

SMALL PLATES 前菜



Bread + Olives 面包和橄榄

Char-grilled sourdough (Pigeon Whole Bakers) or Gluten free Super Seedy loaf (Straight Up) *with garlic butter, preserved lemon aioli or balsamic + olive oil* 8.9
炭烤面包或不含高筋面包
搭配蒜蓉牛油和腌制柠檬蛋黄酱 或者 意大利巴萨米传统香醋和橄榄油

House made smoked salmon paté, *toasted sourdough* 12.9
炭烤面包或不含高筋面包
搭配蒜蓉牛油和腌制柠檬蛋黄酱 或者 意大利巴萨米传统香醋和橄榄油

Selection of marinated olives (G) 9.9
腌制橄榄拼盘

Oysters 生蚝

Tas Prime Woody Island Pacific Oysters - ½ dozen 22
from leases at Pittwater and Dunalley

Raw: *natural with lemon (G)*

Hot: *garlic butter, kilpatrick (G) or tempura battered, with mirin + soy*

塔斯马尼亚本地生蚝一半打6只来自Pittwater和Dunalley海域

生吃: 搭配新鲜柠檬 (G)

烤生蚝: 基尔帕特里克烤生蚝(采用培根及香辣烤酱料) (G), 搭配蒜蓉牛油
或者 天妇罗, 搭配味醂(日本米酒)和酱油

Afternoon Oyster Orgy - oysters \$2 each - from 3 to 5 pm

“午后狂欢” - 生蚝 2澳币/只, 下午3点至5点

Cold 冷盘

Sashimi – Huon Atlantic salmon and/or blue eye soy, wasabi, pickled ginger, cucumber + sesame (G) 17.9
刺身 - 塔斯马尼亚三文鱼 或者 澳洲蓝眼鱼
搭配酱油、芥末、腌制生姜、青瓜和芝麻

King prawns, ½ dozen, iceberg lettuce, cocktail sauce 26.9
明虾, 半打6只, 搭配生菜和鸡尾酒酱

10% surcharge on Sunday and Public Holidays

周日及国定假日收取10%附加费

BLUE EYE

Hot 热食

Curried seafood chowder (G), <i>grilled sourdough</i> 咖喱海鲜巧达浓汤(G), 搭配烤面包	12.9
Crumbed Bass Strait squid, <i>tartare sauce + lemon</i> 酥炸巴斯海峡鱿鱼, 搭配塔塔酱和新鲜柠檬	12.9
Thai fishcakes, <i>sweet + sour dipping sauce (G)</i> 泰式风味鱼饼, 搭配酸甜酱(G)	12.9
Steamed prawn dumplings, <i>green chilli sauce, coriander, fried shallots</i> 蒸虾饺, 搭配青辣椒酱、香菜和小葱炒	13.9
Crumbed or seared scallops, <i>tartare sauce</i> 酥炸或者香煎带子, 搭配塔塔酱	16.9
Char-grilled Pirates Bay octopus, <i>tzatziki</i> 炭烤章鱼(塔斯马尼亚海盗湾), 搭配青瓜酸乳酪酱汁	17.9
Chilli salt squid, <i>quinoa tabbouleh, preserved lemon aioli</i> 椒盐鱿鱼, 搭配藜麦沙拉和腌制柠檬蛋黄酱	16.9

BURGERS + SALADS 汉堡+沙拉



Burgers 汉堡

Char-grilled Huon Atlantic salmon, <i>lemon aioli</i> 炭烤塔斯马尼亚三文鱼堡, 搭配柠檬蛋黄酱	17.9
Grilled fish of the day, <i>tartare sauce</i> 烤鱼堡(选用当日特色鱼), 搭配塔塔酱	17.9
Grilled beef, <i>cheese, red pepper chutney</i> 烤牛肉汉堡, 搭配芝士和红辣椒酸辣酱	17.9
<i>All served on a brioche bun with tomato, cos lettuce, chips</i> 以上餐食均配有法式奶油面包、番茄、生菜和薯条	

Salads 沙拉

Greek salad <i>sheep's milk feta, tzatziki (G) (V)</i> 希腊沙拉 搭配羊奶酪和青瓜酸乳酪酱汁 (G) (V)	12.9
Iceberg, radish + tomato salad <i>cucumber, celery + vinaigrette (G)</i> 生菜、萝卜和番茄沙拉 搭配青瓜、芹菜和油醋汁(G)	6.9

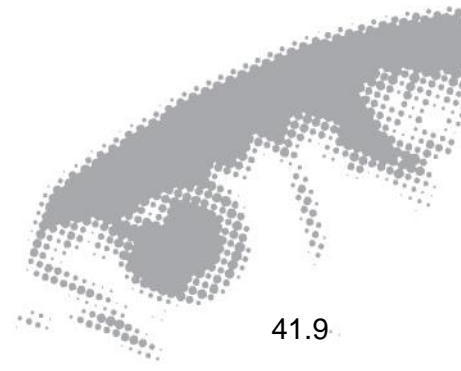
Sides 配菜

Steak cut chips, choice of sauces (G) (V) <i>tomato, tartare, aioli</i> 炸薯条, 搭配不同口味的酱汁 (G) (V) 番茄酱、塔塔酱和柠檬蛋黄酱	6.9 / 9.9
Steamed greens, <i>olive oil + lemon (G) (V)</i> 清蒸蔬菜, 搭配橄榄油和新鲜柠檬(G) (V)	8.9

