





SMALL PLATES

MINESTRONE SOUP (V) 70

Hearty and veggie-packed with noodles

BEEF BOBOTIE
SPRING ROLLS 100

Apricot chilli relish, mint aioli

PORTOBELLO
MUSHROOM (V) 90

Spinach, mozzarella cheese, Napoletana
sauce, basil pesto

BIRD EYE CHILLI
CHICKEN LIVERS 70

Sliced onions, butter, bird eye chilli paste,
sherry, cream, grilled baguette wedges

CALAMARI 90

Tubes pan-fried with lemon and garlic,
grilled baguette wedges

THE VILLAGE GREEK 75

Cucumber, peppers, tomato, onion, feta,
Kalamata olives, olive oil, balsamic and
oregano vinaigrette.

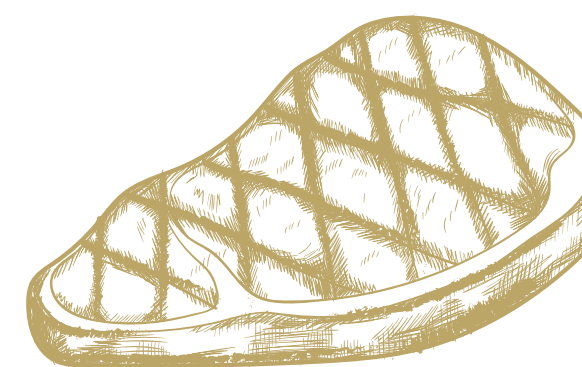
CHICKEN CAESAR
SALAD 100

Grilled chicken breast, mixed baby lettuce,
boiled egg, garlic and black pepper
croutons, fresh parmesan shavings and
Caesar dressing (contains anchovies).



SALADS

— BLUE BAYOU GRILLS —



Only the finest of cuts selected for your enjoyment. All our beef steaks are dry aged on the bone for up to 10 days and then wet aged up to 28 days. Grills served with choice of 1 side.

TEMPERATURE GUIDELINES

Blue-seared on the outer but with a very red warm centre

Rare-seared on the outer but with a bright red centre that is warm but not hot

Medium Rare-seared on the outer with a relish pink tone

Medium-seared on the outer with a very slight pinkish ting

Medium Well-seared on the outer cooked through but still firm

Well Done-well charred cook throughout/not recommended

THICK CUT RUMP 250g 150

500g (2x250g) 245

FILLET 250g 185

500g (2x250g) 320

T.BONE 500g 250

LAMB LOIN CUTLETS 300G (3x100g) 250

Rosemary, olive oil and garlic rub

DEBONED CHICKEN THIGH SKEWER 120

Brushed with lemon & herb, or Peri Peri garlic

SIDES 30^{EA}

HAND CUT FRIES

BAKED JACKET POTATO

with sour cream or butter

CREAM CHEESE AND
SALTED BUTTER MASH
POTATOES

JUMBO BEER BATTERED
FRIED ONION RINGS

GREEK VILLAGE SALAD
with Kalamata olives, Danish feta, Italian
vinaigrette

SAUTÉED SEASONAL
VEGETABLES

SAUCES 25^{EA}

RICH RED WINE GRAVY

MUSHROOM & THYME

GARLIC & CHIVE

CHEESE & SPRING ONION



THE CHEF'S RECOMMENDATIONS

BRAISED OXTAIL

200

Rich tomato and sherry sauce with carrots, butter beans and baby potatoes.

MUMBAI CHICKEN AND PRAWN CURRY

165

Chicken thighs and prawn tails in a coconut curry served with sambals,
roti and basmati rice.

SOLE A LA MEUNIÈRE

235

Pan-fried with lemon, parsley and caper butter served with seasonal vegetables
and crushed baby potatoes



— DESSERTS —

WARM MALVA PUDDING

75

Homemade crème anglaise or vanilla bean ice cream

BOSTON BROWNIE

75

Toasted crushed nuts, sticky toffee sauce and scoop of vanilla bean ice cream

SALTED CARAMEL BAKED CHEESE CAKE

80

Served with clotted cream or scoop vanilla bean ice cream.

SEASONAL FRUIT SALAD

60

Served with scoop of vanilla bean ice cream or whipped cream.

LOCAL CHEESE BOARD

145

Selection of Indizi cheeses with fig & ginger preserve, cut fruits, roasted nuts,
savory crackers