



THE HOUSE OF JAZZ & BLUES

Oysters Natural – served on crushed ice with cocktail sauce	6	\$14
	12	\$24
Oysters Kilpatrick – grilled with bacon and bbq sauce	6	\$18
	12	\$32

To start or share

Antipasto Platter for 2	\$24
A great starter consisting of oven baked baguette, grilled cacciatore, kalamata olives, marinated feta and homemade frittata	

Cheese Plate	\$26
Double Brie, smoked cheddar, gorgonzola piccante, lavosh, cranberry and almond crisp bread, muscatels, poached pear and spanish quince	

Oven Baked Bread and Dips	\$12
Oven baked baguette, olive bread and whole seed rolls with a selection of 2 homemade dips	

Garlic Bread	\$9
Oven baked Baguette with homemade garlic butter	

Bruschetta	\$14
Traditional mix of basil, spanish onion and roma tomatoes on toasted ciabatta finished with crumbled goats cheese	

Fresh Cut Fries	\$9
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Cajun Wedges	\$9
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Salads

Caesar Salad	\$16
With herb and garlic foccacia croutons	
– With Chicken tenderloin	\$21

Blackened Chicken Salad	\$21
Seasoned chicken breast grilled and served on a tossed mesculin salad with cherry tomatoes, spanish onion, pine nuts and orange finished with citrus dressing	

Mains

Whiting and Chips	\$22
Lightly battered fresh whiting fillets served on fresh cut chips with tartare dressing and a side of coleslaw. Grilled option available	

Cajun Fried Calamari	\$22
Served with a crisp coleslaw salad, fresh cut fries and lime chilli aioli dip	

New Orleans Poor Boy Sandwich	\$21
Cajun chicken, bacon, avocado, swiss cheese, tomato, lettuce, aioli & BBQ sauce on foccacia, served with fresh cut fries & salad	

Louisiana Gumbo	\$26
A smokey stew of cabanos, fresh mussels, fish and prawns. Finished with dome of steamed white rice	

Uni Bar Special Pizza	\$19
Cajun Chicken, basil pesto, capsicum, caramelised onion, roma tomato	

Beef Lasagne	\$21
Homemade beef lasagne served with garden salad drizzled with balsamic reduction	

Pasta of the Day	\$19
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Stuffed Capsicum	\$18
Oven baked large red pepper stuffed with a spicy vegetable and sultana couscous mix, drizzled with cheese and chive sauce	

Universal Fried Chicken	\$26
Chicken thigh coated with our blend of seasoning, fried and served with fresh cut fries & salad	

Barbequed Veal Ribs	\$27
Twice cooked marinated ribs served with a crisp coleslaw and sliced lemon	

Beef Burger	\$19
Beef mince burger, tomato, swiss cheese, caramelised onions, lettuce, & BBQ sauce on a ciabatta bun served with fresh cut fries & salad	

Open Faced Steak Sandwich	\$21
Grilled steak. bacon and caramelised onion on toasted ciabatta with a side of horse radish, fresh cut fries & salad	

All steaks are served with sautéed potatoes and seasonal vegetables with your choice of; red wine jus, pepper or mushroom sauce

300g Rump	\$29
300g T-Bone	\$29
300g Scotch Fillet	\$29

Sides	\$6
Banana prawns	
Sautéed mushrooms	
Sautéed potatoes	
Seasonal vegetables	
Mini rolls, baguette, olive and whole seed	