

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

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

Charred broccolini with romesco sauce and toasted almonds (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.



BLUESTONE
BAR & KITCHEN

Lunch

Dessert

Eton Mess

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

Hellyers Road salted caramel brûlée

with almond and pistachio biscotti (gfo) 16

Chocolate Tart

with blackcurrant sorbet, shaved chocolate and fresh raspberries 18

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

Cheese Platter

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