

PIZZA

#01	TOMATO, BASIL, FIOR DI LATTE & BOCCONCINI (V)	22
#02	CALABRESE SALAMI, OLIVES, CAPSICUM, CHILLI & MOZZARELLA	23
#03	HOT SOPRESSA, CHORIZO, RED ONIONS, CAPSICUM, JALAPENOS, CHILLI & SESAME SEA SALT	23
#04	SHREDDED CHICKEN, BACON, RED ONION, MUSHROOM, SPINACH, MOZZARELLA & BBQ SAUCE	24
#05	GRILLED EGGPLANT, MUSHROOM, BOCCONCINI, MOZZARELLA, SEMI-DRIED TOMATOES & SPINACH (V)	23
#06	PROSCIUTTO, FIOR DI LATTE, OLIVES, MOZZARELLA & ROCKET	23
#07	LAMB, GARLIC, PARSLEY, CHERRY TOMATOES, RED ONION, MOZZARELLA, HERB MAYO	24
#08	PRAWN, GARLIC, CHILLI, PARSLEY, CHERRY TOMATOES, CAPSICUM	25

GLUTEN FREE BASE AVAILABLE \$5

SPECIALS

TUE, WED 12PM - 3PM

\$22 LUNCH SPECIAL



WEDNESDAY 5PM - 8PM

YOU WANNA PIZZA ME!

\$15 PIZZA'S (BAR AREA ONLY)

\$15



THURSDAY 5PM - 8PM
SELECTED COCKTAILS ONLY.

\$15 COCKTAILS



15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



BLUETRAN EST. 1993
melbourne's meeting place



PIZZA BREADS

BRUSCHETTA	BOCCONCINI, CHERRY TOMATOES, ROCKET & OLIVES (V)	12
CHEESY HERB & GARLIC BREAD	GARLIC, MIXED HERBS, MOZZARELLA & FRESH BASIL (V)	10
BASIL PESTO BREAD	BASIL, PESTO, OLIVES, SALAMI & BOCCONCINI	12

SOMETHING SWEET

ETON MESS	PAVLOVA, WHIPPED CREAM, BERRY COULIS & FRESH STRAWBERRIES (V)	14
CHOCOLATE FONDANT	VANILLA ICE-CREAM & FRESH BERRIES (V)	16
STICKY DATE PUDDING	BUTTERSCOTCH SAUCE & VANILLA ICE-CREAM (V)	14
LEMON MERINGUE PIE	ICE-CREAM, PASSIONFRUIT COULIS & FRESH BERRIES	15
SPANISH CHURROS	CINNAMON SUGAR DUSTED CHURROS SERVED WITH WARM NUTTELLA CHOCOLATE & CREAM (V)	13

TASTE PLATES

PRAWN & GINGER DUMPLINGS
SOY, KEWPIE MAYO, DRY SHALLOTS & SCHEZWAN CHILLI OIL

ZUCCHINI & FETA FRITTERS
CRUMBED FETA CHEESE & TOMATO SALSA (V)

LIGHTLY DUSTED CALAMARI
SEASONED WITH SICHUAN PEPPER SALT, ROCKET LEAF & GINGER & SOY MAYO

CROQUETTES
MAC & CHEESE CROQUETTES, HONEY MUSTARD MAYO (V)

VEGETABLE SPRING ROLLS
LETTUCE, CORIANDER, MINT & A SIDE OF SWEET CHILLI SAUCE (V)

SAGANAKI
GRILLED & SERVED WITH CARAMELISED LEMON, ROCKET, PARMESAN & POMEGRANATE MOLASSES (V/GF)

GRILLED PRAWNS & SCALLOP
COS LETTUCE, BLOODY MARY SAUCE & LIME CHEEK (GF)

ROASTED CAULIFLOWER
SERVED WITH HONEY SEEDED MUSTARD MAYO & DUKKAH (V/GF/VE)

BURGER BOUTIQUE

SESAME SEED MILK BUN SERVED WITH BLUETRAIN FRIES

CLASSIC BEEF BURGER
ANGUS BEEF PATTY, CHEDDAR, BACON, LETTUCE, TOMATO, MAYO & RELISH

PULLED LAMB BURGER
24HR BRAISED LAMB SHOULDER, SHREDDED MOZZARELLA, CHEDDAR, TOMATO, ROCKET, MAYO & MINT JELLY

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

NACHO LIBRE VEGGIE BURGER
ZUCCHINI & FETA FRITTER, LETTUCE, CORN CHIPS, JALAPENOS, GUACAMOLE, SOUR CREAM & TOMATO (V)

GF = GLUTEN FRIENDLY
THE FOOD CONTAINS NO MORE THAN 20MG OF GLUTEN PER 100G OF FOOD

V = VEGETARIAN, 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.

