

Blue Tongue

BAR + KITCHEN

SNACKS

BT FOCACCIA cultured butter	6
TOOLUNKA CREEK MARINATED OLIVES	6
WHIPPED RICOTTA caramelised honey, walnuts, toast	10
CAULIFLOWER POPPERS curry mayonnaise	12
SIGNATURE OYSTERS freshly shucked, mignonette dressing, Pacific & Sydney Rock	6ea

SMALL & SHARE

GLAZED CHICKEN & PUMPKIN STICKS nori, Kewpie mayo	12
MINI PORK KEBAB tomato & cabbage salad, garlic sauce	14
CHICKEN LIVER PÂTÉ pickled zucchini, toast	19
GRASS-FED BEEF SAUSAGE ROLLS red wine & shallot house chutney	23
CURED SALMON buttermilk, chilli, puffed rice	22
RIVA DUCK SPRING ROLLS lettuce cups, herbs, tangy dipping sauce	23
CHARRED BEET SALAD stracciatella, toasted almonds, sherry dressing	19
BEEF TARTARE pickles, egg yolk, toast	23
CRISPY CALAMARI avocado cream, charred corn salsa	22
BBQ PRAWNS garlic butter, split pea purée	25

CHARCUTERIE & CHEESE

16 month Prosciutto Di Parma, coppacolla, délice, pickled onion, olives, focaccia	30
Mortadella, smoked nduja, farmhouse cheddar, pickled mixed vegetables, olives, focaccia	30
CHEF'S SELECTION meats, cheeses, pickles, olives, lavosh, bread	46
3 CHEESE SELECTION lavosh, quince, fruit Choose from: Délice/ Chevrano/ St Andrew's Farmhouse Cheddar/ Colston Bassett Shropshire/ Barossa Valley Wanera Washed Rind	29

LARGER

BRAISED LAMB SHOULDER pan-fried gnocchi, sage butter, Grana Padano	36
SEAFOOD LINGUINE prawns, mussels, fish, calamari, white wine, tomato, chilli, garlic	37
BT FISH & CHIPS beer battered fish, fat cut chips, lemon, house tartare sauce	35
GRILLED PORK CHOP smokey eggplant, paprika butter, pickle salad	38

OYSTER & CHAMPAGNE FRIDAYS 3-6PM

1/2 dozen freshly shucked oysters,
glass of Champagne, \$30



FROM THE GRILL

All steaks served with steamed greens & red wine jus	
250G GRASS FED PORTERHOUSE	47
300G GRASS FED SCOTCH FILLET	57
250G GRASS FED EYE FILLET	59
800G GRASS FED RIBEYE	99
600G GRASS FED CHATEAUBRIAND	110

SIDES

ALL 14

ROOT VEGETABLE GRATIN aged cheddar	
GRILLED COS SALAD parmesan, lemon, red onion	
FENNEL & BROAD BEAN SALAD mint, marinated fetta	
ROAST POTATOES rosemary & confit garlic	
FRENCH FRIES small / large house chicken salt	9/14

DESSERTS

MANGO RICE PUDDING BRÛLÉE nut crumble	15
RHUBARB FRANGIPANE TART crème fraîche	15
GELATO 2 scoops	10

Please note, a surcharge of 7.5% applies on weekends and 15% on public holidays. Credit/debit card payments will incur a 1.45% transactional charge.