

# STILLWATER



## Spring Bar menu

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.
Charcuterie board 8og, pickles, bread	15
Chicken liver parfait, Madeira, pink pepper and breads	15
Smoked Tas 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
Southern fried Rannoch Farm quail, parsley relish	
1/2 bird or whole bird	18/25
Two Cheeses, served with port poached figs, fruit paste, house made bread & lavosh	22

*Please advise your waiter of allergies/dietary requirements  
AMEX/Diners card incur a 2% surcharge.  
Sundays/Public Holidays incur a 10% surcharge.*

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