

ENTREES:

Garlic & honey mustard (V)
cheese bread.

Chicken Quesadilla:
Chicken, shredded cheese,
grilled mushroom.

American boneless
Buffalo wings: (6 or 12)
Boneless chicken wings tossed in your
choice of sauce W/blue cheese or
ranch dressing.
Sauces: hot, honey BBQ, or mild.

SOUP OF THE DAY:

House made soup,
warm crusty bread.

SALADS:

Ky street salad: (V) (GF)
Green & red cabbage,
pickled jalapenos, coriander,
spring onions, radishes,
parmesan cheese.

Almost famous garden salad: (V) (GF)
Mixed leaf, red onion, pepperoncini,
tomatoes, kalamata olives, croutons,
mozzarella.

Either salad: add Chicken
add Beef

LUNCH MENU:

MAINS:

Calamari with Moroccan spices and couscous: (GF)
Hand cut calamari, lightly dusted, shallow fried.

Stromboli: (V)
Mozzarella, Napoli, roasted veggies.

Fish & Chips:
Beer battered fish, crinkle cut chips, house salad,
tartare, lemon.

Lunch chicken Parma 1/2 or 1/2 schnitzel:
House made panko crumbed, tomato Napoli, ham,
cheese, chips, house salad.

Chicken Parma or Schnitzel:
House made panko crumbed, tomato Napoli, ham,
cheese, chips, house salad.

Open-Faced Philly cheese:
Grilled marinated chicken, onion, mushroom, capsicum,
melted tasty cheese, garlic aioli, toasted sourdough.

Bluey hickory mozza burger:
Wagyu beef Pattie, bacon, caramelized onion,
lettuce, tomato,
mozzarella cheese, tangy BBQ sauce.

Soft grilled tacos:
Honey BBQ chicken (3)
(chicken breast, slaw, shredded carrots, ranch dressing)

Pulled pork (3)
(slow cooked pork, Spanish onion, chipotle aioli,
shaved lettuce)

**12 inch
lunch pizza:
Please see
specials board**

Lazy days lasagne:
Ground beef
simmered in special sauce,
bechamel, ricotta,
lasagne noodles,
fior di latte.

— THE —
**BLUE BRICK
HOTEL**
- EST. 1899 -

DINNER MENU:

ENTREES:

Parmesan & Chive Pull-Apart
W/sour cream saffron Dip.

Chorizo Croquettes
W/avocado aioli:
Creamy potato croquettes infused
with chorizo.

Calamari with Moroccan spices
& couscous: (GF)
Hand cut calamari, lightly dusted,
shallow fried.

9inch Margherita Pizza:
Fiore di latte, tomatoes,
fresh basil, ricotta.

SALADS:

Grilled Caribbean
chicken salad: (V) (GF)
Mixed leaf, iceberg lettuce, red cabbage,
diced pineapple, tomatoes, spanish onion,
honey-lime dressing.

Prosciutto & Melon salad: (GF)
Cos leaves, cantaloupe, prosciutto,
capsicum, cucumber.

Ky street salad: (V) (GF)
Green & red cabbage, pickled jalapenos,
coriander, spring onion, radishes,
parmesan cheese

Add beef

MAINS:

Prosciutto wrapped chicken: (GF)
Ricotta, spinach, sundried tomato,
potato rosti, garlic herb butter.

Pork Ribs- Texas Way:
Dirty rice, Slaw, grilled corn cob.

300g Scotch Fillet: (GF)
Golden Kipflers, honey glazed Dutch
carrots, choice of sauce.

Smoked pork shoulder
W/chilli rub & bourbon-peppercorn
BBQ sauce: (GF)
Roast sweet potatoes & pears,
grilled asparagus.

200g Grilled salmon fillet:
Crispy skinned, sautéed mushrooms,
spinach, confit cherry tomatoes,
lemon mustard glaze.

Sweet & Sour
Pineapple steaks: (Vegan)
Rice, potatoes, broccoli, pineapple,
capsicum.

SIDES:

Chips
Rosti
Sautéed Greens
Chargrilled Corn
Garden Salad

PASTA & RICE:

Nasi Goreng: (V) (GF)
Stir-fried rice, pork, chicken,
prawns, fried shallots, Asian veg,
sticky sauce, egg.

Portobello
& Porcini Mushroom Ravioli: (V)
Brown butter, sage, Pine nuts,
Parmesan.

Smoked salmon & spinach risotto
W/lemon mascarpone:
Salmon, spinach, garlic,
leeks, parmesan.

THE CLASSICS:

Pie of the day:
Freshly made pie filling, encased in
puff pastry
served with complementing side.
Please see Specials Board.

Fish & Chips:
Beer battered fish, crinkle cut chips,
house salad, tartare, lemon.

Chicken Parma or Schnitzel:
House made panko crumbed,
tomato Napoli, ham, cheese, chips,
mixed salad.

SAUCES:

Gravy,
Mushroom Gravy,
Red wine Jus, Pepper Sauce,
Onion & Bacon Gravy,
Garlic Butter,
Blue Butter

KIDS MEALS:

Macaroni & Cheese.
Fish & Chips.
Popcorn Chicken & Chips.
Cheesy Bread Pizza.
Grilled Chicken Breast & Veg.
(Free drink included)

DESSERTS:

New York baked cheese cake:
New York style cheese cake,
swirled with wild berries,
topped with white chocolate mousse.

Churros:
Dusted with cinnamon and icing sugar,
caramel sauce and icecream.

Warm chocolate brownie sundae:
Warm brownie loaded with chocolate
chips, vanilla icecream, hot fudge.

Home made warm apple pie:
Tart apples with cinnamon,
sugar and & buttery topping
in a short bread crust
with toffee icecream.

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