

Bistro

Blues Point Hotel

1864

Snack & Share

HOT CHIPS garlic aioli	9.5
GARLIC BREAD + make it cheesy	9.5 +2.5
SWEET POTATO WEDGES chipotle mayo	13
MEXICAN CORN RIBS (GF) chilli & lime butter	13
MUSHROOM ARANCINI Napoli sauce and parmesan	16
POPCORN CAULIFLOWER chipotle mayo	16.5
PAN FRIED HALOUMI (GF) peppered honey and pomegranate	18
SPICY BUFFALO WINGS blue cheese dip, celery	19.5
SALT & SZECHUAN PEPPER SQUID garlic aioli	19.5
BRANDY DUCK LIVER PATE (GFO) caperberries, fig compote & crostini	20

The Main Event

EGGPLANT PARMIGIANA roast balsamic onion, corn ribs & garden salad	28
GARLIC PRAWN LINGUINE baby spinach, lemon butter, chilli & sourdough	29.5
BENGLI CURRY OF THE DAY (GF) turmeric rice, minted raita & house chutney	30
SWORD FISH STEAK (GF) herbed kipfler potatoes, asparagus & citrus salad	39.5
HONEY GLAZED PORK CUTLET (300G) crispy potatoes, broccolini, green beans & apple chutney	39.5
SIRLOIN STEAK (250G) (GFO) chips, salad, and choice of sauce	39.5
BEEF RIB EYE STEAK (350G) (GF) duck fat fried kipflers, broccolini, blistered cherry tomatoes & café de Paris butter	44
SAUCES Mushroom, Pepper or Rosemary gravy	

Our menu contains allergens, and is prepared in a kitchen that handles nuts, shellfish, gluten.

Whilst we cannot guarantee our food will be allergen free we do offer:

GF gluten free **GFO** gluten free option
VG vegan **VGO** vegan option

A 10% surcharge applies on public holidays.

Salad Days

SUMMER BOWL (GF) (VG) beet dip, avocado, curried lentils, Asian slaw, ginger, sesame & pickled lemon	22
HONEY ROASTED PUMPKIN SALAD (GF, VGO) radicchio, pickled fennel, baby spinach, Persian fetta & toasted pepitas	22
CAESAR SALAD (GF) baby cos, golden croutons, parmesan, boiled egg & candied bacon	20
ADD ON + Cajun chicken or grilled haloumi + garlic prawns	+ 6.5 + 8

Pub Classics

BEEF BURGER lettuce, tomato, caramelised onion, bacon, Swiss cheese & chips	26
GRILLED CAJUN CHICKEN BURGER coleslaw, avocado, jalapeno & chips	25
FALAFEL BURGER (VGO) Asian slaw, tahini, shaved cucumber & chips	25
CHICKEN SCHNITZEL chips, salad, lemon & choice of sauce	25.5
CHICKEN PARMIGIANA chips & salad + add bacon	27.5 +5
CRISPY BATTERED FISH coleslaw, chips & tartare Gluten Free buns available	27 +3

Sweet Treats

CHOCOLATE MOUSSE whipped cream and almond praline	14.5
PASSIONFRUIT & MANGO SEMIFREDDO minted summer berries	14.5
AFFOGATO Frangelico, Tia Maria or Kahlua	19.5

Kids Meals

PASTA Napoli sauce	12
CHICKEN NUGGETS N CHIPS	12
FISH & CHIPS	15
JUNIOR CHEESEBURGER chips	17
ICE CREAM caramel or chocolate topping	8

BISTRO HOURS

MONDAY - THURSDAY 11.30am – 2.30pm, 5.30pm – 9pm **FRIDAY + SATURDAY** 11.30am – 9.30pm **SUNDAY** 11.30am – 9pm

Drinks

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Sparkling

BTW Sparkling NV VIC	10.5	37
HANDPICKED Prosecco (organic) Veneto, Italy	12	48
CHANDON Sparkling Brut Yarra Valley, VIC	15	65
MOET & CHANDON NV Champagne Epernay, FRANCE		90
VEUVE CLICQUOT Brut Champagne Reims, FRANCE		100

White

Zero 0% Alcohol	11.5	42
Ara Zero Sauvignon Blanc		
BTW Sauvignon Blanc VIC	10.5	37
BIMBADGEN Chardonnay Hunter Valley, NSW	12.5	49
SANTI SORTESELE Pinot Grigio Valdadige, ITALY	12.5	49
ARA Pinot Gris Marlborough, NZ	13	50
WICKS Riesling Adelaide Hills, SA	13	50
LOVEBLOCK Sauvignon Blanc, organic, vegan Marlborough, NZ	13.5	52
SCARBOROUGH Chardonnay Hunter Valley, NSW		60
MAKE IT A LARGE GLASS		+ 3.5

Cocktails available

Rosé

MAISON FORTANT Rosé Coteaux Varois en Provence, FRANCE	12.5	49
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Red

BTW Shiraz VIC	10.5	37
ABBOTS & DELAUNAY 'LES FRUITS SAUVAGES' Pinot Noir Languedoc, France	13	50
WILDFLOWER Cabernet Sauvignon WA	12.5	49
CORRYTON BURGE Shiraz Barossa Valley, SA	13.5	52
WILLUNGA 100 Grenache McLaren Vale, SA	14	55
ARGENTO Malbec Mendoza, ARGENTINA	14	55
DEVIL'S STAIRCASE Pinot Noir Central Otago, NZ		57
RYMILL, "THE DARK HORSE" Cabernet Sauvignon Coonawarra, SA		60
LUIGI VICO 'ROBOR VITA' Barbera Piedmont, ITALY		92
MAKE IT A LARGE GLASS		+ 3.5

Spritz

APEROL Prosecco / Soda / Orange		19
PINK GIN Prosecco / Soda / Strawberries		19
HUGO Prosecco / St Germain Elderflower / Mint		19

Happy hours

MON - THURS, 4PM - 6PM
\$6.50 house beer schooners
\$7.50 Stone + Wood schooners
\$8.50 house wine
FRIDAY, 5PM - 7PM
\$14 Spritz

*Happy Hours not available on Public Holidays

What's on

Monday \$22 SIRLOIN STEAK
Tuesday \$17.50 CHICKEN SCHNITTY
Wednesday TRIVIA NIGHT
Thursday MEAT RAFFLE
Sunday \$30 ROAST ALL-DAY

LUNCH SPECIAL
 (MON - THURS)
\$15 TACOS