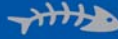


deepbluebistro



outback degustation menu

char grilled damper bread with lemon myrtle oil
& bush tomato chutney
"jaggard passion" cocktail

crocodile carpaccio, pepperberry creme
fraiche, lemon aspen
jansz premium nv cuvee, pipers brook , TAS

moreton bay bug tail, mussels & clam chowder
05 wrattonbully vineyards marsanne Viognier, sa

crispy skin wild barramundi, pickled cucumber,
lemon myrtle beurre blanc
05 tarrawarra tin cows chardonnay, vic

seared emu, davidson plum puree
06 O'Leary Walker Pinot Noir, Adelaide Hills, SA

kangaroo 3 ways, bunya nut puree
05 nugan durif, nsw

quandong & lemon myrtle roll, poached muntaris
06 vasse felix cane cut semillion, wa

\$75.00 per person - \$100.00 with wine

Ground Floor - "Coogee View"
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www.deepbluebistro.com.au