



BLUESTONE

BAR & KITCHEN

Entree

Oysters (gf, df) kilpatrick, pepperberry mignonette or nahm jim 25/42

Baked Seafood Gratin (gf) market seafood - bonito cream - anchovy crumb 24

Truffled Shitake Risotto (gf, vg) black rice - grilled shitake - roasted radish 18/34

Grilled QLD Tiger Prawns tamarind sauce - celeriac som tam - crispy shallots - fresh herbs 24

Wallaby Tataki (gf, df) ponzu dressing - pickled Tokyo turnip - shima wasabi 21

Korean Fried Eggplant (vg, gf) gojuchang sauce - house made Kimchi 16

Main

Pan Seared Duck Breast (gf) pumpkin puree - spiced citrus glaze - seasonal greens 42

Market Beef (gf) brown butter + wakame galette - wasabi butter M/P

Scottsdale Roast Pork Belly (gf, df) parsnip - oyster mushroom - miso apple jam 39

Massaman Stuffed Pumpkin (vg) coriander pesto - charred chilli sauce 36

Market Fish (gf, df) tomato + ginger sauce - caramelized cabbage - blood orange M/P

Sides

Tamarind Potatoes (gf,df) pickled chilli - tamarind glaze - yogurt 13

Sichuan Dry Fried Brussels Sprouts shredded pork - puffed sorghum 13

Miso Kale Caesar (gfo) - parmesan croutons - soy egg - miso dressing - 12

Fennel + Mandarin Salad (gf) radicchio - roasted honey vinaigrette - soy pepitas 12

v - vegetarian vg - vegan gf - gluten free df - dairy free

10% surcharge applies on Sundays and Public Holidays



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Dessert

Sticky Fig Pudding (gf)

whely caramel - blueberry ice-cream 15

Chocolate + Mint Meringue (gf)

mousse - white chocolate + mint sorbet - chocolate soil - mint jelly - 15

Seasonal Fruit + Coconut Tart (vg)

spiced apple sorbet - coconut frangipane 14

Vietnamese Iced Coffee Affogato (gf, vgo)

spiced doughnuts - condensed milk ice-cream 10 add liqueur +5

Fortifieds + Stickies

Frogmore Creek Ruby Pinot NV, Coal River TAS 12/55

Kalleske JMK Shiraz Vintage Port 2012, Barossa SA 12

Serafino Tawny NV, McLaren Vale, SA 12

Penfolds Grandfather Rare Tawny NV, SA 20

Moore's Hill CGR Late Harvest Riesling 2017, Tamar Valley, TAS 12/55

Josef Chromy Botrytis Riesling 2019, Relbia, TAS 59

Tea & Coffee

Espresso Coffee - by Ritual Coffee 4/5

extra shot - alternate milk - syrup +50c

Hot Chocolate - 5.5

Bondi Chai Latte - 4

Loose Leaf Tea - by Art of Tea 5.5

Liqueurs

Baileys, Frangelico, Tia Maria 9

Drambuie, Hellyers Whisky Cream 10

Hellfire Limoncello - 12