



BLUESTONE
BAR & KITCHEN

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.

Starters

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

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

Marinated salmon 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

Twice cooked pork belly with apple puree, braised red cabbage and cider jus (gf, df) 27

Warm marinated beetroot with goats cheese, romesco sauce, reduced balsamic and zaatar (gf, dfo, v) 21

Mains

Eye fillet (Sous Vide 50') with Paris mash, red pepper cream and chimichurri (gf) 55

Crispy skinned salmon with truffle pea puree, potato fondant and king oyster mushroom (gf) 44

Sumac roasted pumpkin with cauliflower tabbouleh, coconut chive dressing and pomegranate (gf, df) 36

Crab linguini with cherry tomatoes, chilli, garlic, parsley and lemon (dfo, vgo) 41

Confit duck Maryland with sweet potato, bok choy, ras el hanout spice and star anise jus (gf) 42

Sides

Seasonal garden leaves, julienne carrots, cucumber ribbons, sliced radish, soy and balsamic (gf, df, vg) 12

Fries with sweet chilli mayonnaise (v) 12

Broccolini with shaved parmesan, toasted almonds and lemon oil (v) 12

Fried cauliflower with feta, toasted hazelnuts, lemon and parsley (v) 12

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



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Desserts

Eton mess

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

Chocolate pudding

marinated cherries, cherry syrup, Chantilly cream and edible flowers 18

Hellyers Road salted caramel brûlée

with almond biscotti (gfo) 16

Orange and almond cake

citrus syrup and vanilla bean ice cream (gf) 16

Chef's selection of sorbet/ice cream (gfo, dfo) 14

Cheese Platter

Tasmanian cheeses, fresh apple, crackers, quince paste and 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

Liqueurs

Baileys, Frangelico, Tia Maria 12

Drambuie, Montenegro 11

Hellfire Limoncello 15