

Lunch

Market Fish of the Day (gf, df)

mint, coriander, red onion, chilli caramel, grapefruit, toasted coconut, green beans 34

Salt & Pepper Calamari (df)

iceberg lettuce, julienne carrot, cucumber, red chilli, crispy shallots, chilli caramel 26

Ricotta Dumplings (v)

spinach, parmesan cheese, burnt butter, thyme 24

Mushroom & Parmesan Arancini (4) (v)

roasted butternut pumpkin puree, rocket, shaved parmesan, toasted pepita seeds, reduced balsamic 25

Linguini Prawns (dfo, vgo)

chilli, garlic, wild rocket, cherry tomatoes, lemon 32

Beer-battered Fish & Chips (df)

Tasmanian fish of the day, house beer batter, tartare sauce, green salad, fries 30

Steak Sandwich (gfo)

grilled sourdough, steak cut of the day, caramelised onion, tomato chutney, lettuce, tomato. Tasmanian cheddar, fries 32

Pumpkin & Haloumi Sandwich (v)

grilled sourdough, lettuce, tomato, tomato chutney, house made hummus, fries 26

Panko Crumbed Chicken Schnitzel

Asian slaw, grapefruit, pistachio, parsley, fries 27

Salads & Sides

Classic Caesar (gfo)

anchovies, bacon, croutons, soft boiled egg, shaved parmesan cheese 24
add smoked salmon or prawns +6/8

Fries with roasted garlic aioli (v, df) 11

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

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



BLUESTONE
BAR & KITCHEN

Hot Drinks

Espresso Coffee - by Ritual Coffee 4.8/5.8

extra shot - alternate milk - syrup +50c

Hot Chocolate 5.5

Flying Cup Chai Latte 5

Loose Leaf Tea - by Art of Tea 6

English breakfast - earl grey - jasmine green

Tassie devil breakfast - Australian chai

peppermint - chamomile - lemongrass & ginger

Cold Drinks

Iced Coffee / Iced Chocolate 6

Milkshake 6

Bluestone Bloody Mary 16

Mimosa 12

Espresso Martini 22

House of Arras Sparkling 15

Tap Beer - 6.5/9.5

Soft Drinks

Post-mix

coke, sprite, lemon lime and bitters 4.5

Glass bottle

coke, coke zero, sprite, Cascade ginger beer 5

Juice

orange - apple - tomato - pineapple 4.5

Please note, all dishes may contain traces of nuts, dairy, gluten, egg, soy, sesame, shellfish & pork. Make your server aware of any allergies and dietary requirements that you might have.

Lunch



BLUESTONE
BAR & KITCHEN

Dessert

Eton Mess (gf)

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

Dark Chocolate Mousse (gf)

with chocolate soil, raspberry sorbet and edible flowers 18

Hellyers Salted Caramel Brûlée (gfo)

with almond biscotti 16

Chef's selection of sorbet/ice cream 12

Cheese Platter (gfo)

Tasmanian cheeses, fresh apple, crackers, caramelized onion 26

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