MAINS

BUTTER CHICKEN
TENDER CHICKEN THIGH SIMMERED IN TRADITIONAL STYLE BUTTER CHICKEN SAUCE, SERVED WITH RAITA & A CHOICE OF GARLIC PIZZA BREAD, OR STEAMED BASMATI RICE 32

FISH & CHIPS— NEW ZEALAND, BLUE GRENADIER
BEER BATTERED, SERVED WITH FRIES, SLAW & HOMESTYLE TARTARE SAUCE 30

CHICKEN PARMIGIANA
HAND CRUMBED CHICKEN SCHNITZEL, NAPOLI, HAM & MOZZARELLA CHEESE, SERVED WITH FRIES & SLAW 30

BARRAMUNDI
LEEK, ROASTED CHAT POTATOES, SALSA VERDE, CRISPY PROSCIUTTO & LIME (GF) 37

PAN SEARED SALMON
HONEY GLAZED HEIRLOOM CARROTS, BROCCOLINI, PESTO POTATOES & CRUMBED FETA (GF) 36

CHIMICHURRI STEAK 280G
THINLY SLICED RUMP STEAK, MEDIUM RARE, SALAD OF ROCKET, SEMI DRIED TOMATOES, FETA, ROASTED CHAT POTATOES & A CHIMICHURRI DRESSING (GF) 36

PORK CUTLET
LEMON & HERB MARINATED PORK CUTLET WITH APPLE, BEETROOT & RED CABBAGE SLAW, SERVED WITH GRILLED LEMON & CRANBERRY SAUCE 36

LAMB LOIN 300G
MARINATED WITH FRESH HERBS, GRILLED & SERVED WITH SPINACH, BROCCOLINI, HEIRLOOM CARROTS, CURRIED RATATOUILLE & RED WINE JUS (GF) 39

GRILL

ALL STEAKS ARE PREPARED TO YOUR LIKING, SERVED WITH BLUETRAIN FRIES, ROASTED BROCCOLINI & HEIRLOOM CARROTS WITH YOUR CHOICE OF RED WINE JUS, MUSHROOM OR PEPPER SAUCE (GF)

300g NATURALLY GRASSFED MSA SCOTCH FILLET (GF) 49

300g NATURALLY GRASSFED MSA PORTERHOUSE (GF) 44

SIDES

BLUETRAIN FRIES
AIOLI (V/GF) 13

SWEET POTATO FRIES
CHIPOTLE MAYO (V) 14

SEASONED WEDGES
SOUR CREAM & SWEET CHILLI SAUCE (V) 13

SEASONAL ROAST VEGETABLES
(V/GF) 10

GREEN LEAF SALAD
COS LETTUCE, CUCUMBER, SEMI DRIED TOMATOES, RED ONION WITH A LEMON VINAIGRETTE (V/GF) 9

PASTA

GLUTEN FREE PASTA AVAILABLE ON REQUEST

SEAFOOD LINGUINE
HANDMADE LINGUINE, CALAMARI, PRAWNS, CHERRY TOMATOES, SPINACH, TOMATO SUGO & CHILLI OIL 34

BEEF RAGU
HANDMADE PAPADELLE, BEEF RAGU, MIXED MUSHROOMS, NAPOLI, SPINACH, PARMESAN & FRESH HERBS 32

LAMB RAGU
HANDMADE PAPADELLE, LAMB RAGU, MIXED MUSHROOMS WITH NAPOLI & FRESH HERBS 32

CHICKEN & AVOCADO
HANDMADE LINGUINE, SPRING ONION & SPINACH SERVED WITH A CREAMY WHITE WINE SAUCE & GRATED PARMESAN 30

SPINACH & CHORIZO GNOCCHI
PESTO, SPINACH, CHORIZO, SUN-DRIED TOMATOES, BOCCONCINI & CHILLI OIL (VEGETERIAN OPTION AVAILABLE) 32

CHICKEN RISOTTO
CHICKEN, LEEK, SPINACH & MUSHROOM RAGU, SERVED WITH PARMESAN (GF) 30

PUMPKIN RISOTTO
PUMPKIN, LEEK, SPINACH, FRESH SAGE, PINE NUTS & FETA (V/GF) 29

SALADS

COCONUT SALAD
PAN SEARED CHICKEN, CABBAGE SLAW, FRESH HERBS, SHALLOTS & CHILLI WITH A FRAGRANT COCONUT DRESSING, SERVED WITH A RICE PAPER CRACKER (GF) 25

BOCCONCINI SALAD
PAN SEARED CHICKEN, FRESH HERBS, CHILLI OIL, SPINACH, CHERRY BOCCONCINI, PINE NUTS, SEMI-DRIED TOMATOES, AVOCADO WITH A LEMON VINAIGRETTE & ITALIAN BALSAMIC GLAZE (GF) 25

GRILLED SQUID SALAD
MARINATED IN HERBS, SERVED ON GRILLED COS LETTUCE, MEDELEY OF CHERRY TOMATOES, CAPER BERRIES, RED ONION, CUCUMBER RIBBONS & CHIMICHURRI SAUCE. 28

VEGAN OPTIONS

VEGAN PIZZA
GRILLED EGGPLANT, MUSHROOM, VEGAN CHEESE, SEMI-DRIED TOMATOES & SPINACH 22

VEGAN PASTA
EGGPLANT, ZUCCHINI, CAPSICUM, GARLIC & ONION WITH A NAPOLI SAUCE 26

VEGAN BEEF BURGER – LETTUCE BUN
V2 PLANT BASED BEEF PATTY, VEGAN CHEESE, TOMATO, ONION & RELISH IN A LETTUCE BUN, SERVED WITH BLUETRAIN FRIES (GF) 24

VEGAN CHICKEN BURGER – LETTUCE BUN
V2 PLANT BASED CHICKEN PATTY, VEGAN CHEESE, TOMATO, ONION & RELISH IN A LETTUCE BUN, SERVED WITH BLUETRAIN FRIES (GF) 24