



BLUESTONE
BAR & KITCHEN

Starters

Tasmanian oysters (A) natural, nam jim, mignonette or seaweed (gf,df) 5.5 ea.

Vegetable rice paper rolls filled with pickled carrot, cucumber, snow peas, rice noodles, crispy lettuce and herbs and served with a Vietnamese dipping sauce (2 pieces) (gf,vg,df) 18

Terrine of the day with toasted sourdough, fig and orange jam, mustard cream, cornichons (dfo,gfo) 25

Salt and pepper calamari (I) with pickled Asian salad and chilli caramel (df) 27

Twiced baked gruyere souffle with truffled parmesan sauce, spinach, pear and hazelnut mini salad (v) 23

Slow cooked pork belly with sweet potato puree, pickled heirloom carrot, cider jus and soft herbs (gf) 25

Grilled prawns (A) with nduja butter, celeriac and beetroot remoulade and grilled sourdough (gfo) 29

Mains

Eye fillet 250g (sous vide 50°) with potato dauphinoise, charred spring onions, beef jus and chimichurri (gf) 59

Market fish pan fried (A) with carrot puree, beetroot, orange and fennel salad (gf,df) MP

Char grilled lamb backstrap with celeriac puree, glazed carrot, pickling onion, jus (gf) 52

Confit duck leg with duck croquette, Paris mash, onion caramel, glazed apple and duck jus 50

Soy braised beef brisket with sweet potato and ginger puree, charred broccolini, pickled carrot, fried shallots (gf) 45

Sumac spiced roast pumpkin with herb and lemon wild rice and quinoa, grilled haloumi and preserved lemon and yoghurt dressing (v, gf) 42

Mushroom, sage and burnt butter pappardelle with ricotta and shaved parmesan (v,vgo,gfo) 35

Sides

Harissa roast beetroot with toasted pepitas and whipped ricotta (gf) 14

Winter leaf salad with French dressing (gf) 12

Hot honey glazed roast carrots with pickled fennel, toasted sesame seeds, creamed fetta (gf) 14

Crispy chat potatoes with rosemary salt (gfo) 12

Fries with roasted garlic aioli (df,v) 12

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

Seafood origin (A) Australian, (I) Imported

Desserts

Chocolate and coffee

with compressed chocolate cake, whipped coffee cream, Kahlua anglaise, tuile (gf) 19

Cardamon roast rhubarb and ginger crème brulee

with biscotti (gfo) 17

Peanut butter parfait

with whisky ice cream, toasted marshmallow, chocolate crumb (gf) 19

Chef's selection of sorbet/ice cream with seasonal fruit, chocolate crumb, tuile (gfo,dfo) 15

Cheese Platter

Tasmanian cheeses, fresh fruit, crackers, fruit paste and muscatels (gfo) 28

Affogato

Vanilla bean ice cream, espresso, liquor

Kahlua, Frangelico, Amaretto, Tia Maria or Baileys (gf) 17

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

2022 Frogmore Creek Iced Riesling, Coal River, TAS 16/75

2021 Pressing Matters R139, Coal River, TAS 79

2018 Royal Tokaji, 5 Puttonyos Aszú, Hungary 129

Amaros

Alpicella 14

Montenegro 14

Amaroncello 15

Nonino 15



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The menus at Bluestone Bar & Kitchen are the creation of Head Chef Murray Challacombe and his exceptional team. Murray'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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