

## PIZZA

#01	TOMATO, BASIL & BUFFALO MOZZARELLA (V)	18
#02	PROSCIUTTO, BLACK OLIVES, ROCKET & PARMESAN	20
#03	HOT SOPRESSA, CHORIZO, RED ONIONS, JALAPENOS CHILLI & SESAME SEA SALT	20
#04	CHILLI PRAWN, CHORIZO, SPINACH, CHERRY TOMATOES & LEMON HERB MAYO	22
#05	PANCETTA, BLUE CHEESE, CARAMELISED PEAR & ROCKET	20
#06	CHICKEN, BACON, SPINACH, RED ONIONS & BBQ SAUCE	20
#07	SPICED ROASTED PUMPKIN, BABY SPINACH LEAVES, SPANISH ONIONS, BAKED FETA & PINE NUTS (V)	20
#08	BROCCOLINI, TOASTED ALMOND FLAKES, CAPERS, RED ONION & ANCHOVIES (V)	20

## SOMETHING SWEET

<b>PAVLOVA</b> FRESH SUMMER FRUITS, PASSIONFRUIT COULIS & CREAM	12
<b>CITRUS TART</b> DOUBLE CREAM	13
<b>COCONUT MOUSSE &amp; MANGO MACADAMIA CHEESECAKE</b> MANGO COULIS & GINGER CRUMB	13
<b>CHOC BERRY TART</b> CHOCOLATE MOUSSE & MACERATED BERRIES (GF)	15

## SPECIALS

**MON - WED** 11AM-3PM

**\$20 LUNCH SPECIAL**

**WEDNESDAY** 5PM - 8PM

**YOU WANNA PIZZA ME!**

\$10 PIZZA'S (BAR AREA ONLY)

**\$10**

**THURSDAY** 5PM - 8PM

**2 FOR 1 COCKTAILS**

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

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



**BLUETRRAIN** EST. 1993  
*melbourne's meeting place*



## TASTE PLATES

<b>BETEL LEAF &amp; CRAB CLAW MEAT</b> DRESSED IN COCONUT, CHILLI & FINGER LIME (GF)	15
<b>SMOKED RAINBOW TROUT</b> <i>GOULBURN RIVER, VIC</i> SHAVED FENNEL, PINK GRAPEFRUIT, CAPERS & LEMON CRÈME FRAICHE (GF)	18
<b>CRISPY CHILLI CHICKEN FILLETS</b> SWEET & SOUR TAMARIND CARAMEL (GF)	15
<b>PORK &amp; CHIVE DUMPLINGS</b> TOASTED PEANUTS, SOY, BLACK VINEGAR & SCHEZWAN CHILLI OIL	16
<b>JERUSALEM ARTICHOKE BLINIS</b> BLUE CHEESE & CARAMELISED PEAR (V)	15
<b>ZUCCHINI &amp; FETA FRITTERS</b> FETA CREAM & TOMATO SALSA (V)	16
<b>CAMBODIAN PEPPERED BEEF</b> RICE NOODLES SERVED IN LETTUCE CUPS (GF)	17
<b>GREEN ONION PANCAKES</b> KIMCHI & A LIME, SESAME SOY SAUCE (V)	16
<b>SALT &amp; PEPPER CALAMARI</b> FIVE SPICE, GINGER, SPRING ONION & CHILLI (GF)	18
<b>SUNDRIED TOMATO &amp; FETA ARANCINI</b> CAPSICUM & SAFFRON INFUSED AIOLI (V)	17
<b>BURRATA</b> BEETROOT, GRILLED OLIVE BREAD & PRESERVED LEMON DRESSING (V)	16
<b>MUSSELS</b> CHILLI, TOMATO & GREMOLATA (GF)	15

## SALADS

<b>LEMONGRASS &amp; CHILLI CHICKEN</b> FRAGRANT HERBS DRESSED WITH NUOC CHAM & CRISPY RICE CRACKER (GF)	23
<b>CINNAMON ROASTED PUMPKIN</b> KALE, QUKES, PUMPKIN SEEDS & SWEET CHILLI YOGHURT (V/GF)	22
<b>SEARED BEEF &amp; HORSERADISH CREAM</b> MUSTARD FRUIT, BABY ROCKET, CHERRY TOMATOES, MOUNTAIN PECORINO & CABERNET SAUVIGNON VINAIGRETTE (GF)	24
<b>GREEN TEA SOBA NOODLE</b> AVOCADO, DAIKON, CUCUMBER, GREEN APPLE, WAKAME, PICKLED GINGER & SPICED PONZU DRESSING (VG)	22

