

Share Plates

Chilli marinated kalamata olives (GF)	6.5
Chicken liver thyme scotch pate, candied orange, New Norcia toast	8
Kangaroo satay, peanut sauce, cucumber sambal (QF)	7.5
Dips & bread, three dips, herbed pizza bread	1 5
Fremantle mussels, chilli sauce, sour dough	14/19
Flat grilled saganaki, cacciatore, semi dried roma, rocket, fig balsamic, New Norcia 7 grain	15
Roast capsicum, goats curd, tapenade bruschetta	11

Starters

Salt & Pepper Squid, seasoned squid, Asian salad, nam jin		16
Oysters natural, lime & mirin (GF)	½ doz 1 doz	14.5 28
Oysters Kilpatrick	½ doz 1 doz	16 30
Local prawns, chilli or garlic (GF)	entree Main with rice	18 32
Roast pumpkin, red onion, goats curd tart, poached pears, rocket		1 5
Pappardelle pasta, prosciutto, free-range eggs, cream, parmesan		16.5
Fish cakes, avocado salsa, watermelon chilli gazpachio (GF)		19
Pizza Bianca, evoo, Murray River salt, rosemary		12.5
Herb or Garlic Bread, fresh from the pizza oven		7.5
Soup of the Day, New Norcia baguette		9
Confit chicken maryland, roma tomato, asparagus, baby spinach (GF)		16

<u>Mains</u>

Sumac spiced lamb fillets, Tunisian salad, spiced fig syrup (GF)					
Kangaroo medium-rare, sourdough damper, oven dried tomato, Tamarind chutney, sweet potato chips					
andoori chicken, garam masala potatoes, mint riata Harred capsicum, bok choy, poppadom					
Scotch Fillet or sirloin 300g, choice of mushroom, pepper, hollandaise or red wine jus, roast vegetables	27				
Bangers & mash, pork sausages, potato mash, caramelised onion, red wine sauce	21				
Beef & beer pie, crisp puff pastry, salad, chips	19.5				
Spaghetti Marinara, prawns, scallops, mussels, squid, fish, chilli tomato sauce	22.5				
Big beef salad, mesculin, julienne veg, noodles, cashews, corn, sesame soy glaze	19				
Caesar salad, cos, bacon, crouton, shaved parmesan, poached egg With chicken With salmon	15 17 19				
Pork & scallop stirfry, caramel sauce, jasmine rice, crisp skin (GF)	19				
Atlantic salmon, lemon myrtle potatoes, hollandaise, mesculin	24.5				
Beef fillet, salt roast potatoes, asparagus, beans & green onion, red wine thyme jus (GF)	27.5				
<u>Pizza</u>					
World Famous "OB" Marg Blue cheese, bocconcini, goats cheese, t tomato & basil	16				
Vegetarian's Pelight English spinach, mushrooms, capsicum, olives, roast pumpkin,, pine nuts & goats cheese	17.50				
Ozzie Breakfast Ham, bacon, mushrooms, eggs & BBQ sauce	17.50				
The Palo Ham, salami, bacon, capsicum, olives $\mathscr E$ chicken	18				
The Anti—Vego (AKA: Meatlovers) Ham, salami, bacon, chorizo, chicken & BBQ sauce	18				
BBQ Chicken Bacon, mushrooms, spanish onion, BBQ chicken & BBQ sauce	18				
The North Shore	17				

The Bandito 1750

Mexican beef, capsicum, corn chips, sour cream spring onion & gaucamole

*Pizza's available from 12pm—9:30 Monday—Saturday 12pm—9pm Sunday

Kids Menu

Chicken Nuggets & chips Fish & chips Hamburger Ham & Pineapple Pizza Spaghetti with tomato sauce	7.50 7.50 7 7 7
Extras Chips, sweet chilli, sour cream or aioli Wedges, sweet chilli, sour cream or aioli Mash Roast vegetables Salt baked potatoes Garden salad Greek salad Extra sauce, pepper, mushroom, red wine, hollandaise New Norcia sour dough, evoo & balsamic Extra dips Jasmine rice	6.5 7.5 6.5 6 6.3 6 7 3.5 4.5 3.5 3.5
<u>Desserts</u>	
Sticky date pudding, butterscotch, double cream	8.5
Pear, apple & walnut crumble, honeycomb ice-cream	9
Trio ice-cream, chocolate wafer (ask wait-staff for today's flavours)	9
Pouble chocolate parfait, dark chocolate rum sauce	12
Cheese selection, soft, hard & blue, water biscuits, for 2 persons	16

C Blu wishes to advise that we no longer provide 'doggie bags' in the interest of your health and safety, items marked with (GF) denotes gluten free menu item, others can be made so by the removal of bread products, where possible our chef uses organic produce, free range eggs and local produce.