

STILLWATER



Spring Lunch Menu

Chef's daily menu, minimum of two guests	65 pp
House bread, cultured butter	2.5 pp
Moulting Bay 'Lease 65' oysters natural with condiment	4 ea.
Warm marinated olives	8
Chicken liver parfait, port wine jelly, bread	15
Whipped cod roe, rye lavosh, pickled fennel	15
Charcuterie board 80g, pickles, bread	15
Hot smoked salmon churros, dill mayo, pickles	15
Chicken skewers, spring onion relish, togarashi	16
Prawn brioche roll, shallot, celery, French fries	17
Cape Grim beef tartare, black vinegar, cured yolk, nori crisp	17
Scottsdale Pork katsu sandwich, Japanese bbq sauce, salted wombok	19
Spring vegetable salad, hung yogurt, herbs, linseed cracker	20
Bbq'd squid, parsley relish, burnt butter, sunflower seeds	26
Clams, green tea soba noodles, XO butter, wakame	28
Tasmanian salmon, cauliflower, vadouvan, labna, toasted seeds	36
Flank steak, Asian mushrooms, roast garlic sauce	36
Whole fried snapper (500g), white soy brown butter, sesame seaweed	60
Free-range Nichols chicken (1/2 bird) crisp skin, black vinegar dressing, pickled cucumber & Korean chilli	60
Vietnamese salad, bean shoots, crispy shallots	9
Spring greens, toasted sesame dressing	9
French fries, kewpie & Japanese bbq	9
Chocolate chip cookie	3.5
Mandarin ice-cream sandwich, ginger malt biscuit	12
Vanilla bean crème brûlée	12
Sticky date pudding, caramel sauce, buttermilk ice-cream	14
Choc hazelnut tart, tonka bean cream	14
2 cheeses, lavosh, bread, fruit paste	22