

the grill

at The Blue Door

MEATS

All steaks are imported premium Australian Steaks served with French beans

STRIPLOIN

200k / 200g

RIBEYE

305k / 200g

T-BONE

255k / 250g

TENDERLOIN

225k / 200g

Choose Your Sauce - Peppercorn / Mushroom / Beef Jus / Chimichurri

PORK RIBS 300g

185

Pork ribs, BBQ sauce, honey, bourbon whiskey

HANGING BIRD 400g

120

Coffee wood smoked chicken, spiced smoky carrot puree

GREEN HARISSA PRAWNS SKILLET

180

Grilled Prawns, cream, green harissa, fire-toasted capers and shallot, sourdough

FISH PAPILLOTE (Catch of the day)

160

Fish fillet wrapped in banana leaf, orange, kaffir lime leaf, torch ginger flower, red chilli and dugléré sauce (may contain some bones)

SMALL PLATES

ROSEMARY GARLIC BABY POTATOES

50

Baby potatoes, rosemary, garlic, beurre noisette

ORANGE-GLAZED CHERRY TOMATOES

55

Smoked cherry tomatoes, feta, balsamic orange glaze, basil chlorophyll

COFFEE-SMOKED BEETROOT

60

Sour cream, mint, chocolate oil, walnuts

ZHOUG WHITE CABBAGE

55

Grilled white cabbage stuffed with dill cream cheese, zhoug sauce

CAULIFLOWER WEDGE

60

Cauliflower wedge, red harissa, Greek yoghurt, coriander, pomegranate, chickpeas

CREAMY POMME PUREE

40

Potatoes, cream, butter

