



DEEP BLUE

DINING & BAR

WARRNAMBOOL

OPEN 7 DAYS

BREAKFAST 7.00AM - 10AM

DINNER 5.30PM - 8.30PM

While our chefs' prepare all meals carefully with allergies and dietary requirements in mind, wheat based products are used in the kitchen and as a result we cannot guarantee 100% gluten-free food.



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○ ENTRÉE

ANTIPASTO TO SHARE \$20.00

Antipasto share plate for two. Selection of charred and marinated vegetables, slow roasted mushrooms, olive tapenade, basil pesto and gluten free flatbread. (GF) (V)

PIZZA TO SHARE

Creamy confit garlic pizza with buffalo mozzarella and finished with grana padana and chiffonade parsley. (V) \$12.00

PORK BELLY \$18.00

Twice cooked chai poached pork belly with sweet tomato coulis, sauteed bok choy and purple sauerkraut. (GF)

TACOS \$15.00

Two open spiced mushroom tacos with tomato, coriander and blackened corn relish, accompanied with a dollop of sour cream (mild spice). (GF) (V)

CALAMARI

E \$15.00 M \$28.00

Tender calamari crusted with pink salt, black sesame and cracked pepper, tossed through rocket with house aioli and citrus.

SPRING ROLLS \$18.00

Three succulent prawn and crab spring rolls with traditional nam jim dipping sauce.

KANGAROO \$17.00

Seared pepper kangaroo with warm poached beetroot and rocket salad, drizzled with balsamic tar and topped with crumbled goats cheese. (GF)

SEAFOOD CHOWDER \$18.00

Seafood and potato chowder with pane di casa

SIDES

Butter roasted seasonal vegetables (GF) (V) \$8.00

Wild tomato steamed rice (GF) \$6.00

Tossed salad with blended balsamic vinaigrette (GF) (V) \$6.00

Potato and shallot roesti (2) (GF) (V) \$7.00

Seasoned fries (V) \$7.00



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○ MAINS

SEAFOOD PLATTER (FOR 2) \$125.00

Salt & pepper squid, baked barramundi, oysters natural and kilpatrick, green lipped mussels, smoked salmon, pickled octopus, king prawns and chilli prawns, seared scallops accompanied by citrus wedges, pickled ginger, salad, pickled seaweed, fries, and tartare sauce. Served on a two tier platter.

BEEF RAGOUT \$28.00

Tender slow cooked beef ragout with spiced tomato and zucchini, tossed through fresh buttered pappardelle and topped with grana padana.

CHICKEN \$28.00

Slow braised chicken leg served with steamed red rice, wilted spinach and molê sauce (savory chilli spiced chocolate sauce). (GF)

CHICKEN PARMIGIANA \$24.00

Handmade Panko Schnitzel, topped with rich concasse, smokey ham and molten mozzarella with seasonal roasted vegetables and seasoned fries.

CAESAR SALAD \$21.00

Traditional Caesar salad comprising of crispy cos, bacon, parmesan croutons, anchovies, grana padana and house dressing.

Add Chicken \$5.00

FISH \$32.00

Oven baked Humpty Doo Barramundi resting on grilled polenta cakes and zucchini ratatouille, finished with a pickled lemon and salsa verde. (GF)

VEGETARIAN PAPPARDELLE \$25.00

Fresh Buttered pappardelle pasta with rich ratatouille comprising of charred eggplant, capsicum and olives, topped with rocket and goats cheese. (VF)

Add Chicken: \$5.00



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○ MAINS

BURGER **\$20.00**

Deep Blue beef burger with charred milk bun, rocket, tomato slices, creamy aioli, sliced poached beetroot and smokey bacon served with seasoned fries

LAMB **\$35.00**

Wild mint and cranberry braised lamb shank resting on potato and shallot roesti with wilted bok choy, parsnip crisp and sticky sweet jus. (GF)

STEAKS

Cooked to your liking and served with seasonal roasted vegetables and seasoned fries

300g Grain fed Scotch **\$38.00**

300g Grain fed Porterhouse **\$34.00**

Sauces:

Pink Peppercorn Jus, Red Wine Jus, Mushroom Butter or Seafood Sauce (\$5.00 extra)



