



BLUESTONE

BAR & KITCHEN

Entrée

½ Dozen oysters – natural, marinated seaweed or chilli lime dressing (gf, df)

Chicken galantine with bois boudran sauce, local micro greens

King prawns (3) with pernod, tarragon and feta (gf)

Zucchini flowers, stuffed with potato, garlic and herb (v)

Main

Roasted duck breast with plum sauce, Paris mash, local micro greens (gf)

Tuscan salmon fillet with baby spinach, semi dried tomatoes and basil cream

Sous vide beef fillet (MR) with chorizo butter, spinach and dehydrated vine tomatoes (gf)

Mediterranean vegetable terrine with feta, reduced balsamic, local micro greens (v, gf)

Dessert

English style eton mess with local berries, mascarpone and house meringue (gf)

Lemon meringue pie with fresh raspberries, raspberry coulis and edible flowers

Chocolate pudding with marinated cherries and vanilla bean ice cream

3 courses for \$139

**Wishing you a safe & Merry Christmas from all
of us at Bluestone Bar & Kitchen!**