

# the grill

at The Blue Door

## MEATS

All steaks are imported premium Australian Steaks served with French beans

### STRIPLOIN

200k / 200g

### RIBEYE

295k / 200g

### TENDERLOIN

225k / 200g

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

### PORK RIBS 300g

185

Pork ribs, BBQ sauce, honey, bourbon whiskey

### TANDOORI CHICKEN

120

Marinated tandoori chicken skewers served with homemade pita, fresh mint and raita

### 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)

### MAPLE GLAZED GRILLED PUMPKIN

80

Maple glazed pumpkin served with spiced corn puree, arugula, pumpkin seed and blue cheese crumble

GRILL MENU

## SMALL PLATES

### ROSEMARY GARLIC BABY POTATOES

45

Baby potatoes, rosemary, garlic, beurre noisette

### CAULIFLOWER STEAK

45

Cajun-style cauliflower steak served with french beans and chimichurri

### BROCCOLI & CARROTS

45

Grilled broccoli and baby carrots

### HAND CUT FRIES

35

### CREAMY POMME PURÉE

40

ADD TRUFFLE

+10

