



# bluewater


## **breakfast**

- toasted yallingup wood fired fruit bread 9.5
- fresh fruit salad with vanilla yoghurt and honey 16
- grilled ciabatta topped with mushrooms, grilled tomato and feta cheese 18
- open bacon, tomato and cheese toastie 11.5
- porridge oats with banana brulee, honey and toasted pecans 12.5
- muesli with fresh fruit, honey and vanilla yoghurt 12.5 (gluten free) 13.5
- house made bircher muesli with nuts and fruit 14
- smoked salmon scrambled eggs and chives 18.5
- bacon benedict; muffin, poached eggs and hollandaise sauce 18
- vegetarian breakfast; poached or scrambled eggs, spring onion potato cakes, tomato, mushrooms, baked beans and toast 19.5
- full breakfast; poached or scrambled eggs, sausages, bacon, tomato, spring onion potato cake, mushrooms and toast 23
- scrambled eggs with crab, chilli and toasted ciabatta 18.5
- homemade spiced beans and chorizo in a tomato sauce on toasted ciabatta with poached eggs 18.5
- grilled ciabatta with crushed avocado, tomato, rockette salad and poached eggs 18.5
- barn laid eggs(2), poached or scrambled with toast 13.5
- banana pancakes with grilled bacon and maple syrup 17.5
- strawberry pancakes with maple syrup and whipped cream 17.5

## **kid's breakfast** (12 years and under)

- banana pancakes with maple syrup and bacon 9.5
- scrambled or poached egg and bacon with toast 10

## **sides**

- baked beans, spinach, mushrooms, tomato, spring onion potato cakes 5.5
- sausage or bacon 7
- smoked salmon 9.5
- 1/2 avocado 4
- grilled ciabatta toast with butter x 2 pieces 3.5
- grilled ciabatta toast with jam, vegemite, marmalade  
nutella, crunchy peanut butter or honey 5.5
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# bluewater

## Lunch menu

garlic and parmesan bread 10

baked new norcia ciabatta with olive oil, flaked salt and rosemary 12

warm wild olives marinated in chilli, garlic and lemon 8

calamari a la plancha 9

grilled chorizo with reduced balsamic 12

toasted almonds with smoked paprika and murray river pink salt 8

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seared scallops with dill and preserved lemon risotto 23

huon tasmanian smoked salmon with potato salad,  
caper and italian parsley dressing, char-grilled ciabatta 18

goat's cheese, asparagus and toasted walnut salad with balsamic reduction 17

chilled gazpacho soup with spanner crab and char-grilled sourdough 16

parma ham with avocado and chilli mousse,  
pea and cherry tomato salad 19

linley valley organic pork belly with cucumber salad and asian dressing 18

tempura of soft-shell crab with bean shoot salad and nam-prik-pow 26

traditional caesar salad 19 with grilled shark bay prawns 27  
with grilled free range mt barker rosemary chicken 24

grilled harvey sirloin steak sandwich with caramelised onions, tomato and rockette 20

open free range mount barker chicken sandwich, cos lettuce, avocado,  
tomato and crispy bacon 19

spiced 180g lamb burger with tomato, caramelised onions, mustard pickle, chips and salad 21

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mt barker free range chicken supreme with rosti potato, asparagus  
and slow cooked tomato sauce 35

shark bay prawns with chilli, tomato and parmesan linguini 37

200g angus beef fillet (200+ days grain fed) with oven-dried tomato,  
caramelised shallots, potato, pancetta and red wine reduction 48.50

## sides

mash 9

spinach 8

chips and aioli 10

sugar snap peas 9

rocket and parmesan salad 9



# bluewater

## Dinner menu

### nibbles

- garlic and parmesan bread 10  
baked new norcia ciabatta with olive oil, flaked salt and rosemary 12  
warm wild olives marinated in chilli, garlic and lemon 8  
calamari a la plancha 9  
grilled chorizo with reduced balsamic 12  
toasted almonds with smoked paprika and murray river pink salt 8

