



DEEP BLUE

DINING & BAR
WARRNAMBOOL

WELCOME TO THE DEEP BLUE DINING & BAR. WE'RE PROUD TO PRESENT YOU WITH OUR SEASONAL MENU, CAREFULLY CURATED BY OUR DEDICATED TEAM OF CHEF'S, WITH AN EMPHASIS ON QUALITY, FRESH & LOCALLY SOURCED FOOD PRODUCE.

THE DEEP BLUE DINING & BAR - OPEN 7 DAYS
BREAKFAST 7.00AM -10AM | EVENING 5.30PM -8.30PM



MEET OUR DEDICATED FAMILY OF AUSTRALIAN FARMERS & FOOD ARTISAN'S

MERRI BANKS MARKET GARDEN

WARRNAMBOOL, VIC

Our chefs source organically grown seasonal produce from the Merri Banks market garden. Quality fresh vegetables and micro greens are nurtured & harvested at their farm on the banks of the Merri River in Warrnambool. Using sustainable practices, producing beautiful spray free veggies for your health and for the health of our planet.

APOSTLE WHEY CHEESE

COORIEMUNGLE, VIC (69.5 KM'S)

Every decision about the Benson family farm at Apostle Whey Cheese is made with two things in mind - the welfare of the dairy herd and the quality of the milk. The milk is piped straight from the rotary dairy to the adjacent boutique cheese factory where the Apostle Whey Cheeses are hand made. Julian and Dianne Benson are a husband & wife team & love talking about farming and cheesemaking to people from all walks of life. While Dianne grew up on a dairy farm, Julian was raised in Melbourne but developed a passion for life on the land at the age of eight. They have great joy in transforming the property into a sustainable farming operation where the health and wellbeing of the cows was now translating into amazing milk quality from which to make their award-winning cheeses. When visiting the Apostle Whey farm you can also sample the wares with cheese tastings in the farm shop.

OTWAY PORK

WINCHELSEA, VIC (144.8 KM'S)

Our Chefs are proud to prepare you pork that's 100% natural, lean and tender. Otway pork, breed their pork outdoors and raise them in straw lined shelters at their farm located in Winchelsea, 2 hours drive east of Warrnambool.

TIMBOON FINE ICE-CREAM

TIMBOON, VIC (53 KM'S)

Timboon Fine Ice Cream was established in October 1999 by Tim Marwood and Caroline Simmons. Being a 3rd generation dairy farmer, Tim has a real connection to the land. His grandfather was a progressive farmer developing early irrigation practices in the 1940s and his dad was one of the first farmers in the district to milk 'a cow to the acre' in the 1970s. Adding value to their family dairy operation was the key motivational factor in exploring and developing the brand that has become Timboon Fine Ice Cream. For the last 18 years Tim and Caroline have been making their famous ice cream on their property 7km from Timboon. Fresh milk comes from The Doolan's family farm down the road and fresh cream from Warrnambool Cheese and Butter Factory. The ice cream has an unmistakable creamy smoothness. With all ice cream 'fresh is best' and using the local fresh milk and cream makes a beautiful premium boutique ice cream.

SHAW RIVER BUFFALO

YAMBUK, VIC (49 KM'S)

Paddock to plate - The beginnings of the Australian Buffalo Milking and Cheese industry started in Camperdown Victoria when the Haldane family imported buffalo from Italy and Bulgaria in the mid 1990's. Roger and Sue Haldane started their buffalo cheese making under the Purrumbete label. When they out grew the factory in Camperdown they built a factory in Yambuk and in 2000 they shifted the family, herd and processing to the banks of the Shaw River. The beautiful buffalo milk products are all produced using 100% buffalo milk from their own herd of buffalos. The happy buffalo girls are milked once a day and the milk transported just a few kms down the road to beautiful stone farm buildings, where they produce their entire range of delectable Cheeses, yoghurt & curds .

