



BLUESTONE
BAR & KITCHEN

Tasmanian Oysters

smoky chilli kilpatrick - nahm jim - house-made hot sauce - natural - 4.5 ea/ 24 / 42

Smashed Avocado (v)

almond feta - smashed avocado - poached eggs - dukkah - sourdough toast 19

Miso Caesar Salad (vgo)

Yorktown baby cos - crunchy sourdough - tomatoes -
miso caesar dressing - parmesan - egg - crispy pancetta 16
add grilled chicken / Korean crispy fish cakes / tempura cauliflower +6

Thai Wallaby Salad (df, gf)

vermicelli - herbs - seasonal vegetables - local wallaby - nahm jim 26

Okonomiyaki (df)

Tassie oak-smoked bacon - poached eggs - miso mayo -
okonomi sauce - smoked tuna flakes 20

Sesame Beer Battered Fish & Chips (df)

local market fish - sesame & nori beer batter - miso mayo - chips - salad greens 26

Korean Rice Bowl (gf, vgo)

ancient grains - wok tossed greens - fried egg - house kimchi - pickled shitake 18
add grilled chicken / Korean crispy fish cakes / tempura cauliflower +6

Bluestone Burger (v, gfo)

plant based beef burger - truffled mayo - almond feta - lettuce - tomato - relish - chips 22

Cape Grim Beef Burger

Tassie oak-smoked bacon - Ashgrove smoked cheddar - relish -
Japanese pickles - lettuce - tomato - chips 25

Grilled Chicken Burger

Tasmanian oak-smoked bacon - soy marinated chicken - hoisin - mayo - Japanese pickles -
lettuce - tomato - chips 24

Chips (gf)

tom yum aioli 8

Crispy New Potatoes (gf, vgo)

furikake seasoning - black garlic mayo 11

Miso Roasted Root Vegetables (gf)

almond feta - candied walnuts 11

Korean Fried Brussels Sprouts (gf)

sesame - spring onions 11

Winter Greens + Citrus Salad (gf, vg)

yorktown greens - yuzu dressing 11

Chocolate Fondant (vg)

coconut ice-cream - citrus marmalade 16

Passionfruit Creme Brulee (vg, gf) 14

Vietnamese Iced Coffee Affogato (gf) 14

condensed milk ice-cream - espresso -
5 spice doughnuts
+\$5 with a liqueur