



**BLUESTONE**  
BAR & KITCHEN

## Starters

**Tasmanian oysters** natural, seaweed or chilli lime dressing (gfo, df) 5.5 ea.

**Vegetable rice paper rolls** filled with pineapple, cucumber, coconut and served with a hoisin and peanut dipping sauce (2 pieces) (gf, vg) 18

**Tasmanian scallops** with sumac cream, spinach sauce, roasted pepper and corn salsa (gf, dfo) 27

**Salt and pepper calamari** with iceberg lettuce, julienne carrot, cucumber, red chilli, crispy shallots and chilli caramel (df) 27

**Crispy skin pork belly** with apple puree, coriander, fresh apple, shallots and cider jus (gf, df) 25

**Warm lentil salad** with fresh burrata, garlic croutons, vinaigrette and micro greens (v, gfo) 24

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## Mains

**Eye fillet** (sous vide 50°) with Paris mash, red pepper cream, beef jus, chimichurri and dehydrated vine tomatoes (gf) 58

**Market fish** Tuscan style with baby spinach, sun-dried tomatoes and basil cream (gf) 49

**Confit duck leg** with white bean cassoulet, charred broccolini and vincotto (gf, df) 48

**Crab linguini** with cherry tomatoes, fresh chilli, garlic, parsley and lemon (dfo, vgo, gfo) 43

**Roasted chicken supreme** with tarragon garlic brioche pudding and fennel salad 46

**Berbere spiced pumpkin** with wild and brown rice salad, coconut labneh and pomegranate molasses (gf, dfo, v) 39

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## Sides

**Seasonal garden leaves**, julienne carrots, cucumber ribbons, sliced radish, soy and balsamic (gf, vg) 12

**Fries** with roasted garlic aioli (df, v) 12

**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

**Warm marinated beetroot** with goats cheese, romesco sauce, balsamic and hazelnuts (gf, v) 14

While every effort has been made to ensure our dietary advice is correct, please make your server aware of any allergies.

## Desserts

### Eton mess

Tasmanian strawberries & blueberries, layers of mascarpone mousse, house meringue, and raspberry compote (gf) 17

### Bluestone rum baba

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

### Hellyers Road salted caramel brûlée

with almond and pistachio biscotti (gfo) 16

### Lime cheesecake tart

with white chocolate sauce, raspberry sorbet 16

### Chef's selection of sorbet/ice cream (gfo, dfo) 15

### Cheese Platter

Tasmanian cheeses, fresh apple, crackers, quince paste and caramelized onion (gfo) 26

### Affogato

Vanilla bean ice cream, espresso, liquor

Kahlua, Frangelico, Amaretto, Tia Maria or Baileys (gf) 15

## Fortifieds + Stickies

Frogmore Creek Ruby Pinot NV, Coal River, TAS 14/55

Delamere Ratafia NV, Pipers River, TAS 16

Serafino Tawny NV, McLaren Vale, SA 14

Frogmore Creek Iced Riesling 2022, Coal River, TAS 16/65

## Amaros

Alpicella 14

Montenegro 14

Nonino 15



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The menus at Bluestone Bar & Kitchen are the creation of Head Chef Ryan Smith and his exceptional team. Ryan's culinary creations are a testament to his passion for Tasmanian produce, as he crafts dishes that showcase the vibrant flavours and unparalleled freshness of locally sourced ingredients.

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