

cocktails

Blood Orange Gin Fizz

Blood orange juice, Gin and soda

16.5



Ginger Peach Soda

Fresh ginger, peaches and Bacardi with a dash of soda

15.5



Caipirinha

Crushed ice drenched with Brazilian Cachaca, fresh mint and lime

17.9



Blackberry Long Island Iced Tea

Vodka, Gin, Cointreau, Chambord, fresh blackberries topped with lemon, lime and soda

19.5



Mixed Berry Mojito

Refreshing blend of summer berries, mint, lime and white rum topped with soda

17.5



Espresso Martini

A delicious combination of vodka, coffee liqueur, Baileys, Kahlua and a shot of espresso

16.5



Tiramisu Martini

Creamy dessert martini with vodka, coffee liqueur, cream and gelato

17.5



The Blueroom

A blend of vodka, blue curacao, lemonade and fresh lime

14.5



cocktail jugs

Sangria Jugs

Mixed fresh summer fruits, mint and crisp wine

29.5



Pimms Jugs

A refreshing combination of Pimms No 1, Lemonade, Lemon twist with slices of cucumber

29.5



sparkling wine

Clover Hill Brut Cuvée

A soft, pale lemon colour, this exquisite sparkling wine has lively, persistent bead and gentle, creamy mousse. It has attractive, zesty lemon and citrus flavours complemented by ripe melon and white peach flavours.

Tasmania

10.0 48.0



La Gioiosa Prosecco Superiore

Outstanding crisp, dry, yet fruit-driven Prosecco that tastes as good as the very smart bottle looks. Delicious.

DOCG, Italy

9.5 40.0



white wine aromatic white varieties

Chain of Fire Sauvignon Blanc Semillon

A skillful blend of three-quarters Sauvignon Blanc and one-quarter Semillon delivering a deliciously fresh, fruit driven wine.

Western Australia

8.0 25.0



Robert Oatley Signature Series Riesling

Reflecting an outstanding vintage in Western Australia's leading Riesling region, this is a softly textured, crisp, dry, lemon-lime fruited wine with a fine line of acidity.

Great Southern WA

8.5 38.0



Fiore Moscato - Sweeter Style

Refreshingly spritzy, naturally effervescent, with lifted exotic aromas of roses and sweet spice, lychee and intensely grapey flavours, low alcohol and a hint of sweetness.

Mudgee NSW

8.5 38.0



pinot gris and pinot grigio

Ara Select Blocks Pinot Gris

Delivers delicate aromas of pear, and nectarine which flow through to honeyed floral and citrus notes on the palate.

Marlborough, NZ

9.5 40.0



Vinaceous 'Sirenya' Pinot Grigio

The bouquet swirls to a delicate yet lively palate of stone fruits leading to a crisp, crunchy textural finish.

Adelaide Hills, SA

9.0 38.0



sauvignon, semillon and blends

Ara Single Estate Sauvignon Blanc

Delivers lush grapefruit and gooseberry flavours, beautifully offset by a refined dry finish.

Marlborough, NZ

9.5

42.0



Robert Oatley Signature Series Sauvignon Blanc

Passionfruit, cut grass and a hint of lime zest soar across this long, fine, crisp dry white.

Margaret River WA

10.0

44.0



chardonnay

Circa 1858 Chardonnay

A modern style of Australian Chardonnay that delivers generous stone fruit, fig and subtle citrus flavours supported by balanced, toasty oak.

Mudgee, NSW

8.5

32.0



rosé

Luna Rosa

Beautifully balanced, light in alcohol with a lively textural emphasis. The long, refreshing palate finishes crisp with an elegant touch of sweetness.

Central Ranges,
NSW

9.5

40.0



red wine - pinot noir

Jr Jones Pinot Noir

Fresh ripe red and dark cherries with gentle spice and seductive pinot fragrance. The palate is supple and ripe, with plenty of bright juicy cherry flavour and fine pinot tannins, finishing balanced and fresh.

Mornington
Peninsula, VIC

9.5

39.5



cabernet, merlot and blends

Climbing Merlot

Medium palate weight with supple tannins. Nicely integrated oak characters adding some warm spice notes.

Orange, NSW

9.5

39.5



Robert Oatley Finisterre Cabernet Sauvignon

Layered earth and cassis. Silky texture. Sweet dark fruits.