HOPKINS RIVER BEEF

DUNKELD, VIC (97.6 KM'S)

Hopkins River Pastoral Company has raised cattle amongst the graceful red gums under the picturesque Grampians at Dunkeld in the heart of Western Victoria for almost sixty years. Our chefs have selected cuts from the grass fed system in which Cattle are grown and finished on rich pastures before reaching the ideal specifications for high quality grass fed beef.

SOUTHERN OCEAN MARICULTURE

PORT FAIRY, VIC (28.6 KM'S)

Australia is world renowned for producing the highest quality seafood because of its pristine water quality. Southern Australian oceanic waters are particularly pure because of the water provided by the Great Southern Ocean. Southern Ocean Mariculture is situated close to the continental shelf where the Bonney upwelling brings cold oxygenated and nutrient rich waters up after travelling from the Antarctic. The Green Tiger Abalone to our menu which is a Hybrid of two species, a cross between Green Lip and Black Lip abalone. It is called the Green Tiger because it has a green shell and tiger stripe feature on the foot. It has a natural pearl white flesh colour, a sweet subtle flavour and a succulent texture. Green Tiger, the combination of the two best-known species in Australia provides you with a unique dining experience.

HUMPTY DOO BARRAMUNDI

HUMPTY DOO, NT (3588 KM'S)

In a remote part of the Northern Territory, halfway between Darwin and Kakadu, the dedicated team at Humpty Doo Barramundi works around the clock to produce the fresh, saltwater barramundi. Their best practice harvest techniques ensure we are able to offer you excellent quality fish. The word Barramundi is an Indigenous Australian word meaning 'Large scaled Fish'.

LANA'S GARDEN

WARRNAMBOOL, VIC

From humble beginnings Lana has created a small thriving business. Lana's Garden, an organic food business built around her home-grown rhubarb, which has expanded from a mere concept a decade ago to producing an average 1200kg of product a month. Lana's Garden Rhubarb, Relishes, Coulis, Jam's and Sauces are all natural and contain no artificial flavours, colours or preservatives.



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○ ENTRÉE

OYSTERS		3	1/2 DOZ	1 DOZ
	Natural	\$10.00	\$19.00	\$36.00
	Kilpatrick	\$13.00	\$22.00	\$39.00
SALT & PEPPER CALAMARI				\$17.00
Flour dusted Calamari served with fresh Rocket, Lime cheek and house-made Aioli (GF)				
HEIRLOOM TOMATO CAPRESE				\$17.00
Local grown fresh heirloom Tomato with local Shaw River Buffalo Mozzarella & torn Basil leaves. Served on roasted Sour dough and finished with Caramelised Balsamic (V) (GFO)				
TWICE COOKED OTWAY PORK BELLY				\$18.00
Tender Pork Belly served with Fennel, Cranberry, Plum, Pork Jus (GF)				
DECONSTRUCTED PRAWN COCKTAIL				\$19.00
Fresh Prawns, Ribbon Melon, Cucumber, Merri Banks Market Garden Lettuce, Avocado and Lemon Cream. Finished with poppy seeds (GF)				
OVEN BAKED BRIE (FOR 2)				\$21.00
Apostle Whey's Award winning Brie served with a Crusty Baguette and Lana's Garden local preserve Relish				
LOBSTER TAILS				\$26.00
Canadian Lobster tails with Butter and fresh Yellow Tomato Citrus Salad				
SEASONAL HARVEST SOUP				\$13.00
Prepared using Organic Seasonal produce and served with Charred Sour Dough (V) (GFO)				
SOUR DOUGH				\$13.00
Jane Dough Sour Dough, Grampians Olive Oil, Dukkah & Balsamic (V) (GFO)				
			Gluten free option	\$15.00
SIDES				
	Skin-on Chips with Rosemary Salt (GF) (V)			\$7.00
	Roast Potatoes, Confit Garlic & Rosemary Salt (GF) (V)			\$8.00
	Warmed Grampians Marinated Olives (GF) (V)			\$10.00
	Merri Farmed Seasonal Vegetable Medley (GF) (V)			\$10.00
	Merri Farmed Leaf Salad with Grampians Olive Oil & Murray River Salt (GF) (V)			\$10.00

