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*melbourne's meeting place*

**EST.  
1993**

## TASTE PLATES

- DUCK & SHITAKE SPRING ROLLS** / LETTUCE, CARROT, CHILLI & CORIANDER WITH DIPPING SAUCE // 16
- STEAMED BAO BUNS** / KARAAGE CHICKEN, SESAME SEEDS, SPICY MAYO & CUCUMBER (3 PC) // 19
- THAI STEAMED MUSSEL POT** / FRAGRANT RED THAI COCONUT CURRY SERVED WITH CHAR GRILLED CIABATTA // 16
- BAKED EGGPLANT INVOLTINI** / FILLED WITH SPINACH & RICOTTA, TOMATO SUGO, PARMESAN & TRUFFLE OIL // 17 V GF
- SALT & PEPPER CALAMARI** / CHORIZO, BASIL, RED ONION, HARISSA CHUTNEY, LEMON & CUMIN YOGHURT // 17
- ARANCINI** / SAFFRON INFUSED AIOLI, SUN DRIED TOMATOES & ZAAATAR SALSA // 17 V
- SPICY FRIED CHICKEN DRUMETTES** / WITH SRIRACHA & GARLIC SAUCE // 16
- PRAWN & GINGER DUMPLINGS** / CHILLI OIL, SWEET SOY, BLACK SESAME SEEDS & SPRING ONIONS // 18
- ZUCCHINI & FETA FRITTERS** / ROCKET, HOMMUS, TZATZIKI & FRESH LEMON // 16 V
- DHAL SPLIT LENTIL CURRY** / TURMERIC ROASTED CAULIFLOWER, RAITA, MANGO CHUTNEY & ROTI BREAD // 15 V

### SHARE PLATES FOR TWO

- GSP PLATTER** / CHIPS & CHEESE LOADED WITH MARINATED CHAR GRILLED LAMB & CHIPTOLE CHICKEN, GARLIC SAUCE & SRIRACHA, HOMMUS, TZATZIKI, FALAFEL, GREEK SALAD, SALT & PEPPER CALAMARI & FLAT BREAD // 45
- SEAFOOD PLATTER** / SELECTION OF HOT & COLD SEAFOOD TO SHARE, HARVEY BAY SCALLOPS, GRILLED HALF SHELL MUSSELS, KING PRAWNS, HOUSE HOT SMOKED SALMON, SOFT SHELL CRAB, SALT & PEPPER CALAMARI, TEMPURA PRAWNS & BATTERED CRISPY WHITING FILLETS SERVED WITH DIPPING SAUCES // 85

## BURGER BOUTIQUE // 24

- SESAME SEED BUN SERVED WITH B.T. SEASONED CHIPS
- ARE YOU FOR VEAL** / PARMESAN CRUMBED VEAL SCHNITZEL, CHEESE, COS LETTUCE, SALSA & LEMON HERB MAYO
- #ROASTED** / CHAR GRILLED LAMB, HASH BROWN, CARROT PUREE, FRIED ONION, ROASTED CAULIFLOWER, MINT JELLY & CAJUN GRAVY
- NACHO LIBRE** / ZUCCHINI, CORN & FETA FRITTER, LETTUCE, CORN CHIPS, AVOCADO PUREE, SALSA & SOUR CREAM V
- SMOKEY & THE BANDIT** / NACHO CRUMBED CHICKEN FILLET WITH BACON, CALIFORNIAN CHEDDAR, COLESLAW, PICKLES & SMOKEY BBQ SAUCE
- DOUBLE TROUBLE** / DOUBLE ANGUS BEEF PATTY, CHEESE & BACON WITH ONION RINGS, LETTUCE, PICKLES & CAROLINA GOLD MUSTARD BBQ SAUCE

## PIZZAS

- #01** TOMATO, BASIL & BOCCONCINI // 18 V
- #02** PROSCIUTTO, BLACK OLIVES, ROCKET & SHAVED PARMESAN // 20
- #03** HOT SOPRESSA, CHORIZO, RED ONION, JALAPENOS, CHILLI & SESAME SEA SALT // 20
- #04** BACON, CHORIZO, SALAMI, PROSCIUTTO, RED ONION, BRIE & BBQ SAUCE // 20
- #05** ZUCCHINI, CAPSICUM, RED ONION, PUMPKIN & OLIVES // 19 V
- #06** ROASTED MARINATED LAMB SHOULDER, RED ONION, CHERRY TOMATO, GARLIC SAUCE & LEMON // 22
- #07** MUSSELS, PRAWNS, BLUE SWIMMER CRAB, CHILLI FLAKES & MORNAY SAUCE // 22
- #08** CHICKEN, BACON, SPINACH, RED ONIONS & BBQ SAUCE // 20
- #09** ROASTED CAULIFLOWER, RED ONION, CHEESE SAUCE & FRESH PARSLEY // 22 V
- #10** SPICED ROASTED PUMPKIN, BABY SPINACH LEAVES, SPANISH ONIONS, BAKED FETA & PINE NUTS // 20 V

