



BLUESTONE
BAR & KITCHEN

Five Course Tasting Menu 80 pp
Paired Wine 45
(discounts not applicable)

Entree

Oysters - kilpatrick, pepperberry mignonette or nahm jim 24/42

Miso Butter Baked Scallops (gf) nori crumb 24

Summer Vegetable Tart (vgo) - house made flaky pastry - walnut miso - candied walnut 16

Grilled Tasmanian Calamari (gf) squid ink sauce - citrus - peas 21

Wallaby Tataki (gf, df) ponzu - pickled broad beans - white soy - sesame 21

Duck + Pinot Terrine (gfo) raspberry mustard - pickled grapes - grilled sourdough 21

Asparagus & Ricotta salad (vgo) yuzu kosho - macadamia - herbs - yuzu 16

Main

Chicken Roulade (gf) buttered tokyo turnips - roasted leek 39

Market Steak (gf) potato + wakame galette - spiced anchovy butter M/P

Scottsdale Roast Pork Belly (gf,df) corn puree - popcorn- roasted shallot 39

Hillwood Mushroom Risotto (vg, df) forbidden rice - sesame - cashew cream - watercress 36

Tamarind Glazed Beef Brisket (gf, df) eggplant + herb salad - pickled chilli 42

Market Fish (gf, df) Sri Lankan tomato curry - coconut sambal M/P

Sides

Crispy Potatoes (gf, df) black garlic mayo 10

Roasted Zucchini (v, gf) shaved + grilled zucchini - thai dressing - herbs 10

Seven Springs Salad (vg, gf) seasonal greens - fennel - yuzu - soy pepitas 10

Smacked Cucumbers (vg, gf) cucumber - black vinegar - peanuts - baby cos 8

Dessert

Sticky Fig Pudding (gf) whey caramel - berry compote 15

Raspberry Mille Feuille (gf) matcha cream - meringue - yuzu pearl - raspberry sorbet 14

Passionfruit Creme Brulee (gf, vg) toasted coconut sorbet 14

Chocolate + Pepperberry Semifredo - honeycomb - leatherwood + kunzea cake 16

Vietnamese Iced Coffee Affogato (gf, vgo) spiced doughnuts - condensed milk ice-cream + liqueur 5

10% surcharge applies on Sundays and Public Holidays