BREADS

GARLIC CHEESE CIABATTA **14.0**
Garlic and herb butter, mozzarella (V)

GARLIC CHEESE & BACON CIABATTA **15.0**
Garlic and herb butter, mozzarella & bacon

CHERRY TOMATO & BASIL PESTO BRUSCHETTA **18.0**
Garlic-roasted cherry tomatoes, basil pesto, shaved parmesan & balsamic glaze on toasted ciabatta (VGA)

ROASTED BEETROOT & WHIPPED FETA FOCACCIA ... **16.0**
Warm focaccia, roasted beetroot, whipped feta, orange segments, rocket, toasted pepitas & citrus dressing (V)(VGA)

BIG plates

MEXICAN-STYLE BUDDHA BOWL **28.0**
Coconut 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 **34.0**
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)
Substitute for plant based schnitzel (VG) $3

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 **31.0**
Served with chips, salad and garlic aioli (DF)(I)

BLUEWATER BLACK SESAME BATTERED FISH **31.0**
Served with chips, salad and tartare sauce (DF)(A)

MISO-GLAZED SALMON **40.0**
Coconut 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

ROASTED VEGETABLE & POTATO SALAD **27.0**
Rosemary roasted chats, beetroot, charred broccolini, green beans, pickled red onion, rocket, toasted pepitas & honey mustard dressing (DF)(VG)(GF)

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 (250G) **49.0**
Sous-vide sirloin, creamy mash, blistered green beans, roasted cherry tomatoes, red wine jus and crispy shallots (GF)
Sous vide sirlion - slow cooked for tenderness, served medium-rare or above

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



SAUCES — $4
Peppercorn, mushroom, creamy garlic, red wine jus. All sauces are (GF)

SIDES

FRIES **13.0**
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)

COCONUT & 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)

PIZZA perfection



MARGHERITA **27.0**
Napoli, roasted cherry tomato, mozzarella and basil pesto (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
+ Olives $3
+ Chicken $8
+ Ham $6
+ Chorizo $8
+ Pulled Pork $9
+ Anchovies $2
+ Prawns $9
+ Gluten Free Base $6

add ons

BACON **4.0**
GRILLED CHICKEN **8.0**
PULLED PORK **9.0**
CREAMY GARLIC PRAWNS (4) (I) **13.0**
SALT AND PEPPER CALAMARI (I) **10.0**
BEETROOT-CURED SALMON GRAVLAX (A) **13.0**

BURGERS
all served with chips



PULLED PORK BURGER **28.0**
Slow cooked pulled pork, crunchy slaw, pickled red onion and smoky barbecue sauce on a toasted milk bun

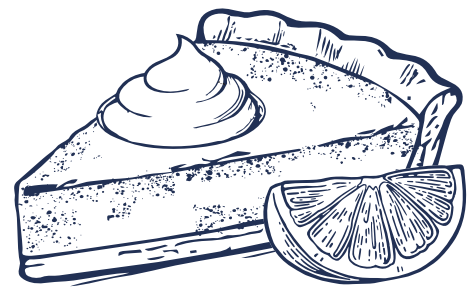
CHICKEN KARAAGE BURGER **28.0**
Crispy Japanese-style chicken thigh, pickled red cabbage, shredded iceberg & wasabi mayo on a toasted milk bun, served with chips

BLUEWATER BEEF BURGER **28.0**
Grilled beef patty, tasty cheese, crispy bacon, lettuce, tomato, pickles and house burger sauce on a toasted milk bun

STEAK SANDWICH **29.0**
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)

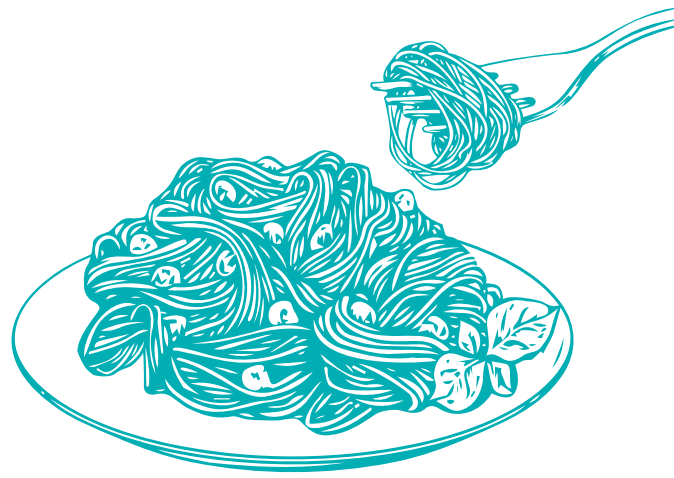
STICKY DATE PUDDING **15.0**
Sticky date and tamarind pudding served with ginger butterscotch sauce and coconut cream

(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*
CHICKEN KARAAGE BURGER
$21
CHICKEN SCHNITZEL
$23
CHICKEN PARMIGIANA
$25

WEDNESDAY
FISH *two-ways*
GRILLED OR BATTERED MACKEREL WITH CHIPS & SALAD

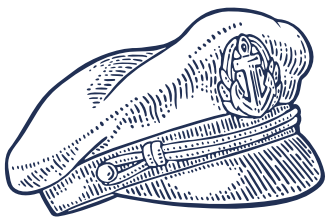
UPGRADE FOR GRILLED SKIN ON BARRAMUNDI $8

$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
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Earn points with every purchase.



KITCHEN *hours*

MONDAY - THURSDAY
12PM – 3PM | 5PM - 8PM *(Desserts available until 8:30pm)*

FRIDAY & SATURDAY
12PM – 8:30PM *(Desserts available until 9pm)*

SUNDAY
12PM – 8PM

BLUEWATER

@thebluewatertrinitypark
thebluewater.com.au

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.

There is a 15% surcharge on public holidays.