



# bluegumshotel

## Entrees

<b>Garlic Bread</b>		4.9
pane di casa loaf grilled with garlic parsley butter (3 slices per serve)		
<b>Chefs Soup of the Day</b>		4.9
served with grilled italian bread		
<b>Potato Wedges</b>		8.9
with sour cream & sweet chilli		
<b>Pizza Bruschetta</b>		10.9
pizza dough brushed with garlic olive oil, topped with fresh tomato, kalamata olives, basil, spanish onion, fetta cheese & rocket		
<b>Dips Platter</b>		11.9
two house made dips with grilled pita, grissini & ciabatta		
<b>Smoked Salmon Stack</b>		11.9
with blini pancakes, crayfish butter, red onion, caper berries, baby spinach & creme fraiche		
<b>Slow Roasted Duck Shanks</b>		11.9
with a semi-dried tomato & pumpkin cous cous & plum glaze		
<b>Fresh South Australian Oysters 1/2 Dozen</b>		
Natural	with balsamic red wine dressing, lemon & lime	11.5
Manhattan	grilled with bacon, cheese, spring onion & kilpatrick sauce	12.9
Kilpatrick	with bacon and our own kilpatrick sauce	12.9
Salt 'n Pepper	served with lime aioli, lemon & shredded lettuce	12.9

## Entree or Main

<b>Crumbed Calamari</b>		10.5	16.9
with house made tartare, fresh lemon & beer battered fries			
<b>Spaghetti Bolognese</b>		10.9	17.9
tomato & meat sauce tossed with spaghetti & parmesan			
<b>Pasta of the Day</b>		10.9	17.9
see our daily specials board			
<b>Chargrilled Marinated Squid</b>		11.9	18.9
with skordallia, rocket, asparagus, balsamic reduction, roasted chilli & candied olives			
<b>Garlic Prawns</b>		12.9	22.9
with snow pea cream sauce & steamed jasmine rice			
<b>Sambal Chilli Prawns</b>		12.9	22.9
with creamy spring onion chilli sauce & steamed jasmine rice			
<b>Crumbed Tiger Prawns</b>		12.9	22.9
served with lemon, & house made sweet chilli mayonnaise			
<b>Salad &amp; Vegetable Bar</b>			9.9
<b>Soup, Salad &amp; Vegetable Bar</b>			11.9
<b>Entree as main course surcharge</b>			3.5

## Main Courses

### Roast of the Day

served with roasted potato & gravy

13.9

### Bassa Fillet

either grilled, crumbed or fried in beer batter with chips, tartare & lemon

13.9

### Schnitzel

Prime Beef or Chicken Schnitzel with your choice of sauce,  
*gravy, mushroom, pepper, dianne or hollandaise*

13.9

### Chef's Fresh Salad of the Week

see specials board or staff for this weeks selection

P.O.A.

### Pad Thai Noodles

wok fried chicken & shrimp with beanshoots, spring onion, carrot, coriander,  
bok choy, hokkien noodles, egg, lime & roasted peanuts

18.9

### Crumbed Chicken Breast

stuffed with swiss cheese, ham & baby spinach on tomato basil puree,  
steamed rice & hollandaise sauce

19.9

### Roasted Chicken Breast

stuffed with chorizo & basil, tomato & ciabatta confit and hommus

20.9

### Tandoori Kangaroo

with masala potato, bok choy, spicy eggplant relish & minted mango yoghurt

20.9

### Chargrilled King Pork Cutlet

with chilli apple jam, smashed potato & red wine reduction

21.9

### Lamb Rump

with macadamia crust, sweet potato mash, wilted spinach & Shiraz jus

22.9

### Fresh Market Fish of the Day

see specials board or staff for this weeks selection

P.O.A.

### South Australian King George Whiting

either grilled, crumbed or fried in beer batter with chunky chips, tartare & lemon

26.9

### Seafood Platter

king george whiting, either grilled, battered or crumbed, salt & pepper prawns,  
crumbed calamari, prawn & scallop skewer & grilled 1/2 shell mussels

29.9

### 200g Sirloin

18.9

### 250g MSA Eye Fillet

26.5

### 300g Terrarossa Scotch Fillet

27.5

### 500g MSA Rump Steak

25.9

### Beef & Reef

250g eye fillet with 1/2 shell garlic bug tail, king island brie & red wine jus

30.9

*All steaks are served with your choice of sauce, gravy, mushroom, pepper, dianne, hollandaise or garlic shallot butter*

### Schnitzel & Steak Toppings

**Blue Gums** bacon, mushroom, onion & melted cheese

3.0

**Parmagiana** ham, tomato & basil sauce & melted cheese

3.0

**Meat Lovers** bolognaise sauce, ham & melted cheese

3.0

**Hawaiian** ham, pineapple & melted cheese

3.0

**Seafood** tiger prawns with a creamy chilli or garlic sauce

6.5



menu