



**BLUESTONE**  
BAR & KITCHEN

**Small Plates**

**Tasmanian Oysters** smoked chilli kilpatrick, natural, nahm jim, soy ponzu **4.5 ea/ 23 / 40**

**Okonomiyaki** (df) Japanese crispy pork pancake **20**

**Whole Seared Tiger Prawns** (gf, df) Thai style eggplant salad - tamarind sauce **25**

**Buttermilk Fried Chicken** (gf) 13 spice seasoning - smacked cucumbers - yuzu mayo **18**

**Beef Tartare** (df, gf option) grass fed beef - white soy - ginger - sesame - sourdough **24**

**Crispy Radish Cake** (gf, vg) XO sauce - summer vegetables **20**

**DIY Korean Ssam** (gf) spring onion flatbread - kimchi - cucumber - ssam sauce with crispy pork cheek **21 / crispy tofu 18**

**Large Plates**

**Cape Grim Koji Rubbed Porterhouse** (gf) 350g **42**

**Vintage Beef Co. 'reserva' Scotch Fillet** (gf) 400g **52**

steaks are served with shiitake duxelle - potato galette - black garlic jus - nori butter

**Master Stock Roasted Chicken** (gf) carrot & orange puree - sumac carrots **38**

**Grilled Scottsdale Pork Scotch** (gf, df) massaman sauce - sweet potato - peanuts **39**

**Local Market Fish** (gf) sake cream - crispy pancetta - caramelised radish **41**

**Braised Lamb Roulade** (gf, df) black bean - zucchini - chimmichurri - preserved lemon **42**

House Made Gnocchi (v) truffled spinach sauce - kale - oyster mushrooms **36**

**Lions Mane Mushroom** (vg, gf) charred broccolini - chickpea tofu - miso glaze **36**

**Shared Banquet menu 59pp + 10 for desserts (must be entire table)**  
**please advise us of any dietary requirements.**

**Sides - 12**

**Crispy Pink Eye Potatoes** lime & pepper seasoning

**Miso Caesar** baby cos - crispy pancetta - miso dressing

**Thai Style Slaw** crispy shallots - nahm jim dressing

**Grilled Broccolini** black vinegar dressing - crispy garlic

**Dessert - 16**

**Warm Chocolate & Date Pudding** (gf)  
miso caramel - whipped citrus ricotta

**Frangelico & Pandan Cheesecake** (vg, gf)  
pineapple gel - toasted coconut ice-cream - fruit salad

**Yuzu Panna Cotta** (gf)  
brown butter crumb - stonefruit - dulce de leche ice-cream

**Vietnamese Iced Coffee Affogato** (gf)  
condensed milk Ice-cream - espresso - 5 spice doughnuts  
+\$9 with a liqueur