### entrées

- seared scallops with dill and preserved lemon risotto 23  
huon tasmanian smoked salmon with potato salad,  
caper and italian parsley dressing, char-grilled ciabatta 18  
caramelised duck thai salad with honey and soy reduction 21  
chilled gazpacho soup with spanner crab and char-grilled sourdough 16  
parma ham with avocado and chilli mousse,  
pea and cherry tomato salad 19

### mains

- saltwater barramundi with mash potatoes, tomato salad and salsa verde 39  
manjimup marron with crispy organic pork belly,  
chat potatoes, broccolini and nam-prik-pow 39  
shark bay prawns with chilli, tomato and parmesan linguini 37  
atlantic salmon with spring onion, pea and mint risotto 36  
mt barker free range chicken supreme with rosti potato, asparagus  
and slow cooked tomato sauce 35  
200g angus beef fillet (200+ days grain fed) with oven-dried tomato,  
caramelised shallots, potato, pancetta and red wine reduction 48.50

### sides

- mash 9  
spinach 8  
chips and aioli 10  
sugar snap peas 9  
rocket and parmesan salad 9



# bluewaters

## Dessert menu

**mixed berry crumble with vanilla bean ice cream**

13.5

**chocolate brownie with oranges and whipped cream**

13.5

**eton mess**

(strawberries, cream & meringue)

13.5

**rhubarb crème brulee with shortbread biscuit**

13.5

**blue cow cheese plate**

**one blue, one soft and crackers with marinated dried fruits** 19

**homemade chocolate truffles** 4.5

## Dessert Wines

	<u>Glass</u> 70ml	<u>Bottle</u>
Mr riggs sticky end viognier 2008, mcclaren vale,sa	\$ 7.50	\$ 32.00 375ml
Two hands brilliant disguise moscato 2008, barossa, sa		\$ 35.00 500ml
M. Chapoutier muscat beaumes de venise 2007, rhone, france		\$ 53.00 375ml
De bortoli noble one 2007 botrytis semillon, bilbul, nsw	\$ 11.00	\$ 56.00 375ml

## After dinner drinks (60mls)

Galway tawny port	\$ 7.50
Penfolds Grandfather Port	\$ 12.00
Morris liqueur muscat	\$ 7.00
Morris liqueur tokay	\$ 7.00
Hennesy Cognac	\$ 12.00
Booker noe's special barrel 7y bourbon	\$ 15.00

## Liqueurs (30 mls)

averna, lemoncello, baileys, tia maria, cointreau, grand marnier, drambuie, kahlua, frangelico, galliono amaretto, black & white sambuca \$ 8.00

## Liqueur coffees

irish coffee (irish whisky)	\$ 11.5
jamaican coffee (tia maria)	\$ 11.5
keoki coffee (brandy)	\$ 11.5
mexican coffee (kahlua)	\$ 11.5



