



The menus at Bluestone Bar & Kitchen are the creation of Head Chef Ryan Smith and his exceptional team. Ryan's culinary creations are a testament to his passion for Tasmanian produce, as he crafts dishes that showcase the vibrant flavours and unparalleled freshness of locally sourced ingredients.

BLUESTONE BAR & KITCHEN

Starters

Tasmanian oysters natural, seaweed or chilli lime dressing (gfo, df) 5.5 ea

Chicken bois boudran with crispy pepitas, shallots and micro greens (gf, df) 22

Vegetable rice paper rolls filled with pineapple, cucumber, coconut and served with a hoisin and peanut dipping sauce
(2 pieces) (gfo, vg, df) 18

Tuna sashimi with passionfruit, green chilli and coriander (gf, df) 27

Salt and pepper calamari with iceberg lettuce, julienne carrot, cucumber, red chilli, crispy shallots and chilli caramel (df) 26

King prawns (3) with pernod, baby fennel, tarragon and Persian feta (gf) 28

Zucchini flowers (2) stuffed with potato, garlic and herbs with spicy tomato sauce (df, vg) 21

Mains

Eye fillet with beetroot relish, dehydrated vine tomatoes, prawn cutlet and native spice rub (gf) 54

Tuscan salmon with baby spinach, sun-dried tomatoes and basil cream (gf) 42

Pork cutlet with boulangère potato, burnt apple purée and a seeded mustard jus (gf, df) 42

Roasted aubergine with buttermilk, zaatar, pomegranate and thyme (gf, v) 34

Crab linguini with cherry tomatoes, chilli, garlic, parsley and lemon (dfo) 39

Lamb rump with classic ratatouille, rocket and napoli sauce (gf, df) 41

Vegan linguini with cherry tomatoes, zucchini, chilli, garlic, spinach and baby capers (df, vg) 32

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

While every effort has been made to ensure our dietary advice is correct, please make your server aware of any allergies.



BLUESTONE

BAR & KITCHEN

Desserts

Eton Mess

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

Lemon Curd Tart

Glazed Italian meringue, fresh raspberries and raspberry coulis 17

Bailey's Brûlée

Baileys Irish cream, macerated strawberries (gf) 17

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

Cheese Platter

Tasmanian cheeses, fresh apple, crackers, caramelized onion (gf) 26

Affogato

Vanilla bean ice cream, espresso, liquor
(Kahlua, Frangelico, Amaretto, Tia Maria, Baileys) (gf) 15

Fortifieds + Stickies

Frogmore Creek Ruby Pinot NV, Coal River TAS 14/55

Kalleske JMK Shiraz Vintage Port 2012, Barossa SA 70

Serafino Tawny NV, McLaren Vale, SA 14

Frogmore Creek Iced Riesling 2022, Coal River, TAS 16/65

Baileys, Frangelico, Tia Maria 12

Drambuie, Montenegro 11

Hellfire Limoncello 15