

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	5.5 ea.
Cape Grim beef tartare, sauce gribiche, bottarga, ink tuille	19
Chicken liver parfait, Madeira, pink pepper and breads	15
Flinders Island lamb rib, lovage emulsion	16
Prawn potsticker, abalone XO, crispy saltbush (6pcs)	26
Smoked Tasmanian eel croquette, caramelised onion cream cheese	15

Small plates

Spring vegetables, mushroom dashi custard, herb oil, burnt onion	20
Torched white fish, fermented apple & dill, garlic cream	24
Tasmanian blacklip abalone, burnt butter ponzu, fermented black bean	36
Southern fried Rannoch Farm quail, pickled kohlrabi, Korean chilli sambal	
1/2 bird or whole bird	18/25
Tasmanian octopus, parsley & garlic, grilled radish & lardo	26
Mt Gnomon pork belly, sunchoke, sunflower seeds, fennel	25

Large plates

House gnocchi, asparagus, macadamia, herb oil, Parmigiano Reggiano	37
Baked market fish, lemon potato, smoked almond, broccoli, buckwheat furikake	42
Tasmanian Wallaby, caramelised carrot, brassicas, roasted garlic sauce	42
Robbins Is. Wagyu rump cap (200g), green wheat, walnut, braised cavolo nero and horseradish	48
Whole baked 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
Headlam asparagus, pumpkin seed cream	11
Roasted broccoli head, lemon chilli oil, parmesan	11
Potato & celeriac galette, burnt butter, sage, lemon sauce	11
Butternut pumpkin, smoked yogurt & toasted grains	11

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

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Sweets and cheese...

White chocolate sphere, strawberry sorbet,
sesame crumbs, strawberry juice 16.5

Red apple sorbet, lavender macadamia praline,
labna, apple compote, butter puff pastry 16.5

Poached elderflower rhubarb, mascarpone cream,
pine ice-cream, meringue 16.5

Chocolate glazed smoked bavarois, spiced caramel,
black cardamom ice-cream, golden raisins 17

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

Sommelier's Suggestions...

Fernet branca herbal liqueur, Italy

Launceston Distillery Tawny cask Single Malt Whisky

Sullivan's Cove American Oak Single Malt Whisky

Morris Rare liqueur Muscat, Rutherglen Vic

Averna liqueur on the rocks

Espresso Martini, Ritual coffee, Belgrove black rye
liqueur