

Tapas served from 12pm to late

Bread and dips, with chef's selection of 3 dips, with warm flatbread-\$13.50

Garlic and rosemary flatbread, with parmesan and olive oil-\$7.00 V

Margareta pizza bread, with torn basil and bocconcini-\$9.95 V

Duo of prawn skewers, garlic/chilli with grilled lemon and honeyed fish dew - \$15.00 GF

Thai style fish wontons, with a watercress & bean shoot salad and a blueberry sauce-\$12.50

Szechuan pepper & chilli calamari, with a sweet ginger sauce and horseradish aioli-\$13.00 GF

Grilled scallops (2 ways) with thai chilli sauce & wasabi & lime -\$13.50 GF

Rosemary crusted lamb cutlets on a bed of orange infused couscous with feta and almond flakes-\$18.00

East Turkestan Lamb Skewers, served with house made naan style bread and a middle eastern flavoured yoghurt -\$15.00 GF (without bread)

Roasted mediterranean vegetable tartlets, with dressed salad leaves and goats cheese-\$13.50 V

Crumbed green olives, with gorgonzola cheese sauce-\$9.95 V

Mixed plate consisting of porcini mushroom & zucchini risotto balls, kibe (burghul wheat, beef mince, spices & mint), croquette (potato & fish) and coxinha (chicken & cream cheese parcels) all with truffled tomato chutney-\$15.50

Pork belly - twice cooked asian marinated with a salad of snowpea sprouts, fried garlic, coriander, mint, crushed peanut, red onion & fried shallot with nam jim dressing-\$14.50 GF

Pinchos - Traditional Spanish tapa's - serving of 3

Pinwheels made of savoury sponge rolled with cream cheese, feta and walnuts topped with:

Quail egg, roasted red capsicum & black olive tapenade -

Smoked salmon, flying fish caviar, & anchovy -

Prosciutto rolled with cream cheese, Italian marinated eggplant & sundried tomato stuffed green olive \$16.50

all prices include 10% gst - one bill per table - 15% surcharge on public holidays - 2.5% surcharge for Amex

email, office@blugrotto.com.au

www.blugrotto.com.au

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Snails sautéed in garlic butter with a leek & gorgonzola tartlet, a herb salad with a hazelnut dressing and a crispy herb wafer \$13.50

Peking Duck Rolls – peking duck, hoisin sauce, spring onion, cucumber, sautéed bean sprouts wrapped in chinese pancakes (self assemble) \$16.50

Dolmades (with a twist) – flavoursome pork mince wrapped in vine leaves, tempura battered and served with a light herb salad in a crispy parmesan basket and a sweet chilli, lime & honey sauce-\$13.50

Char Sui Pork Dumplings with sticky soy, chicken broth with enoki mushroom accompanied by a coconut, chilli, coriander & fried shallot salad-\$12.50

Mains served from 6pm to late

Grilled 250g Eye fillet served with a root vegetable gratin, spinach fondant & a cabernet espagnole sauce \$33.90 **GF (without sauce)**

Poussin butterflied & chargrilled whole baby chicken on a bed of pearl barley & forest mushroom ragout topped with candied lemon \$29.50 **GF**

Fish of the day- Market price (see blackboard for chefs creation)

Gnocchi sweet potato and roasted red capsicum gnocchi with honey ginger pork and a green apple jus \$21.50 **(Vegetarian option available \$16.50)**

Mango & avocado salad with chargrilled chicken breast \$25.00 **GF**

Blu Grotto salad – celery, carrot, artichoke, feta, mushroom, lettuce, red onion tossed in an authentic french dressing \$ 13.90 **GF V**

Honey soy chicken pizza – grilled honey soy marinated chicken, bacon, mushroom, spring onion, mozzarella and yoghurt \$21.50

Vegetarian pizza (Capricciosa) – tomato, mushroom, artichoke, black olive, capsicum, & mozzarella \$19.90 **V**

Aussie pizza – bacon, egg, tomato and mozzarella \$19.90

Chips with garlic aioli-\$7.40 **V**

Side of Veges – \$7.50

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