

THE BLUE FOX

summer 2023

SMALL PLATES

CHARGRILLED SOURDOUGH	9
house made garlic butter (v)	
VEGAN MEZZE PLATE	20
smokey eggplant hummus, dukkah, pickled cauliflower, warm marinated olives + pita bread (vg)	
CRISPY FISH TACOS (2)	16
sliced cabbage, guacamole, chipotle mayo + fresh lime	
HOUSE MADE EGGPLANT HUMMUS + PITA	
with your choice of:	
spiced lamb, pomegranate + pine nuts	21 or
spiced cauliflower + pomegranate (vg)	18
SALT AND PEPPER SQUID	16
siracha, lime + coriander mayo (gf*)	
CRISPY CHICKEN WINGS	18
your choice of sauce - star anise + black pepper or hot korean chilli (gf*)	
GARLIC PRAWNS	19
+ toasted sourdough (gf*)	
BURRATA	22
roast cherry tomatoes, house infused lemon + basil oil, rocket + pita strips (v)	
CRUNCHY POTATO SKINS	16
+ caramelised onion cream (v + gf)	
SLOW COOKED PORK SLIDERS (2)	17
bbq glaze, slaw + chipotle mayo	
BLUE FOX NACHOS	25
vegan chilli bean <u>OR</u> slow cooked mexican beef, topped with melted cheese, taco cream, guacamole + coriander (gf)	
CRISPY CORN CURLS	10
old bay spice, parmesan + garlic aioli (v + gf)	

LARGE PLATES

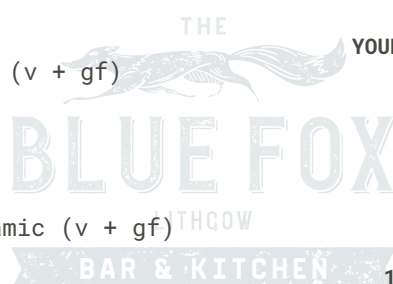
CRISPY POTATO GNOCCHI	26
balsamic roasted spanish onions, roast zucchini, cherry tomatoes, rasins, meredith's valley goats cheese + rocket (v)	
CHILLI PRAWN LINGUINE	28
cherry tomatoes, garlic, white wine, rocket + parmesan	
SUMMER GOODNESS BOWL	26
spiced rice, crispy tofu, rosa's house made satay, miso pumpkin, pickled cabbage, edamame, zucchini spirals + fried onion (gf + vg) **add grilled chicken \$8	
PAN FRIED BARRAMUNDI	34
thai green curry sauce, jasmine rice, bok choy + crispy onions (gf)	
CHICKEN SCHNITZEL	26
fries, slaw + house made gravy	
CHARGRILLED OLD BAY CHICKEN	32
quinoa tabouli, warm pita bread, house made hummus + fresh lemon (gf*)	
SLOW COOKED PORK RIBS	42
half rack - sticky bbq glaze, fries + slaw (gf)	
COWRA LAMB RUMP	34
greek style! house made tzatiki, greek salad, feta fries + pita bread (gf*)	
300G COWRA RUMP STEAK	42
served with fries, rocket + parmesan salad + your choice of sauce: house made gravy / garlic aioli / cafe de paris butter / classic diane (gf)	

SIDES

FOXY FRIES	12
fries, black truffle + parmesan (v + gf)	
SIDE FRIES	10
+ garlic aioli (v + gf)	
ROCKET SALAD	15
pine nut, grana padana + balsamic (v + gf)	

SORRY - NO SPLIT BILLS UNLESS
YOUR TABLE IS PAYING AT THE SAME TIME

(V) VEGETARIAN
(VG) VEGAN
(GF) GLUTEN FREE
(GF*) CAN BE MADE GLUTEN FREE
IF REQUESTED



any additional sauces \$2

10% SURCHARGE APPLIES ON SUNDAYS
15% SURCHARGE ON PUBLIC HOLIDAYS

THE BLUE FOX

after dinner.

DESSERTS

ALL 14

white chocolate creme brulee + biscotti (gf*)

blue fox sticky date pudding, butterscotch sauce + vanilla ice cream

warm citrus pudding + double thickened cream (gf)

affogatto - fresh coffee, vanilla ice cream + frangelico (gf)

LIQUID DESSERT

2022 vinifera 'easter semillon' sticky dessert wine - mudgee nsw \$49 btl

lemon meringue pie cocktail - vanilla vodka, butterscotch schnapps, limoncello, homemade lemon curd + meringue. 20

jaffa espresso martini 18
mr.black coffee liquer, baker williams orangecello + fresh coffee

baker williams, mudgee butterscotch 18
schnapps - double shot served over ice with fresh thick cream

baileys hot chocolate 15
mug of hot chocolate, baileys + whipped cream

liqueur coffees 14
black coffee spiked with a nip of booze and topped with cream

irish - jameson

italian - amaretto

french - henesy

caribbean - dark rum

FISH RIVER ROASTER COFFEE - BATHURST, NSW

coffee

flat white / cappuccino / latte / long black / mocha / hot chocolate / chai latte

small 5 / large 5.5

espresso / piccolo / machiato 4.5

extras

extra shot / almond milk / soy milk / oat milk / vanilla syrup / caramel syrup 0.5

tea selection 5

english breakfast / earl grey / green / peppermint

thinking about hosting your next event @the blue fox?!

we can do them all!

- birthday
- bridal shower
- farewell
- baby shower
- christmas party
- weddings
- business meeting

Speak to one of our friendly staff and we can provide a tailored package to suit your needs!

