

**Five Course Tasting Menu 79 pp**  
**Paired Wine 45**  
(discounts not applicable)



**BLUESTONE**  
BAR & KITCHEN

**House Baked Potato Bread - Miso Butter 3.5 ea**

### **Small Plates**

**Tassie Oysters** Nori butter baked, natural or nahm jim 24 / 42

### **Daily Sashimi M/P**

**Tempura Cauliflower** (v, gf) truffle + chestnut puree - pickled mushroom - 19

**Crispy Radish Cake** (vg, gf) mushroom XO - bok choy - radish - 19

**Strelleyfield Duck liver Parfait** - plum wine - poached prune - brown butter- crostini - 21

**Wild Venison** (gf) sichuan rub - caramelised radicchio - walnut - black vinegar 24

### **Large Plates**

**Tasmanian grass fed beef (gfo)** roasted jerusalem artichoke - smoked lemon butter **M/P**

**Duck Breast** (gf) beet + yuzu kosho puree - beans - umeshu jus **42**

**Koji Marinated Wallaby** (gf, df) silverbeet puree - apple - black bean - puffed grains **42**

**Local Market Fish** (gf) spiced lentils - cauliflower - green mango yogurt **41**

**Koji Roasted Pumpkin** (vg, gf) - chickpea panisse - vegetable jus - leeks - apple - pepitas **34**

### **Sides - 11**

**Crispy Potatoes** - black garlic mayo

**Miso glazed root vegetables** (v, gf) whipped almond fetta - candied walnuts

**Winter Citrus Salad** (vg, gf) winter greens - citrus - yuzu vinaigrette - soy pepitas

**Korean fried Brussels sprouts** (vg, gf) gochujang - puffed rice - sesame

### **Dessert (vg)**

**Chocolate Fondant** coconut ice-cream - citrus marmalade 16

**Carrot Cake** (gf) banana ice-cream - banana miso jam - candied beet 16

**Passionfruit Creme Brulee** (gf) 14

**Vietnamese Iced Coffee Affogato** (vgo)

condensed milk ice-cream or coconut ice-cream - espresso - spiced doughnuts 14  
+\$5 with a liqueur

v - vegetarian vg - vegan gf - gluten free df - dairy free  
**10% surcharge applies on Sundays and Public Holidays**