

BLUEBIYOU

MENU



BAR SNACKS

3.00 to 5.00 pm

Olives & Bread (V) marinated mixed olives, warm ciabatta, whipped brown butter	12	Fish & Chips beer battered market fish with fries, tartare & a light salad	26
Duck Liver Parfait caramelised onion relish, toasted sourdough baguette	18	Cheese Platter (Serves 2) 50g of each cheese, served with crostini's & seasonal chutney	30
Fries (V, GF) with aioli & tomato sauce	8	Over The Moon triple cream brie (Putaruru) Mount Eliza cheddar, raw milk aged cheddar (not pasteurised, Katikati) White Stone Windsor blue cheese (Omaru)	
Calamari (GF) crispy fried squid, crisp capers & aioli	14	Crispy Fried Chicken Wings crispy tender wings, ranch style mayo Salt and vinegar OR Spicy buffalo sauce	15
Pizza Margherita (V) fresh cherry tomatoes, buffalo mozzarella, basil	20	Single Cheese	12
Chilli Prawn Pizza chili marinated prawns, crisp capers and basil	24		
Grilled Chicken Burger grilled chicken thigh, Chipotle mayo, roast capsicum chutney, tomato & lettuce, brioche bun. Served with fries OR salad	20		
The Blue's Burger angus pattie, smoked provolone, rocket, truffle aioli with bacon in a brioche bun. Served with fries or salad	22		

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Please notify your waiter of any allergies or intolerances you may have.

DINNER

5.00 to CLOSE

STARTERS / TO SHARE

Olives & Bread (V)	12
marinated mixed olives, warm sourdough, whipped brown butter	
Duck Liver Parfait	18
caramelised onion relish, truffle oil, truffle oil, toasted sourdough baguette	
Coromandel Oysters	4.5 ea
natural oysters served with Bloody Mary granita (GF) or Beer battered oysters served with crisp bacon, aioli	
Calamari (GF)	14
crispy fried squid, crisp capers & aioli	
Crispy Fried Chicken Wings	15
crispy tender wings, ranch style mayo Salt and vinegar OR Spicy buffalo sauce	
Kingfish Sashimi (GF)	22
citrus marinated kale, truffle yuzu ponzu dressing, furikake seasoning, wasabi mayo, toasted sesame	
Seafood Chowder	20
market selection of fresh fish and shell fish	
Mussels	22
fresh mussels with garlic, white wine, basil and cream, grilled sourdough	
Braised Beef Short Rib	22
lightly spiced short rib, hummus, candied orange peel and parsley salad, walnut, Turkish pide	
Clevedon Valley Buffalo Mozzarella (GF)	22
prosciutto, radicchio and butter lettuce, caramelized pear and beetroot, pistachio, beetroot vinaigrette (vegetarian version also available)	
Carrots & Cauliflower (VG, GF)	18
blistered carrots, roasted mudras cauliflower, dukkah, hummus, Turkish pide	

MAINS

200g Angus Eye Fillet	39
200g Grass Fed Sirloin	34
served with potato and leek gratin, ricotta dumplings, piperade & jus	
Pork & Scallops (GF)	34
braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel	
Fish Of The Day (GF)	36
pan-fried market fish with Potato and smoked market fish galette, chorizo and capsicum jam, cauliflower, water cress and hazelnuts	
Smoked Lamb Rump (GF)	34
pan-roasted smoked lamb rump, blue cheese butter, quince gel, new agria potatoes and broccoli, olives, jus	
Honey Glazed Duck (GF)	34
pan-roasted dry aged duck breast, naked steamed prawn dumplings, carrot puree, steamed greens, braised shitake mushroom, Sichuan spiced soy	
Winter Risotto (GF)	29
smoked market fish, pumpkin, celeriac, Brussel sprouts, ricotta and watercress (vegetarian version available)	
Duck Ragout & Pappardelle Pasta	29
braised duck, shaved parmesan cheese, pink pepper	

SIDES

Duck fat chips, shaved parmesan, truffle mayo (GF)	12
Garden salad (GF)	8
Vegetables of the day (V, GF)	8
Rocket, shaved parmesan, balsamic dressing (GF)	10

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DESSERTS

Affogato & Amaretto (GF) 16

a scoop of vanilla ice-cream drowned in espresso with a shot of Amaretto

Tiramisu 15

whipped mascarpone, coffee-soaked sponge, salted caramel cacao crumb ice-cream

Brulee (GF) 15

vanilla & Grand Marnier served with macadamia biscotti

Pear Tart Tatin 19

caramelised pear, crisp puff pastry, flambéed with calvados, cinnamon and smoked apple pie ice-cream

Chocolate Fondant (GF) 16

melting centre chocolate dessert, vanilla yoghurt, praline and cherry buttermilk ice-cream

Apple and Rhubarb Crumble 16

roast apple and rhubarb, almond crumble, toasted marshmallow ice-cream

Cheese Platter (Serves 2) 30

50g of each cheese, served with crostini's & seasonal chutney

Over The Moon triple cream brie (Putaruru)

Mount Eliza cheddar, raw milk aged cheddar (not pasteurised, Katikati)

White Stone Windsor blue cheese (Omaru)

Single Cheese 12

Plant based ice-creams available, ask your server.....
\$4.50 per scoop (VG)