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## Cocktails

### **Classic Champagne Cocktail**

Brandy, brown sugar, angostura bitters, topped with champagne \$ 14

### **Cucumber Bellini**

Cucumber, honey, lime, topped with champagne \$ 14

### **Lychee and lemongrass martini**

Absolute vodka, lychee liqueur, lychees & lime \$ 14

### **Fire Engine**

Anejo blanco, raspberries, fresh mint & lemonade \$ 14

### **Frangelico caprioska**

Frangelico, vodka, cranberry & lime \$ 14

### **Moscow Mule**

Absolut vodka, fresh mint, lime, ginger & ginger beer \$ 14 jug \$ 45

### **Bloody Mary**

Vodka, tabasco, worchester sauce, celery salt & tomato juice \$ 14

### **Mojito**

Anejo blanco, fresh mint, limes & soda \$ 14 jug \$ 45

### **Espresso Martini**

Vanilla vodka, kahlua, vanilla liqueur & espresso \$ 14

### **Pimms cup**

Pimms no 1, cucumber, mint, strawberries and lemonade \$ 14 jug \$ 45

### **Limonata**

Vodka, lemongello, lemon juice and soda \$ 14 jug \$ 45

## Wines by the glass

### White

	<u>Glass</u>	<u>Bottle</u>
Rex semillon sauvignon blanc 2009, ferguson valley, wa <i>Fresh, crisp and clean with citrus and grassy notes</i>	\$ 7.00	\$ 28.00
Tim adams riesling 2010, clare valley, sa <i>Kaffir lime with a floral edge, fresh and juicy, well balanced</i>	\$ 8.00	\$ 37.00
Crowded house sauv blanc 2010, marlborough, nz <i>Refreshing, soft with tropical notes, lovely clean zestiness</i>	\$ 8.50	\$ 39.00
Saracen estates chardonnay 2007, margaret river, wa <i>Dry and rich, with a lovely balance of fruit and creaminess; and a hint of oak</i>	\$ 8.00	\$ 36.00
Swings & roundabouts "backyard" chenin blanc 2010, yallingup <i>Serious wild yeast fermented chenin, made in sancerre style!</i>	\$ 9.00	\$ 45.00
Ocean eight pinot gris 2010, mornington peninsula, vic <i>An elegantly perfumed wine, spice and white peach with balanced acidity</i>	\$ 10.00	\$ 50.00

### Rosé

Mitolo jester sangiovese rosé 2010 mclaren vale, sa <i>Very crisp and medium bodied, with a long red berry laced finish.</i>	\$ 8.50	\$ 39.00
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### Red

Rex shiraz/cabernet/tempranillo '09, ferguson valley, wa <i>Spicy and warm with 'stewed' stone fruit flavour</i>	\$ 7.00	\$ 28.00
Torzi matthews 'vigna cantina' sangiovese 2009, barrossa <i>Light to medium bodied with red berries, long and juicy finish</i>	\$ 8.00	\$ 36.00
Willow bridge reserve shiraz viognier 2009, ferguson valley, wa <i>Spicy with sweetness of plums and 'jammy' fruits, hint of cedar oakfinish.</i>	\$ 9.50	\$ 47.00
Swings & roundabouts "backyard" cabernet sauv. 2009, Yallingup <i>Elegant with rich and ripe fruits, soft tannins and a long finish</i>	\$ 10.00	\$ 51.00
Olssens 'nipple hill' 2009 pinot noir, central otago, nz <i>Light, fresh cherry and raspberry flavours with delicately drying tannins.</i>	\$ 10.50	\$ 55.00

### Sparkling/Champagne

	<u>Glass</u>	<u>Bottle</u>
Four sisters, pinot noir & chardonnay, vic	\$ 7.00	\$ 29.00
Chandon brut rosé, methode champenoise, vic	\$ 11.00	\$ 52.00
San floriano prosecco nv, bardolino, italy		\$ 45.00
Swings & roundabouts "backyard" pinot chardonnay 2009, yallingup, wa		\$ 61.00
Cloudy bay pelorus nv, marlborough, new zealand		\$ 67.00
Moët & chandon nectar imperial (semi-sweet), epernay,fr		\$140.00
Veuve Clicquot yellow label brut nv, reims, france		\$145.00
Ruinart nv blanc de blancs, reims, france		\$180.00
Dom Perignon 2002, epernay, france		\$350.00
Dom Perignon 2000, epernay, france		\$380.00

## **White wines**

Borsao joven 2008 (macabeo-muscat), spain	\$ 32.00
Voyager estate chenin blanc 2010, margaret river, wa	\$ 34.00
First drop arneis 2009, adelaide hills, sa	\$ 35.00
Spinifex 'lola' 2010 (marsanne-semillon-roussanne), barossa, sa	\$ 37.00
Valle reale trebbiano d'abruzzo 2009, italy	\$ 38.00
Arlewood marsanne roussanne 2009, margaret river, wa	\$ 40.00
Sepp moser grüner veltiner 2009, austria	\$ 42.00
Swings & roundabouts "backyard" chenin blanc 2010, yallingup, wa	\$ 45.00
Ocean eight pinot gris 2010, mornington peninsula, vic	\$ 50.00
Cloudy bay gewürztraminer 2006, marlborough, nz	\$ 65.00

