

bluwater
eat + drink

lunch

HORNSBY



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small things

tasting selection

Sourdough Garlic Bread w/ parmesan

5.5

Jalapeno popper cheesy pita bread

11.0

Peking duck pancakes (4), shallots,
cucumber, & hoisin

16.9

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

11.9

Soup of the day w/ warm sourdough

12.5

Sizzling garlic & chilli prawns

17.9



Sesame king salmon skewers w/ seaweed
salad, palm sugar, lime & soy dressing

17.9

Pulled beef fajita w/ guacamole, sour cream,
jalapeno & corn salsa

16.9

Szechuan crumbed chicken w/ chilli
popcorn, lime mayonnaise

14.9

Oysters (region selected daily) in your
choice of natural OR siracha & lime OR
chilli, ginger, cucumber & rice wine vinegar
OR Kilpatrick

(6) 16.0

small things

tapas plate

Three for || **24.0** served w/ pita or sourdough / Additional dishes || **8.0**

Kumera chips w/ tahini & lime dip

Creamy garlic mushrooms

Haloumi w/ tangy lemon dressing
& pistachio dust

Smokey chipotle chicken meatballs,
corn & coriander relish

Chorizo, chickpeas & cider braised onions

Smoked salmon w/ vodka, lime & dill vinaigrette

Salt n Szechuan pepper squid
w/ coriander & lime aioli

Arancini - garlic roasted chicken, semi dried
tomato, basil & mozzarella w/ pesto 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, pulled beef rib or grilled prawns || **4.75**)

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

Cumin roasted pumpkin w/ chickpea,
dates, heirloom tomatoes, Spanish onion
& mizuna salad, sesame seeds, tahini &
lime dressing || **17.9**

Spinach, spicy almonds, apple,
smoked bacon, cranberries, Spanish
onion, feta & honey Dijon dressing || **17.9**

Warm haloumi w/ farro, snow pea tendrils,
Spanish onion, heirloom tomatoes, fennel,
pomegranate & tangy lemon dressing || **20.9**

Roasted beetroot w/ watercress,
toasted walnuts, rocket, caramelised
pears, goats cheese & raspberry
aged balsamic || **18.0**

Greek salad traditional style w/
oregano dressing || **10.9/15.9**

Mixed leaf garden salad || **9.9/14.0**

sides

Beer battered fries, sea salt, garlic infused aioli || **9.0**

Curly fries, spicy ketchup aioli || **10.0**

Crispy wedges, sweet chilli & sour cream || **10.0**

Sautéed broccolini, sticky soy, garlic & sesame || **10.0**

Blistered green beans w/ cherry tomato, spicy almonds & pesto || **10.0**

lunch

mains

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

Grilled wagyu beef burger w/ melted mature cheddar, iceberg, caponata, dill aioli & curly fries || **23.9**

Southern fried chicken caesar n avocado burger w/ cos, bacon, parmesan & special house sauce, curly fries || **19.5**

Teriyaki salmon burger w/ watercress, pickled ginger, chilli, coriander & shallots, fries || **19.5**

Char grilled eggplant, roasted tomato, caramelised onions, grilled haloumi, rocket & harissa aioli on toasted Turkish bread w/ beer battered fries || **18.5**

Parma ham toasted panino w/ semi dried tomato, avocado, mozzarella & basil pesto || **17.5**

Tasmania smoked salmon, rocket, avocado, Spanish onions, cherry tomato, toasted Italian flat bread, lime aioli || **18.5**

Grilled cheese & pulled short beef rib quesadilla w/ caramelised onion, rocket, semi dried tomato & olive salad || **18.5**

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**

Fish & Chips, beer battered flathead fillet, tartare sauce & lemon wedge || **25.0**

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

Honey lime siracha marinated chicken breast w/ kaffir lime, lemon grass & coconut risotto, broccolini, coriander salad || **29.0**

Portobello mushroom filled with roasted pumpkin, buffalo ricotta, spinach, cumin roasted almonds, quinoa, steamed asparagus & baby herb salad || **25.9**

Thai Red coconut chicken & prawn curry w/ kaffir lime pilaf, mango, chilli & lime salsa || **29.9**



. pasta and risotto

Risotto of the day || **20.9/26.9**

Traditional hand made gnocchi w/ smokey bacon, mushroom, marjoram, green pea, tomato & marsala broth || **20.9/25.9**

Penne w/ chicken, mushrooms, garlic, basil, semi dried tomato, creamy Napoli & grana padano || **20.9/25.9**

Linguini w/ medley of fresh seafood, garlic, basil, fresh tomato, extra virgin oil || **21.9/26.9**

Spaghettini w/ atlantic king salmon, chilli, semidried tomato, lemon zest, tuscan olive oil & grana padano || **21.9/27.9**

Rigatoni w/ slow braised lamb ragu, caramelised onions, green peas & mozzarella || **21.9/27.9**

Spaghetti w/ chilli, kalamata olives, eggplant, zucchini, basil, tomato passata & torn mozzarella || **19.9/24.9**
(add chicken || 4.75)



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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.