## SALADS

- ASIAN BEEF & SOBA NOODLE** / CUCUMBER, CHILLI, RED ONION, KIMCHI, PEANUTS, SESAME SEEDS & SWEET SOY // 23
- HOUSE HOT SMOKED SALMON** / BABY COS, SOFT BOILED EGG, GREEN BEANS, RED ONION, RADISH, CHERRY TOMATO & WHITE ANCHOVIES // 21
- BABY COS LETTUCE & CRISPY PROSCIUTTO** / PARMESAN, CROUTONS, SOFT BOILED EGG AND CAESAR DRESSING // 18
- SPICED ROAST PUMPKIN** / SPINACH, FETA, RED ONION, CANDIED WALNUTS, PUMPKIN SEEDS & CUMIN YOGHURT // 18 V GF
- ADD LEMON & THYME CHICKEN OR HONEY & GARLIC ROAST LAMB** // 5

## CHAR GRILLED STEAKS

- CHOICE OF RED WINE JUS OR GREEN PEPPERCORN SAUCE ALL SERVED WITH GARLIC & HERB ROASTED POTATOES GF
- 300G NATURALLY GRASS FED PORTERHOUSE** // 32
- 250G NATURALLY GRASS FED EYE FILLET** // 39
- 300G NATURALLY GRASS FED SCOTCH FILLET** // 36

## MAINS

- MARINATED LAMB BACKSTRAP** / BABY WINTER ROASTED VEGETABLES, CAULIFLOWER CHEESE PUREE, PARSNIP CRISPS, YORKSHIRE PUDDING, RED WINE JUS & TRUFFLE OIL // 34
- TWICE COOKED CONFIT DUCK LEG** / BULLET CHILLI & GINGER SAUCE, CARROT PUREE, SEAWEED SALAD, SHITAKE & DUCK SPRING ROLL & PURPLE RADISH // 33
- OVEN BAKED BARRAMUNDI FILLET** / COCONUT RICE, BOK CHOY, LEMONGRASS & GINGER SOY, FRESH CHILLI & SPRING ONIONS // 34
- MISO MARINATED SALMON** / SOBA NOODLES, KIMCHI, EDAMAME, CORIANDER & BLACK SESAME SEEDS // 35
- STICKY PLUM & WORCESTERSHIRE PORK BELLY** / SERVED WITH GARLIC & HERB PAN FRIED SMASHED POTATOES // 32 GF
- SLOW COOKED OSSO BUCCO** / VEAL SHANK IN RED WINE, ROSEMARY, TOMATO & OLIVE SAUCE SERVED WITH PARMESAN & POLENTA BAKE // 32
- PARMA FRATELLINO** / FRENCH-CUT CHICKEN BREAST, WRAPPED IN BACON, BASIL PESTO, SUGO, SMOKED SCAMORZA, HERB CRUMB & CHIPS // 30
- B.T. FISH & CHIPS** / COOPERS PALE ALE BEER BATTERED BARRAMUNDI FILLETS & TARTARE SAUCE // 28

## PASTAS

- SPINACH & RICOTTA** / HOUSE MADE GNOCCHI, CHORIZO, ROASTED CHERRY TOMATO, BLACK OLIVES, MANCHEGO CHEESE & TRUFFLE OIL // 27
- VEAL & PORK** / CASARECCIA RAGOUT, SLOW COOKED IN WHITE WINE, GREEN OLIVE, THYME & CAPER SAUCE WITH PARMESAN & TRUFFLE OIL // 28
- PRAWNS, SCALLOPS, CALAMARI & CRAB MEAT** / LINGUINE, HERB ROASTED CHERRY TOMATO, WHITE WINE, CHILLI & GARLIC SAUCE // 30
- COUNTRY STYLE ROAST DUCK** / RISOTTO, PROSCIUTTO WRAPPED CHAR GRILLED ASPARAGUS & DOUBLE CREAM BRIE // 28 GF
- PORCHINI & THYME** / FILLED RAVIOLO, TOASTED HAZELNUTS, MANCHEGO CHEESE, GARLIC & WHITE WINE CREAM SAUCE & TRUFFLE OIL // 28 V

## SIDES

- MIXED LEAF SALAD // 8 V
- SEASONAL GREENS // 7 V
- WINTER VEGETABLES // 10 V
- COCONUT RICE // 5 V
- CAULIFLOWER CHEESE BAKE // 8 V
- STEAK CUT CHIPS WITH AIOLI // 8 V GF
- EGGPLANT CHIPS WITH SWEET CHILLI & SOUR CREAM // 10 V

## PIZZA BREADS // 10

- BRUSCHETTA, PARMESAN & BALSAMIC GLAZE V
- CHEESY HERB & GARLIC V

-PLEASE NOTE, WE DON'T SPLIT BILLS ON WEEKENDS, PUBLIC HOLIDAYS AND BUSY PERIODS-

-15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS-



### \$20 LUNCH / MON - WED

ANY PIZZA OR BURGER WITH A COMPLIMENTARY GLASS OF HOUSE WINE, BEER OR SOFT DRINK (11AM - 3PM)

### PIZZA WEDNESDAY

\$10 HAND STRETCHED GOURMET PIZZA (5PM - 8PM)  
BAR ONLY  
EXCLUDES SEAFOOD PIZZA

### 2 FOR 1 THURSDAYS

TWO COCKTAILS FOR THE PRICE OF ONE (5PM - LATE)

### HAPPY HOUR / 4PM-7PM / MON - FRI

\$5 SPIRITS  
\$5 HOUSE WINE  
\$8 PINTS  
(BAR ONLY)

**ALLERGEN:** MENU MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, TREE NUTS & MILK. INSTANCES OF CROSS CONTAMINATION MAY OCCUR. FOR MORE INFORMATION PLEASE SPEAK TO ONE OF OUR FRIENDLY STAFF MEMBERS WHO WILL ASSIST YOU.