## **Riesling**

Jeanneret 'big fine girl' riesling 2009, clare valley, sa	\$ 32.00
Tim adams riesling 2010, clare valley, sa	\$ 37.00
Castle rock riesling 2011, great southern, wa	\$ 40.00
Reinhard knebel dry riesling qba 2007, mosel, germany	\$ 59.00
Grosset 'polish hill' riesling 2010, clare valley, sa	\$ 74.00

## **Sauvignon blanc & Semillon**

Rex semillon sauvignon blanc 2009, ferguson valley, wa	\$ 28.00
Swings & roundabouts sem/sauvignon blanc 2011, yallingup, wa	\$ 35.00
Karribindi sauvignon blanc 2010, margaret river, wa	\$ 36.00
Crowded house sauv blanc 2010, marlborough, nz	\$ 39.00
Willow bridge fumé sauvignon blanc 2010, pemberton, wa	\$ 44.00
Olssens sauvignon blanc 2010, central otago, nz	\$ 46.00
Shaw & smith sauvignon blanc 2011, adelaide hills, sa	\$ 52.00
Pierro sem/sav. blanc LTC 2010, margaret river, wa	\$ 58.00
Cloudy bay sauvignon blanc 2010, marlborough, nz	\$ 65.00
Fournier pere & fils sancerre 2008, loire, france	\$ 75.00

## **Chardonnay**

Saracen estates chardonnay 2007, margaret river, wa	\$ 36.00
Cape mentelle 'brooks' chardonnay 2010, margaret river, wa	\$ 43.00
Were estate single vineyard chardonnay 2008, margaret river, wa	\$ 45.00
Pipers brook vineyard estate chardonnay 2008, tasmania	\$ 59.00
Picardy chardonnay 2009, pemberton, wa	\$ 72.00
Shaw & Smith M3 chardonnay 2009, adelaide hills, sa	\$ 75.00

## **Rosé**

Mitolo jester sangiovese rosé 2010, mclaren vale, sa	\$ 39.00
Dominique portet fontaine rosé 2010, yarra valley, vic	\$ 43.00
Victory point rosé 2010, margaret river, wa	\$ 45.00

## **Red wines**

Rex shiraz/cabernet/tempranillo 2009, ferguson valley, wa	\$ 28.00
Torzi matthews 'vigna cantina' sangiovese 2009, barossa, sa	\$ 36.00
Te mata woodthorpe gamay noir 2008, hawkes bay, nz	\$ 38.00
Spinifex 'papillon' 2009 (grenache-cinsault-mataro), barossa, sa	\$ 42.00
Poggiotondo chianti 2008 cerro del masso, tuscan, italy	\$ 45.00
Finca la emperatriz 2006 crianza (tempranillo), rioja, spain	\$ 50.00
Elderton merlot 2009, barossa valley, sa	\$ 52.00

## **Pinot noir**

Trentham pinot noir 2010, trentham cliffs, nsw	\$ 35.00
Hunter's pinot noir 2009, marlborough, nz	\$ 47.00
Olssens 'nipple hill' 2009 pinot noir, central otago, nz	\$ 55.00
Picardy pinot noir 2008, pemberton, wa	\$ 69.00
Shaw and smith pinot noir 2008, adelaide hills, sa	\$ 85.00
Domaine jean-jacques girard, savigny-les-beaune 2008, france	\$ 95.00