COFFEE / TEA

Long Black / Short Black / Macchiato	4
Latte / Flat White / Cappuccino	5
Large Flat White / Large Cappuccino	5.5
Chai Latte	5.5
Mochaccino	5.5
Soy Milk / Almond Milk / Extra Shot	0.5
Caramel, Hazelnut and Chai Flavours	0.5
Selection of Teas / Herbal Teas	4.5
Hot Chocolate	5

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BREAKFAST

OPEN - 11.00AM

Eggs On Toast 12

poached, fried or scrambled eggs on toasted sourdough & a slow roasted tomato

Big Breakfast 21

poached, fried or scrambled eggs, hash brown, bacon, field mushrooms, grilled sausage, slow roasted tomato, toasted ciabatta

Eggs Bene (GF) 20

choice of bacon OR smoked salmon, poached eggs, wilted baby spinach, hollandaise sauce on a potato rosti

French Toast 17.5

brioche, grilled banana, bacon, maple glaze, cream diplomat

Omelette 18

potato, chorizo & red onion three egg omelette, piperade relish, toasted ciabatta

Granola (V) 15

house made granola, fresh seasonal fruit, yoghurt & berry compote

Creamy Mushrooms (V, GF) 17

sautéed mushrooms, cream, potato rosti topped with blue cheese & toasted walnuts

KIDS BREAKFAST

Eggs On Toast 12

French Toast 12

Granola (V) 9

COFFEE / TEA

Long Black / Short Black / Macchiato 4

Latte / Flat White / Cappuccino 5

Large Flat White / Large Cappuccino 5.5

Chai Latte 5.5

Mochaccino 5.5

Soy Milk / Almond Milk / Extra Shot 0.5

Caramel, Hazelnut and Chai Flavours 0.5

Selection of Teas / Herbal Teas 4.5

Hot Chocolate 5

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LUNCH

11.00 to 3.00 pm

STARTERS / TO SHARE

Olives & Bread (V)	12
marinated mixed olives, warm sourdough, whipped brown butter	
Duck Liver Parfait	18
caramelised onion relish, truffle oil, toasted sourdough baguette	
Coromandel Oysters	4.5 ea
natural oysters served with Bloody Mary granita (GF) / beer battered oysters served with crisp bacon, aioli	
Calamari (GF)	14
crispy fried squid, crisp capers & aioli	
Carrots and Cauliflower (VG, GF)	18
blistered carrots, roasted mudras cauliflower, dukkah, hummus, Turkish pide	
Crispy Fried Chicken Wings	15
crispy tender wings, ranch style mayo Salt and vinegar OR Spicy buffalo sauce	
Seafood Chowder	20
market selection of fresh fish and shell fish	
Mussels	22
fresh mussels with garlic, white wine, basil and cream, grilled sourdough	
Pizza Margherita (V)	20
fresh cherry tomatoes, buffalo mozzarella, basil	
Chilli Prawn Pizza	24
chilli marinated prawns, crisp capers and basil	

MAINS

Roast Pumpkin and Feta Salad (GF,V)	21
roast butternut pumpkin, chickpeas, rocket, sundried tomato, pomegranate dressing Add grilled chicken \$4	
Grilled Chicken Burger	20
grilled chicken thigh, Chipotle mayo, roast capsicum chutney, tomato & lettuce, brioche bun. Served with fries OR salad	
The Blue's Burger	22
wagyu beef, smoked provolone, truffle mayo, bacon, pickle, tomato and lettuce, brioche bun. Served with fries OR salad	
Duck Ragout and Pappardelle Pasta	29
braised duck, shaved parmesan cheese, pink pepper	
Winter Risotto(GF)	29
smoked market fish, pumpkin, celeriac, Brussel sprouts, ricotta and watercress (vegetarian version available)	
Pork & Scallops (GF)	34
braised pork belly, sweet soy glaze, pan-fried scallops, fondant potatoes, carrot anise puree, pickled fennel	
Fish & Chips	26
beer battered market fish with fries, tartare and a light salad	
Fish of the Day (GF)	34
pan-fried market fish, caper and citrus emulsion, tomato, cucumber and feta salad, duck fat chips	
Steak & Chips (GF)	34
250g sirloin, café de paris, duck fat chips & salad	

SIDES

Fries (GF)	8
Garden salad (GF)	8
Vegetables of the day (V, GF)	8
Rocket, shaved parmesan, balsamic dressing (GF)	10

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Caramel, Hazelnut and Chai Flavours	0.5
Selection of Teas / Herbal Teas	4.5
Hot Chocolate	5

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An underwater scene illustration featuring several fish of different shapes and sizes, bubbles of various sizes, a smiling squid, and various pieces of coral and starfish on the ocean floor.

KIDS MENU

MAINS

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|----------------------------------------------------------|----|
| KIDS CHEESE BURGER
with fries and salad | 12 |
| MAC AND CHEESE | 12 |
| PAN-FRIED CHICKEN (GF)
with steamed vegetables | 12 |
| Battered Fish
with chips and salad | 12 |

(GF) Gluten Free

DESSERTS

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|------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| Affogato & Amaretto (GF)
vanilla ice-cream drowned in hot chocolate | 8 |
| ICE-CREAM SUNDAE (GF)
New Zealand made ice-cream, whipped cream
and chocolate sauce
(ask service staff for today's ice-cream flavor) | 9 |