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Starters

GARLIC BREAD (V)	10
lepinja with garlic and herb butter	
WARM CRUSTY BREAD (VE)	14
extra virgin olive oil, merlot vinegar, dukkah and olives	
TOMATO BRUSCHETTA (VEA)	16
balsamic cherry tomatoes, basil and feta on warm crusty bread	
SALMON GRAVADLAX (GFA)	20
rye bread, horseradish cream, caperberries and fresh lemon	
GRILLED HALOUMI (V) (GFA)	17
smokey eggplant zaalouk, pita bread and fresh lemon	
ARANCINI (V)	17
saffron and buffalo mozzarella arancini with romesco, basil and parmesan cheese	
KOREAN FRIED CHICKEN	18
chilli sauce and Asian kewpie slaw	
DUCK SPRING ROLLS	2 FOR 12 4 FOR 20
hoi sin sauce	
TA TASTING PLATE (VA)	45
pumpkin hummus, Korean fried chicken, grilled haloumi, arancini served with pita, crusty bread and olives	
DIPS PLATE (V) (GFA)	17
pumpkin hummus and eggplant zaalouk served with pita, crusty bread and olives	
extra bread	4
OYSTERS (GF)	1/2 DOZ DOZ
natural	20 30
streaky bacon and Worcestershire	23 33

Sides

CHIPS (V)	9
WEDGES (V)	10
SWEET POTATO FRIES (V)	9
PAN-FRIED VEGETABLES (VE) (GF)	10
GARDEN SALAD (VE) (GF)	7
CHIVE MASH (V) (GF)	8
GREEK POTATOES (V) (GF)	8



Lighter Treats

NOURISH BOWL (VEA) (GF)	22
pumpkin hummus, rocket, spinach and quinoa with roast baby beetroots, sweet potato and turmeric cauliflower topped with feta and honey roasted nuts and seeds	
FRIED AUSTRALIAN SQUID	25
calamari rings in a house made seasoning on a rocket, bocconcini, dill and heirloom tomato salad served with fresh lemon and paprika aioli	
TA CLASSIC CAESAR SALAD (VA) (GFA)	20
cos lettuce, parmesan cheese, bacon and croutons with a classic Caesar dressing, poached egg and anchovies	
BALSAMIC ROAST MUSHROOMS (VE) (GF)	22
soft polenta, vine tomatoes, roast broccolini and crispy chickpeas	
ADD ON	6
grilled haloumi	
roast lamb	
grilled chicken	
Korean chicken	
s&p chicken	
fried squid	
salmon gravadlax	

Classics

RUMP STEAK 250G (GFA)	30
chips, salad and your choice of gravy	
KOREAN FRIED CHICKEN	24
chilli sauce, Asian slaw, and sweet potato fries	
SALT & PEPPER CHICKEN	24
tender chicken strips battered then seasoned in salt and pepper flour served with chips, salad and aioli	
MAKE ME A SALAD?	
FISH & CHIPS (GFA)	24
two pieces of Hoki served crumbed, battered or grilled with chips, salad and tartare sauce	
ROSEMARY ROASTED LAMB SHOULDER (GFA)	27
chive mash, butternut pumpkin, broccolini, mint jelly and gravy	
CHICKEN SCHNITZEL	23
BEEF SCHNITZEL	23
with chips and salad	
sauce	2
gravy, mushroom, green peppercorn or Diane	
toppings	3
parmigiana, Kilpatrick or Hawaiian	



Chef's Selections

SA KING PRAWNS (GFA)	35
Spanish style garlic prawns served with crispy potatoes, red wine chorizo, green olives, broccolini and crusty bread	
SEAFOOD SELECTION	45
natural oysters, SA king prawns, fried squid and battered hoki served with sides	
make them bacon and Worcestershire oysters 1	
CRISPY SKIN ATLANTIC SALMON (GF)	32
poached in a Thai red coconut sauce and served with bamboo shoots, steamed jasmine rice and bok choy	
MORETON BAY BUG FETTUCCINE	30
Moreton bay bug meat, red onion, heirloom tomatoes and dill in a lemon and butter sauce with fettuccine	
CRISPY SKIN PORK BELLY (GF)	35
sticky Vietnamese caramel, bok choy, steamed jasmine rice and pickled red onions	
TARRAGON ROAST CHICKEN BREAST (GF)	31
romesco sauce, crispy potatoes, chorizo, fresh tarragon, roast tomatoes	
SPINACH & RICOTTA ANGOLOTTI PASTA (V)	25
stuffed pasta shells pan-fried with roast pumpkin, pinenuts and basil in a creamy sugo with parmesan cheese	
400G RIB EYE ON THE BONE (GF)	49
rosemary and garlic rubbed rib eye served with Greek potatoes, roast tomatoes and salsa verde	

Burgers

FRIED CHICKEN BURGER	20
Korean fried chicken, chilli sauce and Asian Kewpie slaw on a Turkish bun, served with chips	
GRILLED HALOUMI BURGER (VEA)	19
grilled halloumi, smokey eggplant zaalouk, pickled onion and oak lettuce, served with chips	
TA BEEF BURGER	21
chuck mince patty, red Leicester cheese, dill pickles, pickled red onions, streaky bacon, oak lettuce and smoked paprika aioli on a Turkish burger bun, served with chips	
SALT & PEPPER CHICKEN WRAP	17
lettuce, tomato, cheese and aioli, served with chips	



Pizzas

TA (VA)	22
chorizo, roast capsicum, fresh tomato, red onion, olives and mozzarella on a Napolitana base finished with fresh rocket and feta	
AMERICANO	22
salami, chorizo, chilli flakes and buffalo mozzarella on a Napolitana base	
BBQ CHICKEN HAWAIIAN	22
chicken, red onion, bacon, pineapple and mozzarella on a BBQ base	
MARGHERITA (V)	21
cherry tomatoes, fresh basil and buffalo mozzarella on a Napolitana base	

Dessert

APPLE TARTE TATIN	12
caramelised apple, shortcrust pastry and vanilla bean gelato	
CHOCOLATE MOUSSE (GFA)	9
dulce de leche, whipped cream and choc chip cookies	
TIRAMISU PANNA COTTA (V) (GFA)	9
espresso panna cotta, whipped mascarpone and ladyfingers	
LEMON CURD & COCONUT SUNDAE (VE) (GFA)	9
vegan coconut gelati, lemon curd and biscuit crumble	
TA SUPER SUNDAE (V) (GFA)	13
vanilla ice cream, chocolate and caramel toppings, smarties, crushed nuts, sprinkles, fresh strawberries and wafers	
G&T FLOAT (VE) (GFA)	18
78° Sunset Gin and Fever Tree tonic with passionfruit pulp and blood orange sorbet	

Please alert wait staff to any allergies and or intolerances.

(GF) gluten free (GFA) gluten free available (V) vegetarian (VA) vegetarian available

(VE) vegan (VEA) vegan available

