



A LA CARTE

Entrées

Parmesan Crusted Scallops <i>parmesan crust, capsicum salsa</i>	20	Caesar Salad <i>cos lettuce, anchovies, croutons, parmesan cheese, caesar dressing</i>	16
Pan Seared Quail (gf) <i>beetroot puree, edamame beans</i>	18	Succulent Pork Belly (gf) <i>apple puree, candied red onion</i>	17

Mains

Chargrilled Kangaroo Fillet (gf) (n) <i>pumpkin mash, pomegranate, dukkha</i>	35	Grass Fed Black Angus Scotch Fillet (gf) <i>confit mushrooms, mushroom gravy</i>	46
Rendered Lamb Rack (gf) <i>green pea hummus, potato mash</i>	42	Rendered Chicken Breast (gf) <i>sweet potato skordalia, beetroot puree, capsicum</i>	34
Pan Seared Salmon (gf) <i>miso quinoa, wakame salad</i>	36	Bluestone's Mushroom Risotto (v) <i>edamame beans, mushroom, parmesan cheese</i>	28

Sides

Mixed Green Salad <i>mixed greens, honey mustard vinaigrette</i>	9	Broccolini (gf) <i>lemon pepper butter</i>	9
Honey Glazed Carrots	9	Slow-Cooked Potatoes <i>garlic, rosemary</i>	9
Beer-Battered Fries	9	Selection of 3 sides	25

DEGUSTATION

Eight course menu	115pp	Eight course with matching wines	175pp
Five course menu	85pp	Five course with matching wines	115pp

Parmesan crusted scallops (gf)
Pan seared quail (gf)
Succulent pork belly (gf)
Palate cleanser
Pan seared salmon (gf)
Chargrilled kangaroo fillet (gf) (n)
Dessert from the chef's selection

*Our menu is designed by seasonal produce and is subject to change
If you have any special dietary requirements we will try our best to cater for you*

(gf) gluten free

(n) contains nuts

(v) vegetarian

Note: All credit card payments will incur a 1.7% processing fee. All debit card payments will incur a 0.7% processing fee.

Public Holiday Dining will incur a 10% Public Holiday surcharge

No split bills or payments



STONEGRILL COOKING

A new dining experience at Bluestone Restaurant, Stonegrill Cooking allows you to cook succulent steaks, premium meats, fresh seafood and seasonal vegetables on 400 degree Celsius volcanic stones to your liking. You will be presented with your own stone on a ceramic dish that can withstand the intense heat along with a selection of side dishes and sauces.

Stonegrill Menu

From the Land	Pork Belly	38
	Kangaroo Sirloin Fillet	40
	Grass Fed Black Angus Scotch Fillet	49
	Lamb Rack	47
From the Sea	Salmon Fillet	40
Special*	Wagyu	Market Price
	Lobster Tail	

For additional items, please see the options below



Additional Stonegrill Options

Vegetables	Standard	Premium	Special*
Asparagus 5	Kangaroo Sirloin (120g) 11	Salmon Fillet (120g) 15	Wagyu
Baby Carrot 5	Pork Belly 8	Scotch Fillet (120g) 17	Half Lobster Tail
Eggplant 5	Scallops (ea) 4	Lamb Cutlet (ea) 11	Full Lobster Tail
Mushroom 5		King Prawns (ea) 5	
Zucchini 5			

***Special Stonegrill options require 24 hour notice**
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