

Bayblu

Seafood Restaurant

Entrées

SOUP OF THE DAY - SEAFOOD AND NON (changes daily)	19.5
SHASHIMI (JAPANESE WAY) soy, pickled ginger, wasabi	29.5
FRESHLY SHUCKED SYDNEY ROCK OYSTERS	
NATURAL 1/2 DOZEN	23.5
1 DOZEN	39.5
KILPATRICK OR MORNAY 1/2 DOZEN	25.5
1 DOZEN	42.5
AVOCADO AND KING PRAWNS	29.5
TASMANIAN SMOKED SALMON	28.5
SEASONAL STEAMED ASPARAGUS w hollandaise	25.5
CHAR-GRILLED BABY OCTOPUS w herbs, lemon, olive oil	28.5
BBQ GREEN PRAWNS w creamy garlic butter	29.5
GRILLED HALOUMI CHEESE w semi-dried tomato	22.5
TEMPURA ZUCCHINI FLOWERS filled with ricotta and spinach	25.5
BABY CALAMARI SALT AND PEPPER	25.5
SALT AND PEPPER SOFT SHELL CRAB	26.5
JAPANESE SCALLOPS bbq w soy, chilli, shallots and ginger	28.5
CALAMARI RINGS crumbed and deep-fried	24.0
SIZZLING GARLIC PRAWNS topped w chorizzo sausage (optional)	29.5
LAMB BRAINS crumbed and deep fried served w tartar sauce	22.5

Salads

SALADS (FOR ONE 17.5 OR 27.5 FOR TWO)
Greek
Caesar
Rocket
French Fries (Small 9.5 or Large 13.5)

Bread

Warm bread roll	4.0
Garlic and parsley (2 pieces)	5.0
Mixed Herb (2 pieces)	5.0

Mains

GRILLED WILD BARRAMUNDI FILLET topped with asparagus, lemon butter sauce	39.9
WHOLE SNAPPER OVEN ROASTED (takes 25 minutes) w olive oil, seasonal herbs	39.9
TEMPURA BATTERED SAND WHITING FILLETS deep fried served w crispy chips and salad	39.9
TASMANIAN ATLANTIC SALMON FILLET grilled w caramelized leeks and lime butter	38.9
SNAPPER FILLETS grilled served w roasted capsicum and olive oil	38.9
JOHN DORY FILLET lightly grilled w lime butter sauce (seasonal)	42.9
BAKED WHOLE RAINBOW TROUT w smoked salmon, spinach and cream sauce	41.9
LINGUINE PASTA sautéed w baby spinach, pine nuts, garlic, chilli and olive oil	32.9
CHICKEN BREAST FILLET baked ricotta and roasted capsicum, sage w baby spinach	31.9
VEAL MEDALLIONS char-grilled, tender w bbq green prawns, asparagus hollandaise	45.9
ROAST DUCK BREAST w black cherries, duck rosemary reduction	42.9
KING ISLAND BEEF char-grilled w a choice of chive bearnaise, peppercorn or mushroom sauce	45.9
FRESHLY COOKED LOBSTERS	M/P
choice of mornay, thermidor or garlic butter served half or whole	
LIVE LOBSTERS	M/P
lightly grilled w your choice of sauce	

All main courses served w seasonal vegetables

OUR HOUSE SPECIALTY

BAYBLU HOT & COLD SEAFOOD PLATTER FOR TWO

210

fresh King prawns, oysters natural, blue swimmer crab,
1/2 lobster,
prawn cutlets, salt and pepper calamari,
fried calamari rings, fried fish fillets,
bbq octopus, grilled prawns, Moreton Bay bugs,
served w fries and seasonal fruits

Kids Menu

Chicken Schnitzel and Chips	19.9
Fried Calamari and Chips	19.9
Pasta bolognese	19.9
Fried Prawn Cutlets and Chips	19.9
Fried Fish and Chips	19.9

All served w tomato sauce and choice of soft drink
PLUS vanilla ice cream w chocolate, caramel
or strawberry topping



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