

Little Blue Cafe

TO SHARE

Soup of the day served with warm turkish bread	\$12
Warmed Bread with Extra Virgin Olive oil	\$7
Warm mixed marinated olives	\$9
Oysters of the day (see specials)	
Rosemary mushrooms with toasted turkish bread	\$14
Lamb koftas with Tzatziki and roma tomatoes	\$17.5
House dips (3) served with warm turkish bread	\$15
Traditional style bruschetta on ciabatta with tomato, basil pesto and ricotta cheese	\$14
Fried arancini - house made italian risotto balls with aioli	\$8
Crumbed sardines served on shaved fennel, lemon and capers with a light garlic yoghurt dressing	\$16
Mussels steamed with lemongrass, chili, lime and coconut broth with toasted turkish bread	\$26
Mussels steamed with basil, tomato,garlic and white wine Broth with tukish bread	\$26
Pan-fried saganaki traditional style	\$9
Sesame crumbed zucchini fingers	\$13
Tasting plate of seasonal vegetables, cured meats, assorted seafood and all things delicious	\$29

SALADS

Grilled Calamari, avocado, rocket, spanish onion, cherry Tomato with a lemon vinaigrette	\$19.5
Grilled lamb fillets with spinach, olives, goats cheese, spanish onion and a red pesto dressing	\$24
Confit ocean trout with green beans, crispy chat potatoes, rocket, fresh tomato and a lime mayo dressing	\$18.5
Traditional Greek salad with tomato, cucumber, spanish onion, Dodoni fetta and lemon extra virgin olive oil	\$16.5

MAIN MEALS

Beef burger with bacon, fried egg tomato and lettuce with fries and a garden salad	\$19.5
Chicken burger with roasted seasonal vegetables, lemon myrtle aioli, Fries and a garden salad	\$20
Vegetarian lasagna of roasted vegetables and ricotta	\$18
Fish and Chips in a traditional beer batter with a green salad, thick chips, lemon and tartare sauce	\$24
Thai fish cakes with a glass noodle salad and a nouc cham dipping sauce	\$20
Eye fillet done to your liking with celeriac remoulade, mustard mash and a mushroom jus	\$29
Salt and pepper pork cutlets on a warm salad of roasted chats, spinach, feta, fresh tomato and a balsamic/chai reduction	\$29
Oven roasted lemon chicken kiev served with a semi dried tomato, pearl barley & currant salad	\$24

PASTA/ RISOTTO

Market fresh seafood tossed through linguini, chili, fresh tomato, spinach and extra virgin olive oil	\$24.5
Chicken, bacon, broccoli and cashews with penne and parmesan	\$22
Roasted seasonal vegetables, napoli, goats cheese and penne	\$21
Risotto of wild mushroom, leek, pine nuts and fresh herbs	\$23
Risotto of chorizo, olives, spinach, napoli and parmesan	\$24.5

A BIT ON THE SIDE

Thick cut chips with a creamy herbed Aioli dip	\$8
Baby Cos salad with a traditional salad cream dressing	\$8
Seasonal veggies	\$8
Pan fried kipflers with garlic and rosemary	\$7

DESSERTS

Affogato (Coffee shot, ice cream and Frangelico)	\$15
Panacotta du jour	\$12
Cheese platter	\$16