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○ DESSERTS

BROWNIE	\$15.00
Flourless rich chocolate brownie with vanilla anglaise, praline shards and house made ice-cream (GF)	
APPLE PIE	\$14.00
Apple Tartan pie with sugar crust soil, caramel coulis and vanilla chantilly cream	
STICKY DATE	\$14.00
Rich sticky date pudding drenched with butterscotch sauce and finished with house made ice-cream	
ICE-CREAM TRIO	\$15.00
Trio of house made ice-cream (please ask attendant for flavours)	
AFFOGATO ESPRESSO	\$15.00
Affogato Espresso with house made Ice-Cream and your choice of liqueur (Bailey's, Tia Maria, Kahlua or Vanilla Galliano) (GF)	
FRUIT SALAD	\$14.00
Freshly cut watermelon, cantelope, honeydew, apple, pineapple, grapes and strawberries topped with minted yoghurt (GF)	
CHEESE BOARD (FOR 2)	\$25.00
Selection of cheese with seasonal fruits, nuts and crackers	



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○ KIDS

HOUSE-MADE CHICKEN NUGGETS	\$10.00
TEMPURA BATTER FISH GOUJONS WITH FRIES	\$10.00
CARBONARA FETTUCINE W/ BACON, ONION AND GRANA PADANA	\$10.00
BUTTER ROASTED SEASONAL VEGETABLES (GF) (V)	\$8.00



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FULL BUFFET BREAKFAST

ADULT \$22.00

KIDS (UNDER 12) \$12.00

Selection of fresh fruits, yoghurt, cereals, breads, pastries, chia seed puddings, juices, grilled tomatoes, sausages and traditional bacon and eggs.

A LA CARTE MENU:

MUFFIN

Fresh house-baked sweet muffin. (V)

\$6.00

TOAST

Your choice of Pane di casa bread or Black Ruby gluten free bread served with whipped butter and elected condiments. (GF) (V)

\$9.00

FRENCH TOAST

Golden french toast accompanied by blackberry butter, maple syrup and vanilla yoghurt. (V)

\$17.00

PORRIDGE

Creamy house porridge served with bananas, roasted hazelnuts and a drizzle of honey. (V)

\$12.00

EGGS ANYWAY

Choice of fried, poached or scrambled eggs served on toasted pane di casa. (GF) (V)

\$13.00

OMELETTE

Chorizo, spinach and roasted tomatoes folded through a fluffy 3 egg omelette.

\$16.00

EGGS BENEDICT

Poached Eggs atop ham layered pane di casa and finished with hollandaise and fresh rocket.

\$18.00

SMASHED AVOCADO & EGGS

Poached eggs, smashed avocado, citrus ricotta, charred cherry tomatoes served with pane di casa. (GF) (V)

\$22.00

POTATO FRITTERS

Potato, fetta and herb fritters with bacon, fresh rocket and tomato relish. (GF)

\$16.00

Extra's: Avocado \$6 | Slow Cooked Tomato \$4 | Mushrooms \$4

Bacon \$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 or 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: **\$5.00**

English Breakfast | Earl Grey | Masala Chai | China Sencha | Peppermint | Green Tea

Chamomile | Lemongrass and Ginger | Peppermint and Fennel | Liquorice

COLD JUICES: **\$4.00**

Orange | Apple | Pineapple | Deep Blue Ice-tea



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AFTER HOURS MENU AVAILABLE BETWEEN 11PM & 6AM

PIZZAS (GF)

ALL \$18.00

HAM & CHEESE

ITALIAN VEGETABLE Marinated eggplant, char-grilled capsicum and zucchini w/ spinach, slow roasted mushrooms and goats cheese

MEATOVERS Pepperoni, Chorizo, Bacon, BBQ sauce and Cheese

TOASTED SANDWICHES

ALL \$12.00

Ham & Cheese

Cheese & Tomato

Ham, Cheese & Tomato

TRIO OF HOUSE MADE ICE-CREAM

\$15.00

Please enquire about 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



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GROUPS MENU

CHOICE OF ONE MENU ITEM FROM EACH OF THE FOLLOWING
ENTREE, MAIN AND DESSERT OPTIONS

○ ENTRÉE

SOUP

Sweet Thai pumpkin soup (V)

CALAMARI

Salt and pepper squid

PORK BELLY

Poached pork belly (GF)

○ MAIN

CHICKEN

Panko crusted chicken breast with tomato concase, shave ham and cheese served w/ seasoned fries and garden salad

FISH

Butter baked barramundi with seasoned fries, garden salad, Lemon wedge and tartar

*Gluten free option available

VEGETARIAN PAPPADELLE

Zucchini and eggplant pappadelle with ratatouille and goats cheese (V)

STEAK

200g Porterhouse steak (cooked medium) with seasonal vegetables and fries.

*Gluten free option available

Your choice of sauce: Red wine jus | Peppercorn jus | Mushroom butter | Garlic sauce

○ DESSERT

BROWNIE

Warm chocolate brownie with white chocolate anglaise and ice-cream (GF)

STICKY DATE

Sticky date pudding with butterscotch sauce and ice-cream

FRUIT SALAD

Fresh fruit salad with berry yoghurt (GF)