

STILLWATER



Autumn Evening Menu 2019

Chefs five course Tasting Menu with snacks	110
With pairing Tasmanian wines	180

Snacks

Warm marinated olives	8
Charcuterie board 80g w cornichons	18
Moulting Bay 'Lease 65' oysters natural with condiment	4 ea.
1/2 shell Tasmanian scallops, whipped white soy, katsubushi butter	5.5 ea.
Cape Grim beef tartare, sauce gribiche, bottarga, ink tuile	19
Chicken liver parfait, Madeira, pink pepper, breads	15
Tasmanian smoked eel croquette, caramelised onion cream cheese (5 pcs)	20

Small plates

Autumn vegetables, mushroom dashi custard, herb oil, burnt onion	20
Petuna ocean trout ceviche, smoked cultured cream, white tamari, cucamelons	24
Tasmanian black lip abalone, whipped tofu, brown butter ponzu, enoki, avruga	36
Southern fried Rannoch Farm quail, tomatillo chimichurri, pickled radish	
1/2 bird or whole bird	22/30
Prawn potsticker, abalone XO, crispy saltbush (6pcs)	26
Charcoal grill southern calamari, pickled cabbage, Malabar spinach, roasted garlic & squid broth	26
Mt Gnomon pork belly, nectarine and mirin, macadamia, compressed stone fruits	25

Large plates

House gnocchi, celeriac cream, walnuts, Manchego and lardo	37
Blue eye trevalla, Tasmanian wakame persillade, grilled broccolini, whipped koji butter	42
Tasmanian Wallaby, roasted green zucchini, summer truffle, nasturtium oil, golden squash	42
Koji aged Robbins Island Wagyu rump cap (200 gram) roasted corn, black tahini, smoked wagyu fat jus	48
Flinders Island lamb rump, almond cream, caper berries, fennel pollen	45
Whole baked snapper (500gram), fermented chilli, lemon & caper berry sauce	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
Roasted Yorktown organics baby carrots, pumpkin seed cream	11
Roasted broccoli head, lemon chilli oil, parmesan	11
Nicola potato 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...

Red miso vanilla ice-cream, caramelised white chocolate, buckwheat sablé, compressed plum 16.5

Amaretto mascarpone mousse, compressed grapes, mead gel, spicy cream 16.5

Blackberry sorbet, nasturtium sponge, cultured cream, Rice tuille 16.5

Mint bavaois, chocolate cremeux, peppermint ice-cream, malt streusel 17

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

Sommelier's Suggestions...

Romate Pedro Ximenez Sherry

Bruny Island Oxymoron Dark Pale Ale

Mc Henrys Sloe Gin on the rocks

Morris Grand Muscat

Penfolds Grandfather Tawny

Averna Amaro on the rocks

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