

STILLWATER



Spring Evening Menu

Chef's Five Course Menu (Trust the hand that feeds you) 125 with paired wines 195

Snacks

Warm marinated olives 10

Moulting Bay Lease 65 Oysters (St Helens, Tas)

Natural 4.5

Horseradish cultured cream and bottarga 5

Steamed with XO sauce 5

all the above mixed dozen 49

Whipped cod roe, pickled fennel, focaccia 15

Pressed ox tongue, smoked almond cream, sauerkraut and balsamic 16

Charcuterie board 80g w cornichons 17

Tasmanian octopus, fermented Korean chilli, toasted sesame seeds 17

Charcoal grilled tiger prawns, dashi aioli, iceberg, kimchi 18

Small plates

Yorktown organics beetroot salad, stracciatella di bufala, charred radicchio, fresh horseradish 21

Quinoa crumbed Rannoch Quail, tonkatsu bbq, pickled daikon 22

Whiskey cured Huon salmon, dill & honey vinaigrette, salmon pearls, puffed wild rice 24

Mt Gnomon Pork Belly, sweet & sour plum sauce, warm celeriac remoulade, shungiku 24

Seared Tasmanian scallops, pumpkin, sour cream, brown butter, katsuobushi 30

Large plates

Wild Lenah wallaby, chickpea miso, grilled brassica, roasted garlic sauce 38

Roasted duck breast, buffalo curd, carrot relish, pumpkin seed dukka 39

Macadamia nut crusted white fish, avocado, avruga caviar, lemon butter sauce 40

House gnocchi, stinging nettle, broccoli, pecorino 35

Cape Grim 'hanger steak', black pepper jam, chimichurri, braised mushrooms 39

Pan fried whole flounder 450g, dashi & lemon brown butter, Tasmanian wakame salad, shaved kombu 60

Flinders Island salt grass lamb rack 400g, cooked medium, mint jelly, sauce diable 80

Sides

Yorktown organics mixed leaves, pecorino, merlot vinegar 11

Roasted cabbage quarter, vadouvan, lemon yogurt 11

Salt roasted potato, whipped jamón butter 11

Roasted broccoli head, lemon chilli oil, parmesan 11

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Sweets and cheese...

Hot chocolate tart, hazelnut praline, Kahlua crème fraiche & tonka bean ice cream 17

Apple sorbet, spiced red wine, crusty 'spiced bread', pickled fennel & yogurt foam 16

Warm Lemon Leaf 'Baba', mandarin sorbet, lemon curd, lime chantilly, fresh citrus 16

Two Cheeses, served with port poached figs fruit paste, house made bread & lavosh 22

Sommelier's Suggestions...

2016 Josef Chromy Botrytis Riesling, Tamar Valley, Tas 11 gls

Tia Maria, Jamaica 12.5

Quinta du Noval 10yo Tawny Port, Portugal 17.5

Romate Pedro Cardinal Cisneros Ximenez, Jerez, Spain 15.5/75

Castarède Bas Armagnac 20 ans d'âge, France 17

1985 Delord Récolte Bas Armagnac, France 17.5

Sullivan's Cove Rare American Oak Single Malt Hobart, Tas 27

Il Moscato Di Nonino Grappa, Italy 19

Fernet Branca Amaro, Italy 14.5