

Dinner Menu

Starters

Baked garlic and Italian parsley bread	4.50
Turkish bread, Olive oil and Balsamic vinegar, Dukkah Spices	6.80

Entrees

Soup of the Day	10.50
Please refer to our specials board *V, GF	

Yellow Pumpkin Curry	15.00
Wrapped in silver beet, softened diced tomato, Labneh V, GF	

Duck Breast, Water Chestnut and Mushroom Spring Roll	16.90
Sweet and sour orange dressing	GF

Chinese Braised Beef	16.90
Braised beef and silken wonton assemblage, pickled wombok cabbage	

Oysters		
Natural GF	½ doz.	16.00
With red wine and shallot vinegar, brown bread	1 doz.	28.50
Kilpatrick GF	½ doz.	17.50
Grilled with smoky bacon and Worcestershire sauce	1 doz.	30.80

Bremer Bay Scallops in the ½ Shell	17.50
Grilled with lemon, olive oil, Maldon sea salt and cracked pepper GF	

Rice Floured Salt & Pepper Squid	16.00
Sweet potato chips, lime aioli	GF

Semolina Crusted Prawns	16.50
Marinated in tamarind and chilli, in a poppadum basket, tomato chutney and yoghurt dipping sauce	

*Option, V-Vegetarian, GF-Gluten Free

Credit cards incur 2% surcharge. Corkage fee \$2.00 per bottle

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Mains

Red Spot Emperor	27.50
Grilled or Battered with house wedges, seasonal salad, tartare sc. *GF	
Grilled Fisherman's Plate	32.80
Red Spot Emperor topped with prawns, calamari, scallop and mussel, lemon garlic butter, salad and wedges, spicy tomato sauce *GF	
Local Fish when available – see the specials board	
Blues Caesar Salad (anchovies optional)	22.80
Cos leaves, smoked salmon, croutons, bacon, poached egg *V, GF	
Chicken Kiev Inspired	30.80
Chicken mousse filled with garlic butter; crumbs, roasted pumpkin, broccoli, creamed potato, lemon butter sauce	
Prime Sirloin Steak, Creamed Potato, Carrot, Beans	
Classic Surf & Turf with creamy garlic prawns GF	35.50
or	
Grain mustard sauce and red wine jus	31.50
Esperance Lamb Rack	33.80
Gourmet potato, beans, snow peas, peas, Feta cheese, mint jus GF	
Shoulder Pork Ribs	
Sticky BBQ sauce, steamed gourmet potato, green salad	29.80
Roast Vegetable and Quinoa Salad	
With Haloumi and preserved lemon vinaigrette V, GF	23.80
Pasta of the Day	
Please refer to the specials board	

Sides – as sides only

House made wedges	6.00
Gourmet potatoes – oven roasted with garlic & rosemary	5.00
Seasonal salad with balsamic vinaigrette	5.00
Steamed seasonal vegetables tossed with herb butter	5.50
Chips	4.50

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