## MAINS

<b>CHICKEN YELLOW CURRY</b> PICKLED VEGETABLES & COCONUT RICE (GF)	33
<b>LAMB BACKSTRAP</b> CAULIFLOWER, BEETROOT, BLACK OLIVE & THYME JUS (GF)	35
<b>ROCKLING FILLET</b> <i>LAKES ENTRANCE, VIC</i> STIR FRIED LETTUCE, WOMBOK & FERMENTED BLACK BEAN SAUCE (GF)	34
<b>SKIRT STEAK</b> ROCKET, HEIRLOOM TOMATOES, FETA, SHALLOTS & CHIMICHURRI (GF)	32
<b>GRILLED KING PRAWNS</b> <i>QLD</i> MIXED GRAIN SALAD, AVOCADO, WATERCRESS, ROMESCO & LEMON OIL	36
<b>CRUMBED PORK TONKATSU</b> KEWPIE & TOGARASHI WITH A MISO, NORI & CABBAGE SLAW	33
<b>SUMAC SALMON FILLET</b> ALMOND FLAKES, POMEGRANATE, CUMIN TAHINI YOGHURT & HERB SALAD (GF)	34
<b>MASSAMAN BRAISED DUCK LEG</b> FLAT RICE NOODLES & A SOUR CUCUMBER, BEAN SHOOT SALAD (GF)	34
<b>BEER BATTERED FISH &amp; CHIPS</b> <i>WHITING, PORT LINCOLN, SA</i> MIXED LEAF SALAD	28
<b>PAD THAI</b> STIR FRIED RICE NOODLES, CARROTS, ZUCCHINI, FRIED TOFU, PEANUTS & THAI BASIL (VG/GF)	29

## STEAKS

ALL STEAKS SOURCED VIA ENVIRONMENTALLY SUSTAINABLE PASTURES & ARE HORMONE FREE.  
SERVED WITH YOUR CHOICE OF RED WINE JUS OR GREEN PEPPERCORN SAUCE AND BLUETRAIN FRIES (GF)

<b>300G NATURALLY GRASS FED PORTERHOUSE</b>	33
<b>250G NATURALLY GRASS FED EYE FILLET</b>	39
<b>300G NATURALLY GRASS FED SCOTCH FILLET</b>	37

V = VEGETARIAN GF = GLUTEN FREE VG = VEGAN

ALLERGEN: MENU ITEMS 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.

## BURGER BOUTIQUE

SESAME SEED MILK BUN SERVED WITH BLUETRAIN FRIES

<b>DOUBLE TROUBLE</b> ANGUS BEEF PATTY, CHEDDAR, BACON, LETTUCE, TOMATO, ONION, MAYO & BEERENBURG RELISH	24
<b>SMOKEY &amp; THE BANDIT</b> FRIED CHICKEN FILLET, BACON, CHEDDAR, SLAW, PICKLES & KANSAS CITY BBQ SAUCE	24
<b>PORK ON YOUR FORK</b> PORK SCHNITZEL, ASIAN SLAW & MISO MAYO	24
<b>NACHO LIBRE</b> ZUCCHINI & FETA FRITTER, LETTUCE, CORN CHIPS, JALAPENOS, SOUR CREAM & SALSA (V)	23

## PASTA

<b>SEAFOOD SPAGHETTINI</b> PRAWNS, CALAMARI, SCALLOPS & CRAB WITH A FENNEL, CAPER, SWEET BASIL TOMATO SUGO	32
<b>PECORINO &amp; CRACKED PEPPER TORTELLINI</b> SMOKED RAINBOW TROUT, FRESH TOMATO & DILL CREAM SAUCE	32
<b>PUMPKIN, TARRAGON &amp; RICOTTA CANNELLONI</b> MOSTARDA FRUIT, CRISPY SAGE, WALNUTS & LEMON BUTTER SAUCE (V/GF)	32
<b>FETA, RICOTTA, PARSLEY &amp; LEMON MYRTLE RAVIOLI</b> NAPOLI SAUCE & PANGRITATA (V)	29
<b>RISONI WITH CHORIZO</b> ROAST CAPSICUM, MUSSELS, PRESERVED LEMON & WATERCRESS	29

## SIDES

<b>ROASTED BEETROOT SALAD</b> GOATS CHEESE & CANDIED WALNUTS (V/GF)	8
<b>VIETNAMESE SLAW</b> (V/GF)	8
<b>MIXED LEAF SALAD</b> (VG/GF)	8
<b>BROCCOLINI</b> GARLIC & ANCHOVY DRESSING (GF)	8
<b>BLUETRAIN FRIES</b> AIOLI (V/GF)	8
<b>COCONUT RICE</b> (VG/GF)	5
<b>HERB &amp; GARLIC ROASTED POTATOES</b> (V/GF)	8
<b>CHEESY HERB &amp; GARLIC BREAD</b> (V)	10
<b>BRUSCHETTA</b> PARMESAN & BALSAMIC GLAZE (V)	10