

# SMALL PLATES 前菜



## Bread + Olives 面包和橄榄

Char-grilled sourdough (Pigeon Whole Bakers) or Gluten free Super Seedy loaf 8.9  
(Straight Up) *with garlic butter, preserved lemon aioli or balsamic + olive oil*  
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 17.9  
*soy, wasabi, pickled ginger, cucumber + sesame (G)*  
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><br>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><br>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><br>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><br>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><br>酥炸或者香煎带子, 搭配塔塔酱                                 | 16.9 |
| Char-grilled Pirates Bay octopus, <i>tzatziki</i><br>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><br>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><br>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><br>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><br>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><br>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<br><i>sheep's milk feta, tzatziki (G) (V)</i><br>希腊沙拉<br>搭配羊奶酪和青瓜酸乳酪酱汁 (G) (V)                  | 12.9 |
| Iceberg, radish + tomato salad<br><i>cucumber, celery + vinaigrette (G)</i><br>生菜、萝卜和番茄沙拉<br>搭配青瓜、芹菜和油醋汁(G) | 6.9  |

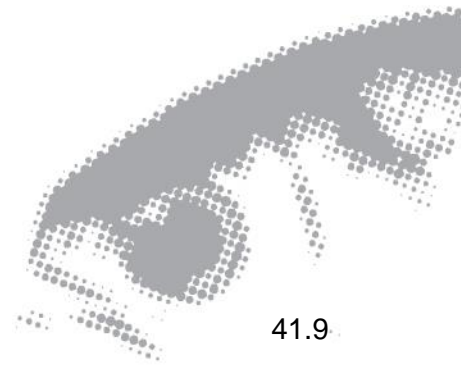
## Sides 配菜

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

# MAIN PLATES 主菜



|   |      |
|---|------|
| <b>Crumbed squid, <i>chips, salad, tartare sauce + lemon</i></b><br>酥炸鱿鱼, 搭配薯条、沙拉、塔塔酱和新鲜柠檬  | 25.9 |
| <b>Moo Brew pilsner battered or crumbed fish of the day</b><br><i>served with chips, salad, tartare sauce + lemon</i><br>啤酒炸或酥炸鱼排(选用当日特色鱼)<br>搭配薯条、沙拉、塔塔酱和新鲜柠檬                                  | 31.9 |
| <b>Crumbed or seared scallops</b><br><i>chips, salad, tartare sauce + lemon</i><br>酥炸或香煎带子<br>搭配薯条、沙拉、塔塔酱和新鲜柠檬  | 33.9 |
| <b>The Lot: <i>battered fish, crumbed scallops, squid, fishcake, prawn dim sim, chips, salad, tartare sauce, lemon</i></b><br>拼盘: 鱼排、酥炸带子、鱿鱼和鱼饼<br>搭配虾饺、薯条、沙拉、塔塔酱和新鲜柠檬                          | 33.9 |
| <b>Scallop linguini</b><br><i>chilli, garlic, parsley + rocket</i><br><i>(G) gluten free penne available</i><br>带子意面<br>搭配辣椒、蒜蓉、香芹和小葱炒<br><i>(G)</i> 本店亦提供不含高筋意面                                | 30.9 |
| <b>Seafood pie</b><br><i>white fish, Huon atlantic salmon, crushed peas, mint, mussel cream</i><br>海鲜派<br>白鱼、塔斯马尼亚三文鱼、豌豆粒、薄荷和贻贝奶油酱汁   | 34.9 |
| <b>BBQ Pirates Bay octopus (G)</b><br><i>greek salad, chips, tzatziki</i><br>炭烤章鱼(塔斯马尼亚海盗湾)(G)<br>搭配希腊沙拉、薯条和青瓜酸乳酪酱汁   | 36.9 |
| <b>Mixed grill (G)</b><br><i>Huon Atlantic salmon, fish of the day, scallops, octopus, new potatoes, cos, anchovy + parmesan salad</i><br>炭烤拼盘 (G)<br>塔斯马尼亚三文鱼、当日特色鱼、带子和章鱼<br>搭配嫩马铃薯、鲷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 (N)<br><i>nutella, salted caramel ice cream</i><br>西班牙肉桂油条<br>搭配黑巧克力酱和海盐焦糖冰淇淋  | 8.9                  |
| Sticky date pudding (G)<br><i>butterscotch sauce, vanilla bean ice cream</i><br>红枣布丁 (G)<br>搭配奶油酱和香草冰淇淋   | 8.9                  |
| Lemon crème brûlée (G)<br><i>langue de chat</i><br>法式柠檬焦糖布丁 (G)<br>搭配法式猫舌小饼干  | 8.9                  |
| Cheese Plate:<br><i>Wicked cheese brie or King Island cheddar</i><br><i>Or Wicked nanny goat blue cheese, leatherwood honey</i><br>One cheese (50g)<br>Two cheese<br>Three cheese<br><i>Served with lavosh, quince paste</i><br>(G) <i>Gluten free rice crackers available</i><br>芝士拼盘:<br>女巫奶酪 (南塔州里奇蒙) 或 切达乳酪 (塔州 <i>King Island</i> )<br>或 Or 山羊蓝奶酪, 搭配革木蜂蜜<br>单款芝士 (50g)<br>任意两款芝士<br>任意三款芝士<br>搭配亚美尼亚式面包和甜温柏酱<br>(G) 本店亦提供不含高筋米饼 | 12.5<br>25.0<br>37.5 |
| Trio of house-made Ice cream and sorbet (G)<br><i>vanilla bean, dark chocolate, salted caramel, or raspberry, lemon or apricot sorbet</i><br>自制冰淇淋和雪酪三重奏 (G)<br>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   | 9                    |
| Waffle cone<br>冰淇淋甜筒  | 3.9                  |
| Affogato (G)<br><i>espresso coffee, ice cream + liqueur</i><br>意式浓缩咖啡加冰淇淋 (含甜酒)   | 15.9                 |

