

STILLWATER



Evening menu Spring 2018

Chefs five course Tasting Menu with snacks	110
With pairing Tasmanian wines	180

Snacks

Warm marinated olives	8
Moulting Bay 'Lease 65' oysters natural with condiment	4 ea.
1/2 shell Tasmanian scallops, whipped Jamón butter, artichoke, nori	5 ea.
Chicken liver parfait, Madeira, pink pepper and breads	15
Smoked Tasmanian eel croquette, caramelised onion cream cheese	15
Cape Grim beef tartare, mustard emulsion, gruyere, crisp sourdough	17
Wagyu intercostal, Japanese bbq sauce, pickled mushrooms	18
Prawn potsticker, abalone XO, crispy saltbush (5pcs)	20

Small plates

Spring vegetables, hung yogurt, lemon chilli, dill, linseed cracker	22
Torched white fish, fermented apple & dill, garlic cream	24
Mt Gnomon pork belly, sunchoke, sunflower seeds & fennel	25
Southern fried Rannoch Farm quail, pickled kohlrabi, Korean chilli sambal	
1/2 bird or whole bird	18/25
Southern calamari, squid ink angel hair, shellfish bisque	26
Blacklip abalone, burnt butter ponzu, fermented black bean	34

Large plates

House gnocchi, mushroom fricassee, crisp kale, Parmigiano Reggiano	37
Market fish, cauliflower vadouvan, brik pastry, brown butter hollandaise	42
Wallaby, caramelised carrot, brassicas, roasted garlic sauce	42
Robbins Is. Wagyu Porter (200g), smoked almond, grilled broccoli, cured egg	50
Whole fried snapper (500g), white soy brown butter, sesame seaweed	60
Free-range Nichols chicken (1/2 bird) twice cooked, garlic & black sesame dressing, pickled cucumber & Korean chilli sauce	60

Sides

Butter lettuce, golden raisins, merlot vinaigrette, manchego	11
Steamed greens, tahini dressing, golden sesame seeds	11
Roasted broccoli head, lemon chilli oil, parmesan	11
Potato & celeriac galette, burnt butter, sage, lemon sauce	11
Butternut pumpkin 1/2, smoked yogurt & toasted grains	11

Please advise your waiter of any allergies/dietary requirements.
All Credit Cards incur a 1.5% surcharge. AMEX & Diners card incurs a 2% surcharge.
Sundays & Public Holidays 10% surcharge.