

# BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

## WEEKDAY LUNCH

SERVED FROM 10AM - 4PM MON - FRI

### YOGURT BOWL

YOGURT, FRESH BERRIES, HOUSE MADE GRANOLA,  
FRESH FRUIT, BLUEBERRY PRESERVE

14

### EGGS BENEDICT

POACHED EGGS ON TOUTONS,  
WITH HOLLANDAISE

YOUR CHOICE OF:

PEAMEAL BACON  
SMOKED SALMON  
SAUSAGE PATTY

17

### TWO EGG BREAKFAST

EGGS, HASHBROWNS, TOAST, CHOICE OF BACON,  
PEAMEAL OR SAUSAGE

17

### FISH CAKES

HOUSE MADE MUSTARD PICKLES

14

### SOUP OF THE DAY

DAILY OFFERING OF HOUSE MADE SOUP

10

### SEAFOOD CHOWDER

COD, MUSSELS, BACON, FRESH HERBS,  
ROOT VEGETABLES

14

### MUSSELS

STEAMED MUSSELS WITH SWEET CORN PUREE,  
BACON, CELERY, CHILI OIL

12

### GREEN SALAD

GREEN CODDESS DRESSING, GRILLED CORN,  
TOMATO, BROCCOLI, CRISPY CHICK PEAS,  
WALNUT CRUMBLE

12

### KALE CAESAR SALAD

BACON, LEMON, CROUTONS, PARMESAN CHEESE

12

SERVED WITH FRIES, SALAD OR DAY SOUP

### HOUSE BURGER

HOUSE MADE BEEF & MUSHROOM PATTY WITH  
BACON, ACED CHEDDAR, TOMATO JAM,  
HARISSA MAYO

18

### FRIED CHICKEN SANDWICH

ORANGE HABANERO HOT SAUCE,  
TRUFFLED HONEY BUTTER, COLESLAW

18

### TACOS

TWO GRILLED TACOS ON HOUSE MADE FLOUR  
TORTILLA, GRILLED CORN SALSA, PICKLED  
RED CABBAGE, LIME BUTTERMILK,  
JALAPENO & TOMATILLO JAM

CHOICE OF:

FRIED CHICKEN OR BRAISED BEEF BRISKET

18

### FISH & CHIPS

BEER BATTERED COD & FRESH CUT FRIES WITH  
TARTAR SAUCE AND COLESLAW

18

### VEGETARIAN UNAMI BOWL

VEGETABLE UMAMI BOMB BROTH, RICE NOODLES,  
KIMCHI, PICKLED BEETS, ROASTED MUSHROOM,  
GRILLED TOFU, DYNAMITE SAUCE, FRESH GREENS

18

ADD FRIED CHICKEN 8

EXECUTIVE CHEF  
ADAM GREVATT