

Lunch

Crispy Skin Salmon (gf, df)

mint, coriander, red onion, chilli caramel, grapefruit, toasted coconut 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

Soup of the Day

with grilled sourdough 17

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

Panko Crumbed Chicken Schnitzel

Asian slaw, grapefruit, pistachio, parsley, fries 27

Salads & Sides

Butter Lettuce (gfo, dfo, v)

Butter lettuce salad, soft boiled egg, avocado, white anchovies, green beans, parsley, shaved parmesan, sourdough croute, lemon dressing 21

Fries with sweet chilli mayonnaise (v, df) 11

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

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



BLUESTONE
BAR & KITCHEN

Hot Drinks

Espresso Coffee - by Ritual Coffee 4.8/5.8

extra shot - alternate milk - syrup +50c

Hot Chocolate 5.5

Bondi 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

coke, sprite, lemon lime and bitters, ginger beer 4.5

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

Chocolate Pudding

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

Hellyers Salted Caramel Brûlée (gfo)

with almond biscotti 16

Orange and Almond Cake (gf)

citrus syrup and vanilla bean ice cream 16

Chef's selection of sorbet/ice cream 12

Cheese Platter (gfo)

Tasmanian cheeses, fresh apple, crackers, caramelized onion 26

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.