

Main Menu

STARTERS

SOUP OF THE DAY 6	PATATAS BRAVAS (V) 5.9	TURKISH PASTRY ROLLS 6.95
Serve with rustic bread	Crispy potatoes, herbs, tomato sauce & garlic aioli	Minced beef, parsley, peas, tomato puree, onion rolled in filo pastry. Honey mustard mayonnaise
CARPACCIO 13.95	BAKED CAMEMBERT (V) 7.5	CHARCUTERIE BOARD 19.95
Rocket, crispy Parmesan, balsamic glaze, extra virgin olive oil	Chilli jam & crostini bread	Fresh deli meats, locally sourced cheeses, sourdough bread, olive oil & flavoured butter.
GRILLED CHICKEN WINGS 6.5	SALT & PEPPER SQUID 8.9	BLOSSOM MEZZE SHARING 23.5
Serving with peri peri sauce	Smoked paprika aioli, lime wedge, spring onions & fresh sliced chilli	Tzatziki, hummus, lemon & herb marinated olives, feta & spinach rolls, spicy sausage & halloumi skewer, padron peppers, Turkish pastry rolls & chilli jam
BBQ DUCK SATAY 7.5	MUSHROOM FRICASSEE (V) 6.95	
Anise marinated half duck breast - carrot, cucumber, sugar snap pickle & BBQ satay sauce	Wild mushrooms, cream & garlic	
CHICKEN POPCORN 6.9	GARLIC & CHILLI KING PRAWNS 9.5	
Southern fried chicken popcorn, chilli honey, spring onion & fresh sliced chilli	King prawns sauteed in garlic, chillies & white wine.	
MAC & CHEESE CROQUETTE (V) 6.95	FETA & SPINACH ROLLS (V) 6	
Sriracha mayonnaise	Honey glaze & watercress	

NIBBLES

LEMON & HERB MARINATED OLIVES (V) 3.95
AVOCADO HUMMUS (V) 5.9
Watercress salad, pumpkin seeds, flatbread
BLOSSOM NIBBLES (V) 9.5
Padron pepper, butter, olive oil & balsamic, olives & feta cheese.
GARLIC BREAD & CHEESE 4.5
Garlicy herbs butter, matured cheddar on sourdough ciabatta
- PADRON PEPPERS (V) 5.5
Topped with sea salt

MAINS

PAN FRIED SALMON WITH CRAYFISH SAUCE 19.5	LINGUINE BOLOGNAISE 13.5
Fondant potato, crayfish sauce, spinach & crispy oyster mushroom	Minced beef ragu, garlic
SEABASS 19	PENNE POLLO 13.5
Dauphinoise potato, seasonal vegetables, roast red pepper puree	Parmesan, cream, garlic, grilled chicken & asparagus
SHORT RIB 19.5	WILD MUSHROOM RISOTTO (V) 12.95
Tender stem broccoli, mash potato, spicy corn rib, crispy kale	Thyme sauteed wild mushrooms, ricotta lemon zest
DUCK BREAST 19.95	THE BLOSSOM BURGER 13
Spring onion mash potato, roasted carrot, pak choi, red wine jus	Hand pressed short rib & brisket patty, applewood smoked - cheddar, tomato relish, gem lettuce, pickled dill gherkins
CHICKEN SUPREME 18.9	ADD BACON 1.4
Confit garlic & white wine sauce, crispy kale, roasted carrot, spring onion mash, tender steamed broccoli topped with Parmesan shavings	PULLED BEEF BURGER 13.5
FILLET MEDALION 29.5	12 Hour slow cooked beef short rib, Jack Daniels BBQ sauce, house slaw, pickled dill gherkins
Sliced fillet steak, sauteed wild mushroom & spinach, dauphinoise potato, red wine jus	THE CHICK BURGER 12.5
CAULIFLOWER STEAK (VE)(GF) 14.5	Battered chicken, sriracha mayo, gem lettuce, pickled dill gherkins & red cabbage coleslaw
Roasted vegetables, vegan gravy, & salsa Verde	ADD BACON 1.4
CHICKEN CAESAR SALAD 14.5	PRIME DIRTY BURGER 15.49
Baby gem lettuce, grated Parmesan, anchovies, crouton bread, pancetta, grilled chicken, Caesar sauce	Lokkum steak, Hand pressed short rib & brisket patty, applewood smoked cheddar, 12 Hour slow cooked beef short rib, Jack Daniels BBQ sauce, gem lettuce, pickled dill gherkins & house slaw, beer battered onion rings & crispy shallot
ARRABBIATA LINGUINE (V) 12.5	BLOSSOM VEGAN BURGER (VE)(V) 12.5
Tomatoes, chillies, basil & garlic	Beyond meat plant - based burger, With relish, crispy shallots, gem lettuce, pickle & vegan bun.
- ADD CHICKEN 2	
GARLIC, CHILLI KING PRAWN & MUSSEL LINGUINE 15.5	
Garlic & chilli infused white wine sauce, fresh parsley	

FROM THE GRILL

Grilled to your preference all served with watercress, rocket salad, balsamic, roasted tomato & red onion pickle.

(ADD GOLD OPTION 25)

SIRLOIN STEAK (220G-240G)19.95
RIBEYE (220G-240G)25.5
FILLET STEAK (220G-240G)29.5
AUSTRALIAN WAGYU RIBEYE74
(Choice of side & sauce)
T BONE (450G-500G)32.5
TOMAHAWK (1KG)72
LAMB CHOPS19.9
JAPANESE WAGYU130
(choise of side & sauce)
PERI PERI CHICKEN SKEWER15.5
(served with tzatziki)
LAMB SKEWER17.5
(served with tzatziki)
LOKKUM (1KG)98
LOKKUM STEAK32

SIDES

- SKIN ON FRIES.....	3.95
- SWEET POTATO FRIES.....	4.95
- CHUNKY CHIPS.....	4.2
- TRUFFLE PARMESAN FRIES.....	4.5
- TENDERSTEM BROCCOLI.....	4.5
served with almond flakes & Parmesan	
- ROCKET & PARMESAN SALAD.....	4.2
- MAC & CHEESE.....	4.5
- SPRING ONION MASH.....	4.5
- DAUPHINOISE POTATOS.....	4.5
- SPICY CORN RIB.....	3.95
- BEER BATTERED ONION RINGS.....	4.5
- TZATZIKI.....	3.95
pomegranate	
- ASPARAGUS.....	4.5
- HALLOUMI FRITTERS.....	4.5
- SEASONAL VEGETABLES.....	4.5

SAUCES

- PEPPERCORN.....	3.5
- RED WINE JUS.....	3.5
- CONFIT GARLIC & WHITE WINE.....	3.5
- CHIMICHURI.....	3.5
- GORGONZOLA.....	3.5

SUNDAY ROAST

ROAST CHICKEN with all trimmings.....	14.5
BEEF SHORT RIB with all trimmings.....	16.5
ROAST BEEF with all trimmings.....	14.5
KIDS SUNDAY ROAST.....	9.99

FULL ALLERGEN MENU AVAILABLE ON REQUEST - VEGETARIAN (V) - VEGAN (VE) - GLUTEN FREE (GF)

Although dishes identified are gluten free, as we have products in the restaurant that contain gluten there is a possibility that traces of gluten may still be found in them. The same situation can occur with our vegetarian & vegan dishes, which can come in contact with other products.

Menu descriptions may not include all ingredients; more detailed allergen information is available upon request. All our dishes may contain traces of nuts. An optional 10% service charge will be added to your bill.