



BLUESTONE

BAR & KITCHEN

Small Plates

- Spiced Spring Onion Flatbread** - soy chilli dipping sauce **4**
- Oysters** smoked chilli kilpatrick, natural, nahm jim, house made hot sauce **4.5 ea/ 24 / 42**
- Panko Crusted Croquettes** (ask for today's filling) **18**
- Okonomiyaki** (df) Japanese pork pancake - okonomi sauce - bonito - nori **20**
- Prawn Sang Choi Bao** (gf, df) crisp lettuce - water chestnuts - mushroom - hoisin **21**
- Buttermilk Fried Chicken** (gf) togarashi seasoning - sunomono salad - yuzu mayo **18**
- Thai Beef Tartare** (df) grass-fed beef - Thai dressing - shaved zucchini - rice chips **24**
- Hillwood Mushrooms** (vegan) - crispy polenta - miso - charred onion puree **18**

Large Plates

- Roland Range Eye Fillet** (gf) 250g **43**
- Vintage Beef Co. 'reserva' Scotch Fillet** (gf) 400g **52**
- steaks are served with shiitake duxelle - potato galette - black garlic jus - nori butter
- 13 Spiced Confit Duck Legs** (gf) beetroot puree - baby carrots- grilled stonefruit **39**
- Grilled Scottsdale Pork Scotch** (gf, df) grilled cabbage - eggplant - Yang Jin's kimchi **39**
- Local Market Fish** (gf) pea & citrus puree - silverbeet - salmon roe **41**
- Braised Lamb Roulade** (gf, df) master stock - zucchini - chilli & herb sauce **42**
- House Made Gnocchi** (v) confit tomato - ginger - Tasmanian scallops - chilli - basil **37**
- Cauliflower Steak** (vegan) massaman sauce - crispy tofu - greens - **34**

Shared banquet menu 59 p.p
please advise us of any dietary requirements.

Sides - 11

- Crispy Pink Eye Potatoes** (gf) lime & pepper seasoning
- Miso Roasted Baby Carrots** (V, gf) - sesame - nori
- Tomato Salad** (gf, vegan)- shiso seasoning - basil - black vinegar caramel
- Thai Style Slaw** (gf, df) crispy shallots - nahm jim dressing

Dessert - 16

- Warm Chocolate & Date Pudding** (gf)
miso butterscotch sauce - white chocolate & macadamia chocolate ganache
- Pavlova** (gf)
whipped matcha cream - seasonal fruits - mango sorbet
- Espresso Martini Cheesecake** (vg, gf)
coffee crumb - toasted coconut ice-cream - poached cherries - sesame floss
- Vietnamese Iced Coffee Affogato** (gf)
condensed milk Ice-cream - espresso - 5 spice doughnuts
+\$9 with a liqueur