

# Bluestone Lunch

Tasmanian Oysters - 21/38

smoky chilli kilpatrick - soy ponzu dressing - natural

Smashed Avocado (v)

Southern Sky haloumi - smashed avocado - poached eggs - dukkah - sourdough toast 19

Miso Caesar Salad (vegan available)

Yorktown baby cos - crunchy sourdough - tomatoes -  
miso caesar dressing - egg - crispy pancetta 16

+ master stock poached chicken 6 / crispy tofu 4 / Japanese crispy fish cakes 4

Japanese Soba Noodle Salad (vegan)

soba noodles - wasabi & white soy dressing - seasonal greens - nori - sesame 18

+ Japanese crispy fish cakes 4 / crispy tofu 4

Okonomiyaki (Japanese savoury pancake)

Tasmanian oak smoked bacon - fried eggs - mayo - okonomi sauce - bonito 20

Sesame Beer Battered Fish & Chips (df)

local market fish - sesame & nori beer batter - yuzu mayo -

thick cut chips - Yorktown salad greens 26

Seared Whole Tiger Prawns (gf, df)

pickled eggplant - grilled potatoes - rocket - tamarind sauce 25

Cape Grim Beef Burger

Tasmanian oak smoked bacon - Ashgrove smoked cheddar - cider & onion relish -

Japanese pickles - lettuce - tomato - brioche bun - chips 25

Buttermilk Fried Chicken Burger

Tasmanian oak smoked bacon - smashed avocado - yuzu mayo - Japanese pickles -

lettuce - tomato - brioche bun - chips 24

300g Cape Grim Porterhouse (gf)

potato galette - shiitake mushroom duxelle - spinach puree - black garlic jus 40



**BLUESTONE**  
BAR & KITCHEN

## Sides

Crispy New Potatoes (gf)

lime & black pepper salt 11

Chips

tom yum aioli 8

## Desserts

Warm Chocolate & Date Pudding (gf)

miso caramel - whipped citrus ricotta 15

Frangelico & Pandan Cheesecake (vegan, gf)

pineapple gel - toasted coconut ice-cream -  
fruit salad 15

Yuzu Panna Cotta

brown butter crumb - fresh mandarin -

dulche de leche ice-cream 15

Vietnamese Iced Coffee Affogato (gf)

condensed milk Ice-cream - espresso - 5 spice  
doughnuts 15

+\$9 with a liqueur