

STILLWATER



Summer 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, Madeira, pink pepper and breads	15

Small plates

Charcuterie board 80g w cornichons	18
Cape Grim beef tartare, mustard emulsion, gruyere, crisp sourdough	19
Prawn brioche roll, shallot, celery, French fries	17
Rice crusted tofu, soba noodles & cucumber salad, roasted garlic & pepper sauce	20
Pickled Stanley octopus salad, salsa verde, shaved fennel & fresh herbs	21

Large plates

Poached eggs, smoked almond cream, cauliflower, quinoa, kale	24
Spring pea risotto, smoked lardo, Heidi Farm gruyere	28
Spaghetti, Spring Bay mussels, fennel, tomato, herbs	32
Mt Gnomon pork cotoletta, caper berries, parmesan, Italian coleslaw	34
Beer battered white fish, mushie peas, pickled onion, curry mayo, chips	34
Market fish, slow roasted pumpkin, pepita satay, puffed rice	36
Robins Island Wagyu flank steak, cannellini beans, almond emulsion, broccolini	36
Flinders Island spring lamb rump (400g), wilted greens, butter lettuce, fetta, mint sauce	50

Sides

Butter lettuce, fetta, lemon vinaigrette	9
Roasted pumpkin, smoked yoghurt, toasted grains	9
Roasted broccoli head, lemon chilli oil, parmesan	9
Chips & curry mayo	9

All Credit Cards incur a 1.5% Surcharge

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