



Christmas at Bluestone

Entree

1/2 dozen oysters (gf, df) natural or nahm jim dressing

Whole Grilled Tiger prawns (gf, df) Thai mango & avocado salad - tamarind sauce

Beef Tartare (df) grass fed beef - white soy - ginger - sesame - toasted sourdough

Aperol Cured Ocean Trout (gf, df) Arras gel - pickled grapes - shaved fennel

DIY Korean Ssam spring onion flatbread - kimchi - cucumber - ssam sauce
with crispy pork cheek (df) or crispy tofu (vg)

Main

Confit duck leg (gf) carrot puree - grilled stonefruit - master stock jus

Scottsdale Pork Scotch (gf,df) salted plum & cranberry glaze - shiso - sweet potato

Crispy Lion's Mane Mushroom (gf, vg) miso glaze - caramelised leeks - radish cake

Pan Seared Market fish (gf) sake cream - crispy pancetta - roasted daikon

Cape Grim Porterhouse (gf) koji rub - shiitake duxelle - nori butter - black garlic jus



Dessert

Chocolate & Date Pudding (gf) miso caramel - whipped brandy ricotta

Pavlova (gf) macadamia cream - kiwi - mango sorbet

Frangelico & Pandan Cheesecake (vg, gf) coconut sorbet - fresh fruit

Yuzu Panna Cotta (gf) brown butter crumb - fresh cherry - fudge ice-cream



Choose 2 courses for 89 or 3 courses for 99