MAIN PLATES 主菜



Crumbed squid, <i>chips, salad, tartare sauce + lemon</i> 酥炸鱿鱼, 搭配薯条、沙拉、塔塔酱和新鲜柠檬	25.9
Moo Brew pilsner battered or crumbed fish of the day <i>served with chips, salad, tartare sauce + lemon</i> 啤酒炸或酥炸鱼排(选用当日特色鱼) 搭配薯条、沙拉、塔塔酱和新鲜柠檬	31.9
Crumbed or seared scallops <i>chips, salad, tartare sauce + lemon</i> 酥炸或香煎带子 搭配薯条、沙拉、塔塔酱和新鲜柠檬	33.9
The Lot: <i>battered fish, crumbed scallops, squid, fishcake, prawn dim sim, chips, salad, tartare sauce, lemon</i> 拼盘: 鱼排、酥炸带子、鱿鱼和鱼饼 搭配虾饺、薯条、沙拉、塔塔酱和新鲜柠檬	33.9
Scallop linguini <i>chilli, garlic, parsley + rocket</i> <i>(G) gluten free penne available</i> 带子意面 搭配辣椒、蒜蓉、香芹和小葱炒 <i>(G)</i> 本店亦提供不含高筋意面	30.9
Seafood pie <i>white fish, Huon atlantic salmon, crushed peas, mint, mussel cream</i> 海鲜派 白鱼、塔斯马尼亚三文鱼、豌豆粒、薄荷和贻贝奶油酱汁	34.9
BBQ Pirates Bay octopus (G) <i>greek salad, chips, tzatziki</i> 炭烤章鱼(塔斯马尼亚海盗湾)(G) 搭配希腊沙拉、薯条和青瓜酸乳酪酱汁	36.9
Mixed grill (G) <i>Huon Atlantic salmon, fish of the day, scallops, octopus, new potatoes, cos, anchovy + parmesan salad</i> 炭烤拼盘 (G) 塔斯马尼亚三文鱼、当日特色鱼、带子和章鱼 搭配嫩马铃薯、鳀鱼和帕玛森奶酪沙拉	41.9



- Longford scotch fillet of beef (300g) 41.9
roast tomato, mushroom, greens, chips,
with mushroom or pepper sauce (G) or café de paris butter
来自塔斯马尼亚西北端 -格津角的牛排(300 克)
搭配慢烤番茄、蘑菇、绿叶蔬菜和薯条
搭配蘑菇酱 或 胡椒酱 (G) 或 牛油
- Surf 'n' Turf 51.9
Longford scotch fillet, scallops, prawns, tomato, mushroom, greens,
chips, café de paris butter
海陆大餐
格津角牛排、带子、虾、番茄、蘑菇和绿叶蔬菜
搭配薯条和牛油
- Seafood platter, served over three courses (minimum 2 people) 65/ 位
Smoked salmon paté, sourdough bread, octopus, natural oysters
Chilli salt squid, battered fish of the day, prawn + ginger dumplings
Grilled fish of the day, atlantic salmon, scallops
vegetables and condiments
海鲜拼盘 (可供两人以上享用)
烟熏三文鱼、面包、章鱼和新鲜生蚝
椒盐鱿鱼、鱼排 (当日特色鱼)、蒸虾饺含姜丝
烤鱼 (当日特色鱼)、塔斯马尼亚三文鱼、带子、蔬菜和调味料

本店亦提供“今日特色”，详情请见布告牌。

(G) 不含高筋。如有素食或不含奶制品餐食需求，请与餐厅服务员联系，谢谢！

BLUE EYE



DESSERTS 甜品



Cinnamon churros <i>dark chocolate sauce, salted caramel ice cream</i> 西班牙肉桂油条 搭配黑巧克力酱和海盐焦糖冰淇淋	13.9
Sticky date pudding (G) <i>butterscotch sauce, vanilla bean ice cream</i> 红枣布丁 (G) 搭配奶油酱和香草冰淇淋	13.9
Lemon crème brûlée (G) <i>langue de chat</i> 法式柠檬焦糖布丁 (G) 搭配法式猫舌小饼干	13.9
Cheese Plate: <i>Wicked cheese brie or King Island cheddar</i> <i>Or Wicked nanny goat blue cheese, leatherwood honey</i> One cheese (50g) Two cheese Three cheese <i>Served with lavosh, quince paste</i> (G) <i>Gluten free rice crackers available</i> 芝士拼盘: 女巫奶酪 (南塔州里奇蒙) 或 切达乳酪 (塔州 <i>King Island</i>) 或 Or 山羊蓝奶酪, 搭配革木蜂蜜 单款芝士 (50g) 任意两款芝士 任意三款芝士 搭配亚美尼亚式面包和甜温柏酱 (G) 本店亦提供不含高筋米饼	13.9 27.8 41.7
Trio of house-made Ice cream and sorbet (G) <i>vanilla bean, dark chocolate, salted caramel, or raspberry, lemon or apricot sorbet</i> 自制冰淇淋和雪酪三重奏 (G) 香草冰淇淋、黑巧克力冰淇淋、海盐焦糖冰淇淋、树莓雪酪、柠檬雪酪、杏雪酪	13.9
Waffle cone 冰淇淋甜筒	4.9
Affogato (G) <i>espresso coffee, ice cream + liqueur</i> 意式浓缩咖啡加冰淇淋 (含甜酒)	15.9

