



BLUESTONE
BAR & KITCHEN

Five Course Tasting Menu 75 pp
Paired Wine 45
(discounts not applicable)

Entree

Oysters nahm jim, natural, kilpatrick 24 / 42

Miso Butter Baked Tasmanian Scallops (gf) nori crumble 25

Wallaby Tataki (gf) horseradish - ponzu - avocado - shibazuke 21

Wild Garlic Noodles (v) house made noodles - wild garlic sauce - cured egg yolk 19

Duck + Pinot Terrine prune - raspberry mustard - grapes - umeshu - sourdough 20

Spring Vegetable Tart (vg) wakame pastry - almond feta - red pepper puree 19

Main

Chicken Roulade (gf) watercress - carrot & ginger puree - pickled shallot 39

Roast Pork Belly (gf) charred onion - confit daikon - mushroom puree 41

Tempura Cauliflower (vgo) truffle glaze - artichoke puree - pickled oyster mushroom 31

Tamarind Glazed English Longhorn Beef Brisket (gf, df) tamarind - eggplant + herb salad 42

Market Fish (gf) spiced lentils - grilled zucchini - green mango yogurt M/P

Tasmanian Grass fed Steak (gf) potato galette - smoked citrus butter - M/P

Sides

Crispy Potatoes (gf, df) black garlic mayo 10

Roasted Savoy Cabbage (v, gf) spiced yogurt - sumac 11

Yorktown Greens (vg, gf) seasonal greens - fennel - yuzu vinaigrette - soy pepitas 9

Panzanella (vg, gf) roasted bread - cucumber - peppers - black vinegar - basil 11

Dessert

Raspberry Mille Feuille (gf) lemon curd - raspberry cream - meringue - raspberry sorbet 16

Passionfruit Creme Brulee (gf, vg) mango sorbet 14

Flourless Chocolate Stout Cake malted whisky cream 16

Vietnamese Iced Coffee Affogato condensed milk ice-cream - doughnuts 14

v - vegetarian vg - vegan gf - gluten free df - dairy free

10% surcharge applies on Sundays and Public Holidays