Margaret River, WA

12.0

48.0



shiraz and blends

Chain of Fire Shiraz Cabernet <i>Combines the generosity of Shiraz with the elegant structure of Cabernet in a very smooth, very drinkable wine.</i>	<i>Central Ranges, NSW</i>	8.0	25.0	
Four in Hand Shiraz <i>Moderate alcohol and very supple oak influence, Barossa dark fruits and black chocolate characters rise to the fore, it's generous and appealing, with soft, fine powdery tannins and lovely length of flavour.</i>	<i>Barossa, SA</i>	9.0	38.0	
Mount Langi Ghiran 'Cliff Edge' Shiraz <i>Excellent fine grained tannins support dark blue and black berry fruit characters with underlying spice and savoury complexity.</i>	<i>Grampians, VIC</i>	10	45.0	
Vinaceous Shiraz Grenache Tempranillo <i>The bouquet is a complex mix of ripe berry fruits and savoury aromas.</i>	<i>McLaren Vale, SA</i>	9.0	39.0	

rum

Bundaberg	9.0
Bacardi, Malibu	9.0

gin

Gordon's	9.0
Bombay Sapphire	9.5
South Gin	9.0

vodka

Smirnoff	9.0
42° Below, 42° Below Feijoa	10.0

scotch - whiskey - bourbon

Johnnie Walker Red	9.0
Johnnie Walker Black	9.5
Chivas Regal	10.0
Jim Beam, Canadian Club	9.0
Wild Turkey, Jack Daniels	9.5
Makers Mark	9.5
Glenfiddich, Jamesons	10.0

tap beers

	pot	schooner	jug		pot	schooner	jug
Carlton Draught	5.5	7.5	19.0	Beer of the Month	6.5	8.5	24.0

beers

Cascade Premium Light	5.5	Peroni	9.0
Pure Blonde	7.0	Furphy Pale Ale	9.0
Crown Lager	7.5	Asahi	9.0
Peroni Leggera	8.0	Wild Yak Pacific Ale	9.0
Corona	8.5		

ciders

Rekorderlig Strawberry & Lime	10.0	Bonamy's Apple	9.5
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soft drinks

Coke	4.9	Lemon Lime Bitters	4.5
Coke Zero	4.9	Soda Lime Bitters	4.5
Diet Coke	4.9	Soda Water	4.5
Sprite	4.9	Lime and Soda	4.5
Lift	4.9	Ginger Ale	4.5
Fanta	4.9	Tonic Water	4.5
Raspberry Lemonade	4.5		

mineral and flavoured waters

Sparkling 250ml	4.5	Aranciata	4.9
Sparkling 500ml	7.5	Aranciata Rosso	4.9
Still	5.5	Limonata	4.9
		Chinotto	4.9

beans

Latte, Cappuccino, Flat White	4.0
Espresso, Short Macchiato	3.5
Long Macchiato	4.5
Long Black	4.5
Hot Chocolate, Mocha	5.0
Chai Latte	5.0
Affogato	6.0

jazz up your coffee

Vanilla, Hazelnut or	
Caramel Syrup	add .70¢
Soy Milk	add .50¢

milkshakes

Strawberry, Chocolate,	
Caramel, Banana, Vanilla	7.5

tea pots

English Breakfast, Earl Grey,	
Peppermint, Chamomile, Green Tea,	
White Tea	5.5

iced drinks

Iced Coffee, Iced Chocolate	7.0
Iced Tea, Iced Mocha	8.0
Frappe's	8.0

juices

Orange, Apple, Tomato,	
Cranberry, Pineapple	5.5
Mango	6.5

smoothies

Banana, Mixed Berries, Mango,	
Seasonal Fruit	8.0

B.Y.O. Wine Only
(Sunday - Thursday after 6pm)

Corkage \$4.50 per person

B.Y.O. Cake allowed
(Cake serving fee \$4.50 per person)

