



restaurant menu

oysters

oysters natural served with lemon with shallot vinaigrette (GF)

entree

two toned soup - Jerusalem artichoke and parsnip,
winter spiced butternut pumpkin (V) (GF) **19.00**

baked hervey bay scallops, capsicum salsa, parmesan and dill crust,
Provencal salad **24.50**

roasted boned quail filled with wood-fired chestnuts and sage,
spiced apple jus (GF) **22.00**

local baby calamari stuffed with chorizo, prawns and cannellini beans **23.00**

braised western plains pork roulade, swede puree, cranberry jus (GF) **21.00**

\$29 Spring Express Lunch

Includes fish of the day, salad, freshly baked bread and a glass of de bortoli wine.

We guarantee you will be in and out in 45 minutes

Available Monday to Friday from 12 noon, until 30th November, 2011

Gift Vouchers

the perfect present for lovers of fine food and wine / a great incentive for your staff /
a romantic surprise for the one you love / a delicious treat for mum and dad /
presented as a stylish glossy certificate / in dollar values or as a package or experience
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main course

tagine of sweet potato, chilli, cherry tomato,
toasted almonds, coriander, cous cous (V) **32.00**

pan-seared fillet of butter fish, braised purple and white carrot,
spiced beurre blanc (GF) **38.00**

pan-seared duck breast, confit duck spring roll, wilted cos,
cinnamon and star anise jus **39.00**

Murray Valley pork rack, celeriac puree, bourbon jus (GF) **37.00**

middle eastern lamb loin, couscous, sumac oil and labne **42.00**

char-grilled hopkins river eye fillet, sweet potato, parsnip and tallegio dauphinoise,
tuscan black cabbage, red wine jus (GF) **45.00**

side orders (GF)

9.00 each or select three for **20.00**

rocket, cashel blue, pistachio, date and berry dressing

brussel sprouts, prosciutto and gruyere

sauteed broccolini, shallot and toasted almond

confit garlic and desiree potato mash

roasted new potatoes, lemon thyme

Five Course Degustation Menu

available on request

\$150 per person inclusive of a five course menu with matching wines

gluten free (GF) vegetarian (V)

Head Chef: Cody Cunningham

bluestone chooses to use Pendleton premium e.v.o.o, from South Australia

dessert

vanilla bean crème brulee (GF) **16.00**

mandarin tart, mandarin syrup and pistachio nut ice-cream **16.00**

sticky date pudding, salted caramel ice-cream, vanilla bean anglaise **16.00**

chocolate and beetroot terrine, beetroot ice-cream (GF) **18.00**

bluestone dessert plate – a selection of our favourite desserts
ideal for two to three to share **24.00**

liquid dessert

affogato - vanilla bean ice cream, caffè diemme espresso shot
and frangelico (GF) **15.00**

sisko hot chocolate sphere (GF)
handmade with sixty percent pure spanish dark couverture **12.00**
for the hot chocolate lover add your choice of a chilli or plain chocolate orbit **15.00**

cheese

individual cheese of the day, with kitchen's accompaniment **12.00**

bluestone cheese plate - selection of three cheeses, served with
quince paste, home-made walnut bread **24.00**