

blues

RESTAURANT

Opening Times

*Wednesday to Saturday – Dinners Only
Group Bookings & Functions Anytime*

Owners Mark and Kevin welcome you to Blues Restaurant on the beautiful Fleurieu Peninsula.

With more than three decades in their respective fields they endeavour to provide you with a relaxing dining experience. Achieving over a decade as a successful local business they are proud to acknowledge the connection and relationship they share with local customers, suppliers and their Blues family.

Mark's commitment to professionalism and friendliness will make you feel welcome and attended to, leaving you to enjoy our beautiful, coastal atmosphere.

Specializing in Modern Australian cuisine Kevin consistently delivers on his signature dishes using the freshest local quality produce.

Blues is a popular choice for all events on the South Coast, be it a nice romantic dinner or any special occasion.

Specialising in weddings we are proud to announce our achievements with winning ABIA best restaurant reception for SA 2018 and Top 3 in Australia.



To Start

*Local wood fired ciabatta roll with
smoked sea salt butter
\$1.50*

*Bremer café dips with grilled pitta bread
\$14.90*

*House made dukkah with chilli olives
and local wood fired ciabatta rolls
\$13.90*

*Chicken liver pâté with cucumber,
mint and pickled onion salad with
wood fired ciabatta
\$18.90*

*Buffalo Mozzarella on beetroot puree
with smoked heirloom tomatoes
and nasturtium leaves
\$17.90*

*Linguini with SA gulf prawns,
grilled chorizo, chilli, garlic, roma tomatoes,
fresh herbs, in a rich tomato sauce topped
with shaved grana padano
\$19.90/\$38.90*

*Panko crumbed soft shell crab with wakame,
fried nori, Thai green curry sauce
and pickled coriander
\$18.90/\$36.90*

*Blues Seafood for Two - panko crumbed soft
shell crab, lemon pepper dusted calamari,
hot smoked king fish, prawns and slipper lobster
sautéed in tom yum and fresh herbs,
finished with coconut Thai green curry
sauce with fresh lemon
\$49.00*

Time to Indulge

*Oven roasted chicken breast, mushroom risotto,
roasted beets, chevre and rocket salad finished
with creamy chicken jus
\$38.90*

*Coorong Angus beef fillet cooked to
your liking – with Chef's choice
of accompaniments
\$POA*

*Confit duck leg, jasmine rice, bok choy
finished with a Thai green curry sauce
and picked coriander
\$37.90*

*Onkaparinga venison fillet cooked to M/Rare,
potato puree, smoked tomatoes, dressed
rocket laced with a rosemary and port jus
\$39.90*

*Tomato and truffled ricotta galette
with caramelised onion, thyme, toasted
sunflower seeds topped with petite herbs
drizzled with local olive oil
\$34.90*

*SA Snapper on duck fat potatoes,
green pea puree, baby carrots, cucumber,
red onion and mint salsa finished
with fried capers, olive oil and
balsamic reduction
\$38.90*

*Blues Coastal Platter for Two - Oven baked
market fish, panko crumbed soft shell crab with
coconut Thai green curry sauce, lemon pepper
dusted calamari, hot smoked king fish, prawns
and slipper lobster sautéed in tom yum and
fresh herbs, South Australian whole cooked
king prawns finished with fresh lemon
and roasted garlic aioli
\$125*

Let's Share

*Wild rocket, buffalo mozzarella, smoked
tomatoes, toasted sunflower seeds drizzled
with white balsamic and honey vinaigrette*

*Steamed greens tossed through garlic butter
and whipped sea salt*

*Crispy potatoes, fried chorizo w seeded mustard,
sea salt and rosemary butter*

Golden fries with truffle aioli

All \$11.90 Each

Sweet Sensations

*Short bread, white chocolate and raspberry ice
cream cookie with double cream, wild berry coulis
and raspberry dust*

*Burnt honey crème caramel with chocolate and
almond biscotti drizzled with toffee syrup*

*Flourless chocolate cake, mascarpone,
spiced rum sauce and fairy floss*

*Salted coconut panna cotta, hazelnut praline
and mango coulis*

*Affogato - Vanilla ice cream with a shot
of espresso coffee and Frangelico liqueur*

All \$16.90 each