



blue angel

### **Entrees**

Freshly shucked Coffin Bay oysters with jalapeno and lime “hot ice”

3 ea

15.5 ½ Doz

Local spanner crab salad

crispy pork belly, green papaya, mandarin and chilli peanuts

17

New season green and white asparagus with broad beans, aged Gympie goats cheese and beetroot

jelly

15

Pan fried orange dusted prawns

with a fresh pea, ricotta and mint salad

15

Baked Hervey Bay scallops ‘Rockefeller’

smoked bacon, fennel, parmesan, chilli and rocket

17

Tasting plate of Bendele farm duck liver parfait with cumquat chutney

Rillettes with cornichons, shallots, parsley,

Smoked breast salad with blood orange, fennel and chervil

17

*“At blue angel we endeavor to source the finest ingredients available. We support local growers, farmers and fishermen because we believe that the less a product has to travel, the longer it will have been allowed to ripen on the vine, swim in the sea, graze on pasture, which means less handling and the fresher it will be”.*

*Daniel Mosedale*

### **Mains**

Spiced crusted Hiramasa Kingfish, French lentils, roast pumpkin, beetroot and chilli jam

28

Olive oil roast local snapper, ratatouille, black olives, saffron aioli and salsa verde

28

Basil infused jumbo prawn “spring rolls” polenta gnocchi, spring vegetables and bisque

32

Fresh pea, lemon and herb risotto with slow cooked Petuna ocean trout, goat’s curd coulis

28

Char grilled Bangalow pork chop, panzanella salad, blue cheese,

aged sherry vinegar and crispy sage

28

Char grilled Grainge Wagyu rib-eye (200 day grain fed)

Anna potatoes, creamed mushrooms and truffle jus

35

### **Sides**

Rocket salad

shaved pear, Parmesan and vincotto

7.5

Cauliflower with olive oil bread

crumbs, chopped egg and herbs

7.5

Buttered Gympie green beans

with crushed hazelnuts

7.5

Organic creamed potatoes

7