

STILLWATER



Spring Lunch Menu

Chef's daily menu, minimum of two guests 65 pp

Snacks

| | |
|--|--------|
| House bread, cultured butter | 2.5 pp |
| Moulting Bay 'Lease 65' oysters natural with condiment | 4 ea. |
| Warm marinated olives | 8 |
| Blue Eye Trevalla wings, fermented green chilli, Szechuan salt | 17 |
| Whipped cod roe, rye lavosh, pickled fennel | 15 |
| Hot smoked salmon churros, dill mayo, pickles | 17 |
| Chicken liver parfait, port wine jelly, bread | 15 |

Small plates

| | |
|--|----|
| Charcuterie board 80g, pickles, bread | 18 |
| Cape Grim beef tartare, mustard emulsion, gruyere, crisp sourdough | 18 |
| Scottsdale pork katsu sandwich, Japanese bbq sauce, salted wombok | 22 |
| Prawn brioche roll, shallot, celery, French fries | 17 |
| Rice noodle salad, tofu, shredded vegetables, tahini chilli dressing | 20 |

Large plates

| | |
|---|----|
| Poached eggs, smoked almond cream, cauliflower, quinoa, kale | 24 |
| Bbq'd southern calamari, fennel herb salad, squid ink citrus dressing | 28 |
| Spring pea risotto, smoked lardo, Heidi Farm gruyere | 28 |
| House gnocchi, asparagus, macadamia, herb oil, parmesan | 30 |
| Market fish, slow roasted pumpkin, pepita satay, puffed rice | 36 |
| Robins Island Wagyu flank steak, Asian mushrooms, roast garlic sauce | 36 |
| Wild Clover spring lamb rump (400g), wilted greens, butter lettuce, fetta, mint sauce | 50 |
| Whole fried snapper (500g), white soy brown butter, sesame seaweed | 60 |

Sides

| | |
|---|---|
| Butter lettuce, fetta, lemon vinaigrette | 9 |
| Roasted pumpkin, smoked yoghurt, toasted grains | 9 |
| Roasted broccoli head, lemon chilli oil, parmesan | 9 |
| French fries, kewpie & Japanese bbq | 9 |

All Credit Cards incur a 1.5% Surcharge

Please advise your waiter of any allergies/dietary requirements. 10% Surcharge on Sundays/Public Holidays.