

menu

Garlic and rosemary bread stick. 5

Garlic pizza. 6

Trio of fresh handmade dips with flat breads - babaganoush,
taramosalata, spiced pumpkin and rosemary. 9

Antipasto. Smoked swallow creek lamb, Spanish jambon ham, chorizo, lonzo, smoked wagyu beef,
lemon myrtle, capricossa salami, gorgonzola, pecorino, crisp flatbread, olives. 21

Grilled haloumi, Trunkey Creek handmade chorizo and salami stack,
fresh rocket salad, tomato and chilli relish. 18

Bluetongue battered fresh market fish fillet. Prawn salt fries, lemon and aioli. 23
(Market fish will appear on blackboards)

Prawn linguine, lemon, fresh herbs, olive oil, garlic and shaved pecorino. 22

"Swallow Creek" lamb curry. Naturally bred Dorper, slow cooked in indian spice, roast tomato,
coconut milk and coriander. Saffron pilau and mint raita. Flatbread 23

Roasted duck pizza. Wild mushroom ragout, caramelised red onion jam,
fresh thyme and baby mozzarella cheese. 21

Wagyu beef burger. Ground local beef patty, Trunkey smoked bacon, rocket salad, fresh tomato,
red onion jam, roast garlic aioli and mozzarella grilled damper bun, smoked salt shoestring fries. 19

Wagyu beef appears on our blackboards also.

Australian Certified Wagyu infused beef fillet. "Twin Oaks", Mullion Creek. 3-4 marbling quality, char-grilled to medium rare (suggested). Warm kipfler potato salad and wagyu jus. (Genuine naturally reared). 40

Roasted chicken breast supreme filled with wild mushrooms. Glazed carrots, brocolini and bacon rosti potato cake. 31

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Market fish of the day. Pan roasted, prawn and coriander butter, warm kipfler potato and bean salad, fresh bush lemon. Market Price

Twice cooked duck leg, warm kipfler and baby onion salad and cherry wine jus. 31

Oven roasted local lamb rump with truffled mash, red wine lamb jus and roasted baby beetroot. 31

sides

Bluestone chef salad. Fresh leafy greens, rocket, pecorino, red onion, fresh vine tomato, macadamia, herb croutons with lemon and olive oil dressing. 8

Shoestring fries 5

Fresh steamed and roasted vegetables and fresh herb butter. 9

Thankyou for dining at Bluestone at the Old Commercial Hotel Millthorpe

Remember, good food takes time, meals require attention and care so please allow twenty to twenty five minutes for some main meals to be finished and served and slightly longer when busy. So please enjoy your surroundings and our wines.

We at Bluestone assure the wait is worth our dining experience.

And please look to our blackboards for other specialty items.

Children

9

Margherita pizza (cheese and tomato sauce).

Meat pizza with bacon and meatballs.

Beef burger with fries.

Linguine with cheese and parsley butter.

Fish and chips.

Sweets

Dessert cheeses.

Epicure, forest berry, lemon myrtle, blue mellow, gorgonzola, brie, stone fruit and sweet crisp tortilla.

We are able to suggest a local sticky, ask staff. 21 (for two or more)

Honey and macadamia pudding with apricot and chilli gelato. 13

Vanilla bean and wattle panacotta with fig coulis. 13

Coyote fritter, banana wrapped and fried in pistachio tortilla
with cinnamon sugar and vanilla gelato. 13

Baked fresh local apple pie and vanilla gelato. 13

Molong gelato - ever changing variety of locally produced
gelatos with crushed pistachio tortilla. 9

hosts

amanda, sana

chefs peter, dave