

# deepbluebistro



## entrée

Sydney rock oysters natural, eschallot vinaigrette - \$15/28

Sydney rock oysters kilpatrick - \$20/32

Kingfish sashimi, pickled ginger & citrus soy dressing - \$17

Barramundi escabeche - \$18

Ocean trout rilletes, cauliflower puree & asparagus salad - \$18

Salt & pepper soft shell crab, coriander & cucumber salad - \$22

Goats cheese terrine, raisins & walnut vinaigrette - \$18

Crocodile carpaccio, bush tomato, pepperberry crème fraiche & lemon aspen - \$17

Kangaroo tartare, avocado cream & damper bread crostini - \$16

Baked quail, pickled shitake & ruby grapefruit jelly - \$17

## sides

Rocket, parmesan & caramelised balsamic - \$12

Confit garlic & coriander on Turkish - \$8

Char grilled damper, lemon myrtle olive oil,  
bush tomato relish & marinated olives - \$12

Sea salt chips - \$8

Rissole potatoes - \$9

Sautéed vegetables - \$9

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10% surcharge weekends and public holiday  
we do not accept American Express or Diners cards

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## mains

Grilled Moreton Bay bugs, chive & roast tomato salad - \$39

Pan seared kingfish fillet, gazpacho broth, oysters, cucumber & olive cheeks - \$33

Baked blue eye cod fillet, braised oxtail, eschallot puree & pea vinaigrette - \$32

Crispy skin salmon, prawn lasagne & bisque foam - \$30

Whole baked baby barramundi, fennel, lime & mint - \$31

Roast flathead tail, lightly spiced lentils & pancetta crisps - \$31

Roast chicken breast, taleggio, roast whitlof & tarragon sauce - \$30

Rosemary braised lamb shank, lamb consommé, paysanne vegetables & confit chorizo - \$31

Kangaroo loin, braised shank croquette & bunya nut puree - \$29

Seared 300g grain fed eye fillet, wild mushroom pithivier, buttered spinach & carrot puree - \$40

Slow braised veal osso bucco, roast bone marrow, parsnip & vanilla puree, root vegetables - \$31

Chef's: Wayne Farmer & David Lee

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