

Lunch

Crispy Skin Salmon (gf, df)

mint, coriander, red onion, chilli caramel, grapefruit, toasted coconut 34

Salt & Pepper Calamari (df)

iceberg lettuce, julienne carrot, cucumber, red chilli, crispy shallots, chilli caramel 26

Ricotta Dumplings (v)

spinach, parmesan cheese, burnt butter, thyme 24

Linguini Prawns (dfo, vgo)

chilli, garlic, wild rocket, cherry tomatoes, lemon 32

Beer-battered Fish & Chips (df)

Tasmanian fish of the day, house beer batter, tartare sauce, green salad, fries 30

Steak Sandwich (gfo)

grilled sourdough, steak cut of the day, caramelised onion, tomato chutney, lettuce, tomato, tasmanian cheddar, fries 32

Panko Crumbed Chicken Schnitzel

asian slaw, grapefruit, pistachio, parsley, fries 27

Salads & Sides

Butter Lettuce (gfo, dfo, v)

Butter lettuce salad, soft boiled egg, avocado, white anchovies, green beans, parsley, shaved parmesan, sourdough croute, lemon dressing 21

Seasonal Garden Leaves (gf, df, vg)

julienne carrots, cucumber ribbons, sliced radish, soy and balsamic dressing 12

Fries (v)

sweet chilli mayonnaise 11



BLUESTONE

BAR & KITCHEN

Dessert

Eton Mess (gf)

Tasmanian strawberries & raspberries, layers of mascarpone mousse, crispy meringue, fresh berries & compote 17

Lemon Curd Tart

glazed Italian meringue, fresh raspberries and raspberry coulis 17

Bailey's Brûlée (gf)

Baileys Irish cream, macerated strawberries 17

Chef's selection of sorbet/ice cream 12**Cheese Platter (gfo)**

Tasmanian cheeses, fresh apple, crackers, caramelized onion 26

Hot Drinks

Espresso Coffee - by Ritual Coffee 4.8/5.8

extra shot - alternate milk - syrup +50c

Hot Chocolate 5.5

Bondi Chai Latte 5

Loose Leaf Tea - by Art of Tea 6

Soft Drinks

coke, sprite, lemon lime and bitters, ginger beer 4.5

Juice

orange - apple - tomato - pineapple 4.5

Please note, all dishes may contain traces of nuts, dairy, gluten, egg, soy, sesame, shellfish & pork. Make your server aware of any allergies and dietary requirements that you might have.