

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	

Little Blue Charcuterie; selection of cured meats, cheese, fresh seafood, pickled vegetables, house made dips and fruit 39.9

Saganaki; with balsamic reduction and ripped basil
Veg/GF 16.5

Saffron Mozzarella Balls; lightly saffron crumbed bocconcini balls served with chilli salsa and Dijon aioli
Veg 16.5

Sword Fish Ceviche; raw swordfish, with a wasabi raspberry's dried orange zest, watermelon and lemon & Dijon vinaigrette
CGF* 24

Chilli & Citrus Marinated Octopus; layered over a deconstructed Greek salad with tahini tzatziki
GF 24

Beef Carpaccio; 150-day aged grain feed beef, thinly sliced, lightly cured with lemon, capers, fresh fennel and horseradish & Dijon aioli
CGF* 20

Chef's House made Arancini; 15

Chef's Cheese Plate; selection of the chef's chosen cheese, with fresh fruit and house made pâté 26

Roast Eggplant Fattoush Salad V*/Veg 15

Beetroot Chard, Fennel and Blood Orange Salad; with shaved pecorino cheese and apple glaze V*/Veg/GF 15

Sweet Potato Fries; with house made dukkah and house hung lemon, sumac & harissa yogurt V*/Veg/GF 16.5

Steamed Broccoli; drizzled with mirin & soy sauce, with dried shallots and sesame seeds V/Veg/GF 12.5

Snack Attack; small serve of fish and chips, with house made tartare sauce and a lemon wedge 18.5

Steak Fries; with aioli V*/Veg/GF 7/12

BURGERS:

All burgers served with fries 19.9

The Balkan Burger; spiced meat burger with cos lettuce, tomato, pickled beetroot, lemon tzatziki and pickled chilli

Aussie Bouncer; kangaroo burger with beetroot relish, smashed avocado, camembert and radish slaw

Little Blue Classic; chicken club sandwich, with shaved lettuce, sliced tomato, grilled bacon, fried egg and house made aioli

Vego Queen; black bean, roasted capsicum & garlic burger, with sliced beetroot, avocado, coz lettuce, with sweet Dijon paste Veg

MAINS:

Harissa Baked Sweet Potato; with spiced avocado & tomato salsa and mild harissa yogurt GF 26

Mushroom & Truffle Risotto; 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