

Lunch:

SNACKS TO SHARE:

Oysters	
Half dozen of any one oyster flavour	24
Whole dozen of any oyster flavour	36
Oyster tasting plate 2 of each flavour	38
<u>Natural</u> ; with lemon & lime aioli	
<u>Kilpatrick</u> ; crispy bacon with chef's Killer sauce	
<u>Sorbet</u> ; watermelon & chilli sorbet	
<u>Royal</u> ; smoked salmon, spinach & hollandaise	
<u>Caviar</u> ; horseradish aioli & smoked caviar	
<u>Mexicana</u> ; tequila, oyster, salt and lemon	
<u>Little Blue Charcuterie</u> ; selection of cured meats, cheese, fresh seafood, pickled vegetables, house made dips and fruit	39.9
<u>Saganaki</u> ; with balsamic reduction and ripped basil	
Veg/GF	16.5
<u>Saffron Mozzarella Balls</u> ; lightly saffron crumbed bocconcini balls served with chilli salsa and Dijon aioli	
Veg	16.5
<u>Sword Fish Ceviche</u> ; raw swordfish, with a wasabi raspberry's dried orange zest, watermelon and lemon & Dijon vinaigrette	
CGF*	24
<u>Chilli & Citrus Marinated Octopus</u> ; layered over a deconstructed Greek salad with tahini tzatziki	
GF	24
<u>Beef Carpaccio</u> ; 150-day aged grain feed beef, thinly sliced, lightly cured with lemon, capers, fresh fennel and horseradish & Dijon aioli	
CGF*	20
<u>Chef's House made Arancini</u> ;	15
<u>Chef's Cheese Plate</u> ; selection of the chef's chosen cheese, with fresh fruit and house made pâté	26

<u>Roast Eggplant Fattoush Salad</u>	V*/Veg	15
<u>Beetroot Chard, Fennel and Blood Orange Salad</u> ; with shaved pecorino cheese and apple glaze	V*/Veg/GF	15
<u>Sweet Potato Fries</u> ; with house made dukkah and house hung lemon, sumac & harissa yogurt	V*/Veg/GF	16.5
<u>Steamed Broccoli</u> ; drizzled with mirin & soy sauce, with dried shallots and sesame seeds	V/Veg/GF	12.5
<u>Snack Attack</u> ; small serve of fish and chips, with house made tartare sauce and a lemon wedge		18.5
<u>Steak Fries</u> ; with aioli	V*/Veg/GF	7/12
<u>BURGERS;</u>		
<i>All burgers served with fries</i>		19.9
<u>The Balkan Burger</u> ; spiced meat burger with cos lettuce, tomato, pickled beetroot, lemon tzatziki and pickled chilli		
<u>Aussie Bouncer</u> ; kangaroo burger with beetroot relish, smashed avocado, camembert and radish slaw		
<u>Little Blue Classic</u> ; chicken club sandwich, with shaved lettuce, sliced tomato, grilled bacon, fried egg and house made aioli		
<u>Vego Queen</u> ; black bean, roasted capsicum & garlic burger, with sliced beetroot, avocado, cos lettuce, with sweet Dijon paste	Veg	
<u>MAINS;</u>		
<u>Harissa Baked Sweet Potato</u> ; with spiced avocado & tomato salsa and mild harissa yogurt	GF	26
<u>Mushroom & Truffle Risotto</u> ; with house made mushroom pulp, forest mushroom, garlic, cream and parmesan cheese	Veg/GF	28

Chef's Barbeque Style Lamb; with a Moroccan spiced strawberry & citrus salad **GF** 32

Tequila & Lime Chicken; with mango & chilli salsa served over fattoush salad 27

150-Day Dry Aged, 500 Gram Beef Rib Eye; served over a chive & potato bake with wilted greens and drizzled with a 72-hour pepper, red wine & beef reduction 39
Served blue, rare or medium rare.

Surf & Turf; 150-day dry aged beef rib eye, layered over chive potato bake with grilled Morton bay bug, scallop carpaccio and whipped cream, garlic & herb butter 39
Served blue, rare or medium rare.

Our Signature Marinara Pasta; fresh mussels, prawns, fish, scallops, blue swimmer crab, Morton bay bug, white wine, garlic, herbs, olive oil, dash of chilli, diced tomato and shaved parmesan cheese **CGF*** 32

Mussel Stock Pot; local Victorian Port Arlington mussels, pan fried with garlic, chilli, diced tomato, onion, white wine and chef's house made tomato sugo sauce **CGF*** 26.5

Crispy Skin Salmon Fillet; served over a roasted eggplant ,tomato salad with harissa, sumac & lemon yogurt 32

Kangaroo Prosciutto, Fig and Blue Cheese Salad; with white balsamic & maple syrup dressing 28.5

Old School Fish & Chips; Our famous lightly battered fish with house made tartare sauce and a lemon wedge 28

Crayfish;
(please ask our friendly waitstaff for the daily crayfish)
Half cray 36
Whole, split cray 60