

Mother's Day

Entrée

1/2 dozen freshly shucked Tasmanian oysters natural or chilli lime dressing (1 dozen +\$25) (gf, df) Marinated salmon with passionfruit, coriander and green chilli (gf, df) Pork belly with apple puree, braised red cabbage, cider jus (gf, df) Tempura zucchini flowers with spiced tomato sauce (df, v)

Main

Confit duck maryland with sweet potato, bok choy, ras el hanout spice, star anise jus (gf, df) Crispy skinned salmon with truffle pea puree, potato fondant, king oyster mushrooms (gf) Sous vide beef fillet with Paris mash, red pepper cream, chimichurri (gf) Sumac roasted pumpkin with cauliflower, tabbouleh, coconut chives dressing, pomegranate (gf, vg)

Desserts

Hellyers salted caramel brûlée, house biscotti Orange cake, citrus syrup, candied peel, vanilla bean ice cream (gf) Eton mess, strawberries, blueberries, mascarpone, crispy meringue (gf) Chocolate pudding, marinated cherries, chantilly cream

Sides

Seasonal garden leaves, julienne carrots, cucumber ribbons, sliced radish, soy and balsamic (gf, df, vg) 12 Fries with sweet chilli mayonnaise (v) 12

Bok choy with sesame, soy and crispy shallots (gf, df, vg) 12

3 courses \$99 / Kid's menu \$25

10% surcharge applies on Sundays, excluding set menu & sides Please ensure you advise us of any dietary requirements at the time of ordering

BLUESTONE BAR&KITCHEN