

BLUEWATER

BAR ► BISTRO ► FUNCTIONS

SMALL TO SHARE

TURKISH BREAD	9
dukkah, EVOO (veg)	
NATURAL OYSTERS	26/48
Shallot & red wine vinegar (gf, df)	
KILPATRICK OYSTERS (gf, df)	28/54
S & P SQUID	16
aioli, lemon (gf, df)	
GRILLED CHORIZO & PORK BELLY	16
cider caramel, apple (gf, df)	
GARLIC PRAWNS	24
grilled turkish bread	
SMOKED EGGPLANT	18
pickled onion, zaatar, charred bread (veg)	
BLUEWATER GRAZING BOARD	32
chicken wings, chorizo, spiced tomato arancini, grilled turkish bread, olives	
BLUEWATER CHARCUTERIE	29
mozzarella, San Daniel prosciutto, bresaola, salami, parfait	

SEAFOOD PLATTER TO SHARE

Serves two

natural oysters, moreton bay bug, crisp whiting
fillets, pickled octopus, S & P squid, prawns,
grilled salmon, chips, turkish bread

LARGER PLATES

FISH & CHIPS	28
shark bay whiting fillets, chips, tartar, lemon, pickled onion (df)	
GRILLED BARRAMUNDI *VegO	32
quinoa, tomato, rocket (df)	
ANGUS RIB RAGU	28
spaghetti, Parmesan, basil	
CRISP SKIN LINLEY PORK BELLY	36
parsnip puree celeriac remoulade, béarnaise (gf)	
ROAST CHICKEN BREAST	28
grain salad, pesto, shaved fennel	

WOOD FIRED CHAR GRILL

All steaks served with beef jus (gf)	
Additional sauces: pepper, mushroom	4.50 ea
Add garlic prawns	10
Selection of mustards available on request	

BLACK ANGUS FROM KILCOY

300g scotch fillet	42
120g eye fillet	32
250g eye fillet	45
450 g rib eye	65

BEEF BURGER	22
cheese, cos, tomato, pickles and chips	
FRIED CHICKEN BURGER	24
Kimchi, bacon mayo, slaw and chips	
STEAK SANDWICH	28
onion jam, tomato, rocket, swiss cheese and chips	

SIDES

SIDES HAND CUT CHIPS	10
aioli, rosemary salt (df, gf, veg)	
ICEBERG SALAD	8
tomato, cucumber, lemon dressing (gf, veg)	
SEASONAL GREENS, EVOO (df, gf, veg)	10
CORN ON THE COB	10
parmesan, butter, Bluewater spices (gf, veg)	
CRUSHED CHAT POTATOES	12
garlic, parsley (gf, veg)	
SLOW ROASTED PUMPKIN	10
rosemary, honey (gf, veg)	



Gf – gluten free Df – dairy free Veg – vegetarian VegO – vegan options are available, please ask our staff

All of our produce is purchased daily from the best local purveyors

We thank our suppliers for their continued commitment to quality

Please inform us of any food allergies as some ingredients may not be listed on the menu

All credit cards 1.3% surcharge / Public holiday 15% surcharge