No Bill Splitting

breakfast

House made Toast	6.5
White or multigrain with butter, jams or vegemite	
Spiced Fruit Loaf	7.5
Toasted with assorted jams or honey	
House Omelette	12.9
French omelette of cured ham, tomato, feta cheese, mushroom and spinach accompanied with our housemade tomato relish	
Smoked Salmon Brekky	15.5
Toasted Turkish bread topped with scrambled eggs, smoked salmon and wilted spinach drizzled with a dill mayonnaise	
Green Machine	16.5
Grilled zucchini fritters, wilted spinach, smashed avo with poached eggs and dill mayo	
Passionfruit and Mixed Berry Waffle	14.9
Belgian waffle, mix berries, passionfruit pulp, vanilla ice cream, toasted almonds and fairy floss	
Bacon and Eggs	11.9
Grilled bacon and eggs cooked to your liking served with house made toast	
Bacon and Eggs Roll	12.9
Brioche bun with grilled bacon, fried egg, tasty cheese and home made tomato relish	
Brekky Bruschetta	14.9
Fresh tomato, roasted capsicum infused with basil, olive oil and balsamic topped with poached eggs and bacon on toasted English muffins	
The Clarendon Vegetarian Breakfast	16.5
Eggs your way, smoked tomato, honey roasted mushroom, sautéed spinach, hash brown and baked beans with house made toast	
The Blueroom Big Breakfast	17.9
Eggs your way with bacon, chorizo sausage, smoked tomato, honey roasted mushrooms, hash brown and house made toast	
Eggs Benedict	14.9
Poached eggs and shaved leg ham on toasted English muffins topped with a citrus hollandaise	

extras

Chorizo	4.0	Hash Brown	3.0
Bacon	4.0	Spinach	2.5
Fetta	4.0	Mushroom	3.0
Tomato	2.5	Smoked Salmon	6.0
Baked Beans	3.0	Avocado	4.5
Hollandaise	3.0	Gluten Free Bread	3.0

starters

Soup of the day

Ask your waiter

12.0

Antipasto Plate

Selection of house made dips, house made pita, kalamata olives, fetta, roast bell peppers, prosciutto and shaved smoked ham

17.9

Blueroom Bruchetta

Turkish bread topped with roasted wild mushrooms, tomato basil salsa and chevre goat's cheese, drizzled with a balsamic reduction

14.5

Italian Meatballs

Tasty pork and veal meatballs in a roasted red pepper and tomato salsa with toasted house made bread

16.5

Safi Chicken Skewers

Moroccan dusted chicken skewers served on a Dukkah slaw topped with yoghurt cucumber salsa

16.5

Saganaki

Pan fried Greek kefalograviera cheese with a roquette and tomato salsa, olive oil and lemon dressing

V 15.5

Mediterranean Tasting Plate

Saganaki cheese, salt and pepper calamari, Italian meatballs, lamb skewers and chorizo

29.9

salads

Schezuan Calamari Salad

Snow pea tendrils, radish, pickled carrot, enoki mushroom with schezuan pepper dusted calamari and kewpie mayo

19.5

Roma Caesar Salad

Cos lettuce, crispy bacon, shaved parmesan, croutons and anchovies, topped with a soft poached egg in a traditional Caesar dressing

16.9

With chicken 19.9

Beetroot Salad

Baby beets, roquette, mixed beans and goat's cheese in a balsamic and olive oil dressing

V GF 16.9

Chicken Salad

Mixed leaves, semi-dried tomatoes, pickled carrot, enoki mushrooms topped with grilled chicken in a sweet chilli and lime dressing

GF 18.9

bread

Garlic Bread

Wood fired flat bread with garlic, mozzarella, rosemary and sea salt

V 10.0

Herb Bread

Wood fired flat bread with mixed herbs, mozzarella and extra virgin olive oil

V 10.0

Bruschetta Pizza

Topped with diced tomato, fresh basil, Spanish onion and balsamic reduction

V 12.5

Cobb Loaf

House made baked bread served with sage butter

V 7.5

House Made Pita Bread

V 2.0

pizza

Toppings include mozzarella and Napoli - All pizza's can be half and half except seafood

Blue room - AWARD WINNING PIZZA

Premium ham, field mushrooms, pepperoni, oven dried tomatoes, wood fired red peppers and kalamata olives

