

## Lunch:

### SNACKS TO SHARE:

**Oysters;** min of 4 of any one flavour @ \$5 each

**Natural;** with lemon & lime aioli

**Kilpatrick;** crispy bacon with Chef's Killer sauce

**Sorbet;** lemon & chilli sorbet

**Bloody Mary;** spiced vodka and tomato shooters

**Caviar;** horseradish aioli & smoked caviar

**Frozen GnT;** frozen gin and tonic shooters

### **Specials\***

Half dozen of any one oyster flavour 24

Whole dozen of any one oyster flavour 40

Oyster tasting plate 2 of each flavour (\*no changes) 38

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

**Dips of The Day;** ask for today's selection 17

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

**Kingfish Ceviche;** raw kingfish, with wasabi raspberries dried orange zest, watermelon and lemon & Dijon vinaigrette  
**CGF\*** 24

**Salt & Pepper Squid;** flash fried salt and pepper squid with mango and witlof salad 24

**Beef Carpaccio;** 150-day aged grain feed beef, thinly sliced, lightly cured with lemon, capers, fresh fennel and horseradish & Dijon aioli  
**CGF\*** 22.5

**Arancini of The Day;** 15

**Chef's Cheese Plate;** selection of the Chef's chosen cheese, with fresh fruit and house made pâté 28

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

**Roast Eggplant Fattoush Salad;** cherry tomatoes, roasted eggplant, zucchini, capsicum, radish, fetta, Spanish onion & spring onion  
**V\*/Veg** 15

**Sweet Potato Fries;** with house made dukkah and house hung lemon, sumac & harissa yogurt  
**V\*/Veg/GF** 17.5

**Steamed Broccoli;** drizzled with mirin & soy sauce, with fried shallots and sesame seeds  
**V/Veg/GF** 14.5

**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 complimentary 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

### **MAINS;**

**Vego Wrap;** roasted pumpkin, sweet potato, beetroot chard and feta wrap with avocado, corn & tomato guacamole  
**Veg** 19.9

**Little Blue Classic;** chicken club sandwich, with shaved lettuce, sliced tomato, grilled bacon, fried egg and house made aioli & fries 24

**The Veggie Club Sandwich;** roasted capsicum, spinach, grilled eggplant and zucchini, with hummus & fries  
**V/ Veg/CGF\*** 24

**Harissa Baked Sweet Potato;** with spiced avocado & tomato salsa and mild harissa yogurt  
**V\*/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;** served over spiced tabouli salad, with Morrocon spiced yoghurt 32

**Tequila & Lime Chicken;** with mango & chilli salsa, served over a strawberry & citrus salad with sumac yoghurt 27

**150-Day Dry Aged, 500 Gram Beef Rib Eye;** served over a hasselback potato 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 a hasselback potato 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 26

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

**Kangaroo Prosciutto, Fig and Blue Cheese Salad;** with white balsamic & maple syrup dressing 29.5

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

### **Crayfish of The Day;**

Half cray 36  
Whole, split cray 60