(V) Vegetarian (GF) Gluten free (GFO) Gluten free option



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○ MAINS

SEAFOOD PLATTER (FOR 2)	\$120.00
Indulge in our 2-tier Oceanic seafood selection boasting Lobster tails, Jumbo Garlic Chilli Prawns, King Prawns, Natural & Kilpatrick Oysters, Seared Scallops, Tasman Gravlax Salmon, battered Humpty Doo Barramundi and Pickled Octopus. Accompanied by our house made Tartare sauce, Lemon & Lime cheeks, pickled Ginger & Garden Salad. (Seafood inclusions may vary depending on availability)	
CAESAR SALAD	\$18.00
Fresh Merri Banks Market Garden Cos Lettuce, Smokey Bacon, Croutons, Creme Fraiche, & Anchovy finished with shaved Parmesan (GF)	
	Add Chicken \$4.00
BEEF BURGER	\$26.00
Hand formed Beef Burger with Bacon, Heirloom Tomato's, Caramelised Onion, Rocket, Beetroot Relish and Aioli served with Skin-on fries (GFO)	
CHICKEN SALAD RELOADED	\$26.00
Cold set Chicken Salad, Slow cooked Tomato petal and fresh Seasonal Harvest Greens (GF)	
GOATS CHEESE RAVIOLI	\$27.00
Australian Goats Cheese, Spinach and Pine Nut Ravioli prepared in a Roasted Tomato Passata with shaved Parmesan Cheese (V)	
CONFIT DUCK	\$36.00
Confit Duck leg served with Moroccan Wild Rice, Roasted Otway Shiitake Mushrooms, charred Zucchini and Red Capsicum, Apricots, Saffron Creme Faiche & Duck Jus (GF)	
GRILLED LAMB RUMP	\$38.00
Succulent rump of Lamb accompanied by Charred Baby Gems, Seasonal Vegetables, and a Garlic & Mint Labneh (GF)	
CRISPY SKIN BARRAMUNDI	\$31.00
Crispy Skin Barramundi, caught & flown in fresh from Humpty Doo, Northern Territory. Accompanied by a seasonal Salad, Skin-on Fries and served with house-made Tartare Sauce and a Charred Lemon Cheek (GF)	
350GM CHAR-GRILLED OTWAY PORK CUTLET	\$34.00
Char-grilled Pork Cutlet with a Crispy Crackle, Roasted Beans, Charred Asparagus, Confit Shallot and finished with a Pork Jus (GF)	
300GM GRILLED SCOTCH FILLET	\$39.00
Hopkins River Grass-fed Scotch fillet with your choice of Seasonal Vegetables and Olive Oil Mash OR Skin-on fries with Salad (GF)	
200GM GRILLED EYE FILLET	\$42.00
Hopkins River Grass-fed Eye Fillet with your choice of Seasonal Vegetables and Olive Oil Mash OR Skin-on fries with Salad (GF)	
Choice of Sauces :	Red wine Jus Otway Shiitake Mushroom Butter Red peppercorn \$0.00
	Creamy Seafood \$8.00
	Canadian Lobster Tail in Butter \$10.00

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○ DESSERTS

CITRONESSE CHEESECAKE		\$13.00
Baked cheesecake with Lemon Curd, Swiss Meringue and a Blackberry Sauce		
VACHERIN		\$13.00
House-made French Vanilla Bean Ice-Cream, Meringue, Chantilly Cream, Citrus Salad and Strawberry (GF)		
CHOCOLATE LIQUID CENTRE PUDDING		\$15.00
Chocolate pudding with a smooth warm Chocolate centre served with house-made Vanilla Bean Ice-Cream & Berry Coulis		
TIMBOON FINE ICE-CREAM TRIO		\$15.00
See wait staff for our selection of locally produced Timboon fine Ice-Cream served with gluten free Biscotti (GF)		
AFFOGATO ESPRESSO		\$18.00
House made Vanilla Bean Ice-Cream with your choice of liqueur (Bailey's, Tia Maria, Kahlua or Vanilla Galliano) (GF)		
LOCAL ARTISAN CHEESE SELECTION	SINGLE	\$18.00
Chefs selection of locally produced Artisanal cheese		SHARED \$27.00



