

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, CALAMARI, SPINACH, CHERRY TOMATOES & LEMON HERB MAYO, GARLIC BASE 22
- #05 CHICKEN, BACON, SPINACH, RED ONIONS & BBQ SAUCE 20
- #06 SPICED ROASTED PUMPKIN, BABY SPINACH LEAVES, SPANISH ONIONS, BAKED FETA & PINE NUTS (V) 19

SOMETHING SWEET

PAVLOVA 12
SPICED WINTER BERRIES, PASSIONFRUIT COULIS & CREAM

CHOCOLATE FONDANT 13
RASPBERRY COULIS & VANILLA BEAN ICE CREAM

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

NASI LEMYAK CRISPY CHILLI CHICKEN FILLETS
DRIED ANCHOVIES, SAMBAL, EGG & PEANUT SATAY SAUCE – SERVED WITH RICE (GF)

16

PRAWN & GINGER DUMPLINGS
TOASTED PEANUTS, SOY, BLACK VINEGAR, KEWPIE & SCHEZWAN CHILLI OIL

18

ZUCCHINI & FETA FRITTERS
FETA CREAM & TOMATO SALSA (V/GF)

16

SALT & PEPPER CALAMARI
FIVE SPICE, GINGER, SPRING ONION & CHILLI (GF)

18

SUNDRIED TOMATO & FETA ARANCINI
CAPSICUM & SAFFRON INFUSED AIOLI (V)

15

SALADS

LEMONGRASS & CHILLI CHICKEN
FRAGRANT HERBS DRESSED WITH NUOC CHAM & RICE CRACKER (GF)

23

VIETNAMESE PORK GLASS NOODLE
PORK BELLY, CHILLI, FRAGRANT HERBS & VIETNAMESE DRESSING

24

MAINS

CHICKEN YELLOW CURRY 33
PICKLED VEGETABLES & COCONUT RICE (GF)

CHIMICHURRI STEAK 30
THINLY SLICED BEEF, COOKED MEDIUM RARE, WITH ROCKET, HEIRLOOM TOMATOES, FETA, SHALLOTS & A CHIMICHURRI DRESSING (GF)

CRUMBED PORK TONKATSU 33
KEWPIE & TOGARASHI WITH A MISO, NORI & CABBAGE SLAW

SUMAC SALMON FILLET HUONVILLE, TAS 34
ALMOND FLAKES, POMEGRANATE, CUMIN TAHINI YOGHURT & HERB SALAD (GF)

MASSAMAN BRAISED DUCK LEG 34
FLAT RICE NOODLES & SOUR CUCUMBER, BEAN SHOOT SALAD (GF)

BEER BATTERED FISH & CHIPS WHITING, PORT LINCOLN, SA 28
MIXED LEAF SALAD

PAD THAI 29
STIR FRIED RICE NOODLES, CARROTS, ZUCCHINI, CHILLI, FRIED TOFU, PEANUTS & THAI BASIL (VG/GF)

STEAKS

STEAK SOURCED VIA ENVIRONMENTALLY SUSTAINABLE PASTURES & ARE HORMONE FREE.
SERVED WITH YOUR CHOICE OF RED WINE JUS OR JAPANESE PEPPER SAUCE AND BLUETRAN FRIES (GF)

300G NATURALLY GRASS-FED SCOTCH FILLET 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 BLUETRAN FRIES

CLASSIC BT BEEF BURGER 24
ANGUS BEEF PATTY, CHEDDAR, BACON, LETTUCE, TOMATO, ONION, MAYO & BEERENBURG RELISH

SMOKEY & THE BANDIT 24
FRIED CHICKEN FILLET, BACON, CHEDDAR, SLAW, PICKLES & KANSAS CITY BBQ SAUCE

PORK ON YOUR FORK 24
PORK SCHNITZEL, ASIAN SLAW, NORI, TOGARASHI & MISO MAYO

NACHO LIBRE 23
ZUCCHINI & FETA FRITTER, LETTUCE, CORN CHIPS, JALAPENOS, AVOCADO PUREE, SOUR CREAM & SALSA (V)

PASTA

SEAFOOD SPAGHETTINI 32
PRAWNS, CALAMARI, SCALLOPS, CRAB & CHILLI WITH A FENNEL, CAPER, SWEET BASIL TOMATO SUGO

PECORINO & CRACKED PEPPER TORTELLINI 31
SAVOY CABBAGE, WHOLE ROASTED GARLIC, ONION, GRILLED EGGPLANT (V)

FETA, RICOTTA, PARSLEY & LEMON MYRTLE RAVIOLI 29
RICH SUGO WITH PANGRITATA (V)

SIDES

10

SEASONAL ROAST VEGETABLES (V/GF) 8

SEASONED WEDGES 8
SWEET CHILLI & SOUR CREAM (VG)

BLUETRAN FRIES 5
AIOLI (V/GF)

COCONUT RICE (VG/GF) 10

BRUSCHETTA
BUFFALO CHEESE, CHERRY TOMATOES, ROCKET & OLIVES (V)