

STILLWATER



Summer Lunch menu

Starters

Moulting Bay Oysters – Natural 4.5 each

– Yuzu & red onion 5.0 each

– Kombu & soy 5.0 each

House bread, butter or olive oil & caramelized balsamic 6

Warm mixed marinated olives 7

Quinoa crumbed whitebait, bush pepper & meyer lemon mayonnaise 17

Selection of cured meats 18

Light lunches...

Petuna ocean trout sashimi salad, egg noodles, bean sprouts, coriander, crispy shallots, lime & soy dressing 23

Selection of pâté, terrine, cheese, pickles & bread 22

Creamed fennel risotto, cotechino sausage, fresh fennel, peas & parmesan 24

Wrap of slow cooked Flinders Island lamb, rocket, sundried tomatoes & hollandaise sauce 22

A little more substantial...

Spring Bay mussel spaghetti, tomato passata, capers, chilli & fresh herbs 31

White fish tempura, shoestring fries, Yorktown leaves & miso aioli 30

Slow cooked eggs, sun butter, kale, quinoa, avocado, beetroot & sprouts 28

Baked Petuna ocean trout, wild rice, beans, green curry sauce, Thai basil & coriander 34

Jerk spiced chicken breast, white beans, grilled peach, almonds & green pepper vinaigrette 32

*Porterhouse steak cooked medium, roast garlic demi-glaze,
roast potatoes, salad of rocket, parmesan & pine nuts 33*

Side dishes...

Mixed leaves, roast pumpkin seeds, parmesan & lemon vinaigrette 8.5

Roast pumpkin, preserved lemon yoghurt & smoked paprika 8.5

Chips with fennel salt, turmeric & black pepper 8.5