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○ KIDS

BOWL OF CHIPS	\$6.00
BOWL OF STEAMED SEASONAL VEGETABLES (GF) (V)	\$7.00
NACHOS	\$12.00
HAM & CHEESE PIZZA (PINEAPPLE OPTIONAL)	\$12.00
BATTERED BARRAMUNDI FISH & CHIPS	\$13.00
PASTA BOLOGNESE WITH PARMESAN	\$12.00



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FULL BUFFET BREAKFAST

ADULT \$22.00 KIDS (UNDER 12) \$12.00

Our full Hot/ Cold buffet Breakfast consists of fruit juices, fruits, yoghurt, cereals, breads, pastries, chia seed puddings, grilled tomatoes, sausages and traditional bacon and eggs.

A LA CARTE MENU:

MUFFIN	\$6.00
Fresh house -baked Muffin (V)	
TOAST	\$9.00
Jane Dough Sourdough / Black Ruby Gluten Free bread served with house made whipped butter and local jam (GF) (V)	
GREEN APPLE BIRCHER MUESLI	\$12.00
Oats with Roasted Hazelnuts and Pepita's, local Honey, Caramelized Fig and Yoghurt	
BAKED VANILLA WAFFLES	\$17.00
Fresh house baked Vanilla Waffle's with compressed Strawberries , pure Maple Syrup and Double Cream	
EGGS COOKED TO YOUR LIKING	\$13.00
Choice of Free-range fried, poached or scrambled Eggs on Toasted Sourdough with Charred Tomato (GF) (V)	
OMELETTE	\$16.00
3 Egg Omelette with smoked Ham, local cheese and Heirloom Tomato	
EGGS BENEDICT	\$18.00
Poached Eggs, Grilled Ham, Hollandaise and Fresh Roquette atop toasted Jane Dough Sour Dough	
SMASHED AVOCADO & EGGS	\$22.00
Poached Eggs, Smashed Avocado, house made Lemon Lime Ricotta, Charred Cherry tomato's served with Jane Dough Sour Dough (GF) (V)	

ADD: Avocado \$6 | Slow Cooked Tomato \$4 | Mushrooms \$4 | Bacon \$6

Tasmania Smoked Salmon \$6 | Smokey Beans \$4



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BREAKFAST ON THE GO \$12.00

Take-Away Medium Barista Coffee with your choice of Toasty :

Ham & Cheese

Cheese & Tomato

Ham, Cheese & Tomato

BREAKFAST BEVERAGES REG | MUG

BARISTA COFFEES \$4.00 | \$5.00

Latte

Cappuccino

Flat White

Long Black

Extra Shot \$1.00

Soy | Almond Milk \$0.50

CAFFEINE FREE LATTE

9 Spice fresh Chai Latte \$4.00 | \$5.00

Turmeric Fresh Chai Latte \$4.00 | \$5.00

LOOSE-LEAF TEA'S ALL \$5.00

English Breakfast , Earl Grey, Masala Chai, China Sencha, Peppermint, Green Tea, Chamomile, Lemongrass and Ginger, Peppermint and Fennel or Liquorice

COLD JUICES ALL \$4.00

Choice of Orange, Apple, Pineapple, Deep Blue Iced Tea



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AFTER HOURS MENU
AVAILABLE BETWEEN 11PM & 6AM

PIZZAS (GF)	\$18.00
Ham and Cheese	\$18.00
Seasonal Vegetable	\$20.00
Meatlovers (Pepperoni, Chorizo, Bacon, BBQ sauce and Cheese)	
TOASTED SANDWICHES	\$12.00
Ham & Cheese	
Cheese & Tomato	
Ham, Cheese & Tomato	
TRIO OF TIMBOON FINE ICE-CREAM	\$15.00
Please enquire about premium select flavours available when phoning reception.	

PLEASE PHONE RECEPTION TO PLACE AFTER HOUR'S ORDER.

Please note: An additional \$5 delivery fee is applicable to all after hour's orders