



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

Crispy tempura stuffed courgette flowers with tomato fondue and basil sauce (v) 23

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

Crispy pork belly with crushed sweet potato, pickled kohlrabi, soft herbs, cider jus and toasted hazelnuts (gf, df) 24

Piri piri garlic prawns (3) with white wine, parsley and grilled sourdough (gfo) 29

Mains

Eye fillet (sous vide 50°) with Paris mash, red pepper cream, beef jus, chimichurri and dehydrated vine tomatoes (gf) 61

Market fish pan fried with Tasmanian scallops, confit potato, fresh peas, mushroom velouté and snow pea tendrils (gf) 50

Tahini roasted cauliflower with almond crème, garden herbs and fresh apple (gf, df, v) 40

Crab linguini with cherry tomatoes, fresh chilli, garlic, parsley and lemon (gfo, dfo, vgo) 44

Roasted lamb rump with burrata, marinated Romano peppers, rocket pesto, jus (gf) 48

12 hour pork collar with braised red cabbage, white onion soubise, local greens (gf) 46

Duck ragu with pappardelle pasta, grana padana and sweet potato crisps (dfo, gfo) 45

Sides

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

Fries with roasted garlic aioli (df, v) 12

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

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

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

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

Pressing Matters 2021 R139, Coal River, TAS 70

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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