19.9

Clarendon

Hot calabrese salami, tiger prawns, artichoke hearts, oregano and chilli flakes

21.0

Chorizo

Chorizo sausage, Spanish onions, wood fired peppers, baby spinach and olives

18.5

Seafood

Tiger prawns, scallops, mussels, calamari, garlic, chili and spring onion

21.9

Prosciutto

Goats cheese, Spanish onion, prosciutto and rocket

19.5

Vegetarian

Oven dried tomato, kalamata olives, mushroom, artichoke, bocconcini cheese and basil

V 17.5

Lamb

Marinated lamb, Spanish onion, wood roasted peppers, garlic, oregano, tzatziki and crumbled feta

19.9

Margarita

Wood fired tomatoes, bocconcini and fresh basil

V 16.9

Tandoori Chicken

Tandoori chicken with Spanish onion, spinach, with coriander yoghurt and cucumber tomato salsa

19.5

Mushroom

Trio of forest mushrooms, grana padano, truffle oil and basil

V 17.9

Smoked Salmon

Smoked salmon, red onion, capers, spring onion and dill mayonnaise

21.0

Half and Half Pizza (except seafood)

20.0

pasta and risotto

Gnocchi Capriccio

House made potato gnocchi tossed with fresh basil salsa and buffalo mozzarella in a tomato concasse

V 17.5

Chicken and Mushroom Risotto

Risotto of chicken, wild mushroom and spinach topped with mascarpone cheese

18.9

Spaghetti Polpetti

Spaghetti tossed with tasty meatballs, rocket and bell peppers in a Napoli sauce

17.9

Penne Chorizo

Penne tossed with chorizo sausage, baby spinach, and olives in a tomato and basil salsa

17.9

Tuscan Risotto

Risotto of roasted seasonal vegetables, goat's cheese and tomato herb salsa

V 16.9

Spaghetti Marinara

Spaghetti tossed with local fresh seafood in olive oil, garlic, white wine and a hint of chilli

19.9

Penne Pollo

Penne tossed with chicken, roasted red peppers and baby spinach in a white wine cream sauce

18.5

Prawn and Salmon Risotto

Risotto of tiger prawns, smoked salmon, roquette and semi-dried tomatoes

GF 19.9

mains

Californian Beef Ribs

Peppered beef ribs served with beer battered steak fries, Blue Room slaw and BBQ plum sauce

27.5

Scotch Fillet Steak

Char-grilled 280gm prime scotch steak served on a pan tossed seasonal vegies, steak fries topped with a robust red wine jus

29.9

Lamb Kleftico

Slow cooked lamb, kipfler potatoes and Julienne vegies in a lemon and fresh oregano broth

26.5

Blue Room Beef Burger

Angus beef, grilled bacon, American cheese served with lime mayo slaw, tomato relish and battered steak fries

22.5

Chicken Parmigiana

Lightly crumbed chicken topped with tomato concasse and mozzarella cheese served with seasoned wedges and a garden salad

25.9

Open Lamb Souvlaki

Tender lamb skewers served on homemade pita bread, mixed lettuce, red onion, olives, tomato and feta, topped with tzatziki

24.5

Seafood Tom Yum

Fresh local seafood medley with Asian greens in a spiced fish and lemongrass broth topped with bean shoots and fried shallots

24.5

Fish and Chips

Beer battered flathead tails served with chips, salad and lime aioli

24.5

Fish of the Day – Ask your waiter

Market

sides

Garden salad	V	8.0	Wedges	V	8.5
Greek salad	V	10.0	With sweet chili sauce & sour cream		
Beer Battered Steak Fries	V	8.5	Seasonal vegetables	GF V	8.5
Blue Room Slaw	V	8.0	With herb butter		

desserts

Vanilla Crème Brulee					12.9
With house made almond biscotti					
Pear and Pistachio Tart					12.9
Accompanied with a raspberry coulis and vanilla cream					
Warm Chocolate Mud Cake					12.9
Served with fresh cream and topped with a smooth chocolate ganache					
Banana and Maple Waffle					12.9
Belgian waffle, fresh banana, vanilla ice cream and maple syrup					
Affogato				GF	15.9
Espresso, vanilla ice-cream, and Frangelico					

Kids Menu 15.0

Your choice of:

Chicken Parma and chips

Hawaiian pizza

Spaghetti and meatballs

Battered fish and chips

Comes with a glass of lemonade, raspberry lemonade, lemon lime and bitters or fruit juice and a bowl of Ice cream with your choice of topping.