



BLUESTONE
BAR & KITCHEN

Our South East Asian inspired menu is ideal for sharing over a number of courses. Each dish is freshly made from as many local ingredients as we can possibly source. We hope you enjoy!

Small Snacks & Street Food 12

Spring rolls chicken, coriander & lime leaf with lettuce, fresh herbs & nam jim (2 pieces)

Homemade prawn wontons soy sesame dressing, spring onion (2 pieces)

Hand rolled rice paper rolls fresh vegetables, peanuts, hoisin dipping sauce (2 pieces)

Seafood Bar

Sashimi market fish, compressed watermelon, Tasmanian wasabi 15

Ceviche line caught market fish, coconut, chilli, plantain chips 15

Oysters natural / chilli garlic vinaigrette / kilpatrik 4.5 each

Entree

Prawn wonton soup greens, mushrooms, crispy garlic 17

Sticky rice dumplings yellow beans, spring onion oil & soy dipping sauce (Vg) 16

Tasmanian calamari 5 spice salted, pumpkin, beansprouts, aromatic herbs, shallots, tamarind 23

Warm roasted chicken salad rice cracker, chilli jam, crispy fried egg, aromatic herbs, water chestnuts 21

Grilled sugar cane pork skewers sweet chilli sauce, fresh herbs 22

Mains

Master stock pork scotch pickled pumpkin puree, slaw, cashew nuts, master stock, crackling 37

Crispy pressed duck orange hoisin sauce, spring onion crepes, cucumber 39

Market fish fillet chilli caramel, green peppercorns, pineapple, heirloom tomato MP

Whole fish of the day preparation varies daily MP

Roasted Casalunga 'local butcher' dry aged beef 250g (cooked medium), Bluestone pepper sauce, tomato, cucumber, cress MP

Green chicken curry green tomato, eggplant, sweet basil, chef's choice of condiments 36

Red seafood curry mushrooms, cherry tomato, kaffir lime, chef's choice of condiments 40



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Sides

Fries sweet chili mayonaise 8

Steamed Asian greens garlic, sesame 10

Coconut rice 5

Handpicked green salad truffle soy dressing 10

Dessert

Coconut panna cotta, mango sorbet, minted pineapple 15

Chocolate brownie honeycomb, coconut sorbet (V) 15

Chestnut and vanilla mille feuille dark chocolate ice cream 15

Quince & almond tart red wine jelly, vanilla ice cream 15

Bread & butter pudding chocolate sauce 14

Tamanian artisan cheese platter grapes, caramelised onion jam, lavosche 22

Feed Me Please (for 2 or more people)

Let us choose our favourites for you.

5 courses - 69 pp

7 courses - 79 pp

Many of the items on our menu can be varied to be vegetarian or for dietary requirements.

Please make your server aware of any allergies.