

# dinner

HORNSBY



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Open breakfast, lunch and dinner seven days.

## small things

### starters

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**

Seared Scallops w/ roasted pumpkin puree, quinoa, apple & baby sorrel salad || **17.9**

Oysters (region selected daily) in your choice of natural or kilpatrick or wasabi, mirin & cucumber (6) || **16.0**

Crispy Fried Zucchini Flowers filled with four cheese w/ pesto aioli & baby herbs || **17.9**

Sizzling Garlic & Chilli Prawns || **18.9**

Chipotle Lime Chicken Fajita Skewer w/ char grilled pineapple, tomato & coriander salad w/ guacamole || **17.9**



### tapas plate

Served w/ pita or sourdough || **Three for 27.0**

Additional dishes || **9.0**

Kumera Chips w/ spicy harissa aioli

Haloumi w/ tangy lemon dressing & pistachio dust

Salt n Szechuan Pepper Squid w/ coriander & lime aioli

Chorizo & Haloumi Stack w/ chimichurri dipping sauce

Twice Cooked Crispy Pork Belly Bites w/ sticky soy dressing

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

Italian Style Beef & Pork Meatballs in Sugo

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

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

Marinated mixed olives in lime, thyme & chilli

## mains

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

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

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

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

### 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**

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

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

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

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

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



### main dishes

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

Grilled Wagyu Beef Burger w/ melted mature cheddar, iceberg, caponata, garlic aioli w/ sidewinder chips || **23.9**  
(why not change to activated charcoal bun or gluten free bread || **1.5**)

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**

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

Moussaka of Slow Braised Lamb w/ crispy leeks and baby Greek salad || **25.9**

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

King Henry Slow Roasted Shoulder of Lamb w/ spring greens, caramelised peach, crispy prosciutto w/ red wine jus || **32.9**

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

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

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

### 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**





