

# Lunch

## **Market Fish of the Day (gf, df)**

mint, coriander, red onion, chilli caramel, grapefruit, toasted coconut, green beans 34

## **Salt & Pepper Calamari (df)**

iceberg lettuce, julienne carrot, cucumber, red chilli, crispy shallots, chilli caramel 26

## **Ricotta Dumplings (v)**

spinach, parmesan cheese, burnt butter, thyme 24

## **Mushroom & Parmesan Arancini (4) (v)**

roasted butternut pumpkin puree, rocket, shaved parmesan, toasted pepita seeds, reduced balsamic 25

## **Soup of the Day**

with grilled sourdough 17

## **Beer-battered Fish & Chips (df)**

Tasmanian fish of the day, house beer batter, tartare sauce, green salad, fries 30

## **Steak Sandwich (gfo)**

grilled sourdough, steak cut of the day, caramelised onion, tomato chutney, lettuce, tomato, Tasmanian cheddar, fries 32

## **Braised Beef Cheek Ragout**

with pappardelle pasta, parmesan, pangrattato and crispy shallots 29

## **Aromatic Beef Massaman Curry (df)**

with potato, peanuts, fresh herbs and jasmine rice 28

## **Panko Crumbed Chicken Schnitzel**

Asian slaw, grapefruit, pistachio, parsley, fries 27

## **Classic Caesar (gfo)**

anchovies, bacon, croutons, soft boiled egg, shaved parmesan cheese 24  
add smoked salmon or prawns +6/8



**BLUESTONE**  
BAR & KITCHEN

## **Sides**

**Fries** with roasted garlic aioli (v, df) 11

**Asian greens** with soy and ginger dressing, crispy shallots and shaved radish (gf, vg) 12

**Roasted sweet potato** with green goddess dressing, toasted peanuts and fresh coriander (gf, vg) 11

## **Cold Drinks**

Iced Coffee / Iced Chocolate 6

Milkshake 6

Bluestone Bloody Mary 16

Mimosa 12

Espresso Martini 22

House of Arras Sparkling 15

Tap Beer - 6.5/9.5

## **Soft Drinks**

### **Post-mix**

coke, sprite, lemon lime and bitters 4.5

### **Glass bottle**

coke, coke zero, sprite, Cascade ginger beer 5

## **Juice**

orange - apple - tomato - pineapple 4.5

Please note, all dishes may contain traces of nuts, dairy, gluten, egg, soy, sesame, shellfish & pork. Make your server aware of any allergies and dietary requirements that you might have.



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## Dessert

### **Eton Mess (gf)**

Tasmanian strawberries & raspberries, layers of mascarpone mousse, crispy meringue, fresh berries & compote 17

### **Lime cheesecake tart**

with white chocolate sauce, raspberry sorbet 16

### **Bluestone rum baba**

baba, spiced rum syrup, salted caramel, fresh berries, vanilla bean ice cream 18

### **Hellyers Salted Caramel Brûlée (gfo)**

with almond biscotti 16

### **Chef's selection of sorbet/ice cream 12**

### **Cheese Platter (gfo)**

Tasmanian cheeses, fresh apple, crackers, caramelized onion 26

## Hot Drinks

Espresso Coffee - by Ritual Coffee 4.8/5.8

extra shot - alternate milk - syrup +50c

Hot Chocolate 5.5

Flying Cup Chai Latte 5

Loose Leaf Tea - by Art of Tea 6

English breakfast - earl grey - jasmine green

Tassie devil breakfast - Australian chai

peppermint - chamomile - lemongrass & ginger

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