## **Cabernet & blends**

Swings & roundabouts cabernet/merlot 2009, yallingup, wa	\$ 36.00
Voyager estate 'girt by sea' cabernet/merlot 2009, margaret river	\$ 40.00
Tahbilk cabernet sauvignon 2007, nagambie lake, vic	\$ 42.00
Punt road cabernet sauvignon 2008, yarra valley, vic	\$ 46.00
Swings & roundabouts "backyard" cabernet sauv. 2009, yallingup, wa	\$ 51.00
Wise lot 80 cabernet sauvignon 2009, eagle bay, nr, wa	\$ 54.00
Cape mentelle 'trinders' cabernet merlot 2008, margaret river, wa	\$ 60.00
Moss wood Amy's, cabernet blend 2010, margaret river, wa	\$ 68.00
David franz 'alexander's reward' 2005 cab sav/shiraz, barossa, sa	\$ 80.00
Cullen 'Diana Madeline' 2007, cabernet blend, margaret river, wa	\$ 180.00

## **Shiraz**

Rockbare mojo shiraz 2010, barossa valley, sa	\$ 33.00
Karribindi shiraz 2007, margaret river, wa	\$ 35.00
Fox gordon 'eight uncles' shiraz 2009, Barossa valley, sa	\$ 37.00
Penley estate 'hyland' shiraz 2009, coonawarra, sa	\$ 41.00
Mitolo jester shiraz 2008, McLaren Vale, sa	\$ 44.00
Willow bridge reserve shiraz viognier 2009, ferguson valley, wa	\$ 47.00
Picardy shiraz 2009, pemberton, wa	\$ 55.00
M. Chapoutier 'les meysonniers' crozes hermitage 2007, rhone, france	\$ 74.00
Two hands 'bella's garden' shiraz 2008, barossa, sa	\$ 98.00
St Hallet old block shiraz 1998, barossa valley, sa	\$ 120.00

## **Dessert Wines**

	<b><u>Glass</u></b> 70ml	<b><u>Bottle</u></b>
Mr riggs sticky end viognier 2008, mcclaren vale,sa	\$ 7.50	\$ 32.00 375ml
Two hands brilliant disguise moscato 2008, barossa, sa		\$ 35.00 500ml
De bortoli noble one 2007 botrytis semillon, bilbul, nsw	\$ 11.00	\$ 56.00 375ml M.
Chapoutier muscat beaumes de venise 2007, rhone, france		\$ 64.00 375ml
Moët & chandon nectar imperial (semi-sweet), epernay,fr		\$140.00 750ml

## **After dinner drinks** (60mls)

Galway tawny port	\$ 7.50
Penfolds Grandfather Port	\$ 12.00
Morris liqueur muscat	\$ 7.00
Morris liqueur tokay	\$ 7.00
Hennessy Cognac	\$ 12.00

## **Liqueurs** (30 mls)

Baileys, tia maria, cointreau, grand marnier, drambuie, kahlua, frangelico  
Galliano amaretto, black & white sambuca, lemoncello, averna \$ 8.00

## **Whiskys & Bourbons** (30mls)

Canadian club, jim beam, jack daniels, jamesons, southern comfort,  
Johnny Walker red label \$ 8.00  
12year Glenfiddich Malt whisky, 12y Maccallans malt whisky, \$ 12.00  
Booker noe's special barrel 7y bourbon \$ 15.00

## **Rum** (30mls)

Mt gay, Bacardi, Bundaberg, Malibu \$ 8.00

## **Other spirits** (30mls)

Campari, noilly prat, pimms, havana club, absolut vodka, absolut vanilla  
Bombay sapphire

## **Beers**

### Light & mid strength

Cascade light	\$ 6.50
Rogers	\$ 7.50

### Premium Australian

Little creatures pilsner	\$ 8.00
Little creatures pale ale	\$ 8.00
Crown lager	\$ 8.00
Little creatures pipsqueak cider	\$ 8.50

### Vintage Beer

Endeavour true amber ale 2011	\$ 8.50
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### International

Pure Blonde (low carb)	\$ 7.50
Monteiths summer	\$ 8.50
Budweiser`	\$ 8.00
Becks	\$ 8.00
Corona	\$ 8.00
Heineken	\$ 8.00
Peroni	\$ 8.00