



BLUESTONE
BAR & KITCHEN

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) 18

Rare seared sesame crusted tuna with Asian slaw and capsicum puree (gf) 29

Salt and pepper calamari with iceberg lettuce, julienne carrot, cucumber, red chilli, crispy shallots and chilli caramel (df) 27

Roasted Rannoch quail with thyme, orange, bois boudran sauce and rocket salad (gf, df) 26

Grilled zucchini with pickled shallots, marinated beetroot, buckwheat and goats cheese (gf, v, vgo) 22

Mains

Eye fillet (sous vide 50') with Paris mash, red pepper cream, chimichurri and dehydrated vine tomatoes (gf) 56

Market fish with pistachio and pinenut crust, pearl couscous, wild rocket and parsley vichyssoise, pickled radish and lemon beurre noisette (gfo) 46

Lamb rump with vanilla braised witlof and sorrel pesto (gf) 44

Crab linguini with cherry tomatoes, chilli, garlic, parsley and lemon (dfo, vgo) 42

Miso glazed pork loin with celeriac puree, boulangère potato, apple, rocket and mustard jus (gf) 43

Roasted and spiced cauliflower with almond sauce, raisin puree and pistachio pesto (gf, vg) 38

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

Roasted Dutch carrots with local honey and grana padana (gf, v) 11



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Desserts

Eton mess

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

Dark chocolate mousse

with chocolate soil, raspberry sorbet and edible flowers (gf) 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

Delamere Ratafia NV, Pipers River, TAS 16

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

Opening Hours

Monday 7am - 2pm / 5pm - late

Tuesday 7am - 2pm / 5pm - late

Wednesday 7am - 2pm / 5pm - late

Thursday 7am - 2pm / 5pm - late

Friday 7am - late

Saturday 8am - 10:30am / 5pm - late

Sunday 8am - 10:30am