



bluwater

eat + drink



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Open breakfast, lunch and dinner seven days.

Prices are inclusive of GST - minimum credit charge \$15.00. BYO bottled wine only: corkage \$4.00 per person drinking. This menu has a 10% additional charge on public holidays to compensate for extra labour costs.



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lunch

HORNSBY



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small things

tasting selection

Sourdough Garlic Bread w/ parmesan

5.6

Three Cheese Jalapeno Zinger on pita pizza

11.5

Soup of the day w/ warm bread

13.5

Peking Duck Pancakes (4) shallots,
cucumber & hoisin

18.0

Bruschetta w/ roma tomatoes, Spanish
onion, bocconcini & fresh basil

11.9

Sizzling Garlic & Chilli Prawns

18.9



Chipotle Lime Chicken Fajita Skewer
w/ char grilled pineapple, tomato &
coriander salad w/ guacamole

17.9

Seared Scallops w/ roasted pumpkin puree,
quinoa, apple & baby sorrel salad

17.9

Crispy Fried Zucchini Flowers filled with four
cheese w/ pesto aioli & baby herbs

17.9

Oysters (region selected daily) in your choice
of natural or kilpatrick or wasabi,
mirin & cucumber (6)

16.0

small things

tapas plate

Three for || **27.0** served w/ pita or sourdough / Additional dishes || **9.0**

Kumera Chips w/ spicy harissa aioli

Parmesan Polenta Bites w/ sautéed mushrooms, caramelised onion & truffle oil

Haloumi w/ tangy lemon dressing & pistachio dust

Italian Style Beef & Pork Meatballs in Sugo

Salt n Szechuan Pepper Squid w/ coriander & lime aioli

Arancini w/ garlic roasted chicken, semi dried tomato, basil & mozzarella w/ pesto mayo

Chorizo & Haloumi Stack w/ chimichurri dipping sauce

Coriander, Lime & Coconut Crumbed Chicken Goujons w/ sriracha mayo

Twice Cooked Crispy Pork Belly Bites w/ sticky soy dressing

Marinated mixed olives in lime, thyme & chilli



salads

(Why not add chicken, smoked salmon, haloumi or pulled beef rib || 4.75)

Cous Cous w/ za'atar, Labne, pepitas, kale, pine nut, cherry tomato & cranberries w/ flatbread & honey dressing || **19.0**

Roasted beetroot w/ mizuna, rocket, toasted walnuts, caramelised pears, goats cheese, beet puree & raspberry balsamic || **18.0**

Quinoa Poke Bowl w/ roasted beetroot, chickpeas, kale, quinoa, pumpkin, broccoli, salted roasted pumpkin seeds, chia seeds, boiled egg & spicy paprika yoghurt || **19.9**

Roasted Pumpkin w/ brown rice, black wild rice, pumpkin puree, quinoa, feta, pine nuts, mint & spinach salad w/ apple cider dressing || **18.9**

Caesar salad w/ cos lettuce, bacon, croutons, parmesan, anchovies, boiled egg w/ our special dressing || **18.9**

Warm Haloumi w/ farro, snow pea tendrils, spanish onion, heirloom tomato, fennel, pomegranate & tangy lemon dressing || **21.9**

sides

Sautéed Greens w/ garlic, crispy fried shallots, sesame & sticky soy dressing || **10.5**

Kale w/ roasted almond, Spanish onion & toasted mix seed salad || **11.0**

Beer Battered Fries w/ house seasoning & garlic infused aioli || **10.0**

Crispy wedges, w/ sweet chilli & sour cream || **11.0**

Seasoned Sidewinder Fries w/ sweet tomato relish & aioli || **11.0**

Traditional Greek salad || **11.5**

lunch

..... mains

Southern Fried Chicken Caesar n Avocado Burger w/ cos, bacon, parmesan & special house sauce w/ beer battered chips || **19.5**

Grilled Wagyu Beef Burger w/ melted mature cheddar, iceberg, caponata, garlic aioli w/ sidewinder chips || **23.9**

Char Grilled Eggplant w/ roasted tomato, caramelised onions, grilled haloumi, rocket & harissa aioli on toasted turkish bread w/ beer battered chips || **18.9**

Shredded Poached Tarragon Chicken w/ roasted corn, brie, spinach, cranberry & orange jelly on toasted Turkish bread w/ side of salted peanuts || **18.5**

Loaded salami, pastrami, mortadella w/ caramelized onions, chilli jam, pecorino cheese, rocket & aioli on sourdough toasted w/ beer battered chips || **22.9**

Tasmanian Smoked Salmon w/ rocket, avocado, Spanish onions, cherry tomato & lime aioli on toasted quinoa soy linseed || **18.9**

Slow roasted pulled short beef rib on milk bun w/ melted fontina cheese, slaw, garlic aioli & sidewinder fries || **22.0**

(why not chang to activated charcoal bun or gluten free bread || 1.5)

Sydney Fish Market catch of the day || **(mp)**

300g Black Angus 70 Day Grain Fed Rump w/ vine ripened tomato, feta, spanish onion & asparagus salad, balsamic peppered jus & sweet potato chips || **32.9**

Crispy skinned QLD barramundi w/ roasted pumpkin, organic quinoa, cranberry, walnut, spinach & goats cheese salad, sweet rosemary dressing || **31.9**

Portobello Mushroom Filled w/ roasted pumpkin, buffalo ricotta, spinach, cumin roasted almonds, quinoa, asparagus & baby herb salad || **25.9**

Apricot & Maple Glazed Bacon Cajun Chicken w/ cauliflower, broccoli & pecan nut salad w/ tomato remoulade || **29.0**

Thai Red Coconut Chicken & Prawn Curry w/ kaffir lime pilaf, Mango chilli & lime salsa || **29.9**

Fish & chips, beer battered flathead fillets, tartare sauce & lemon wedges || **25.5**

Beef Eye Fillet 220g Pasture Fed Deluxe Southern Range w/ roasted garlic butter, broccolini, green peppercorn sauce, rosemary & parmesan polenta chips || **35.9**



..... pasta and risotto

Risotto of the day || **21.5/27.5**

Traditional hand made gnocchi w/ smokey bacon, mushroom, marjoram, green pea, tomato & marsala broth || **21.5/26.5**

Rigatoni w/ slow braised lamb ragu, caramelised onions, green peas & mozzarella || **21.9/27.0**

Linguini w/ medley of fresh seafood, garlic, basil, tomato, extra virgin oil || **22.5/27.5**

Penne w/ chicken, mushrooms, garlic, basil, semi dried tomato, creamy Napoli & grana padano || **21.5/26.5**

Linguini w/ smoked salmon, asparagus, capers, spanish onion, light creamy lemon sauce, rocket & salted ricotta || **22.5/27.9**

Spaghetti w/ chilli, kalamata olives, eggplant, zucchini, basil, tomato passata & torn mozzarella || **20.5/25.5**