

# STILLWATER



## Autumn 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, condiment	4 ea.
Warm marinated olives	8
Pickled Tasmanian mussels, sourdough, fig leaf oil	17
Whipped cod roe, rye lavosh, pickled fennel	15
Hot smoked salmon churros, dill mayo, pickles	17
Chicken liver parfait, Madeira, pink pepper, bread	15
Small plates	
Charcuterie board 80g, cornichons, sourdough	18
Cape Grim beef tartare, mustard emulsion, gruyere, crisp sourdough	19
Tasmanian squid tentacles, herb & radish salad, Korean chilli	21
Ocean trout crudo, apple & fennel salad, cultured cream, juniper vinaigrette	22
Large plates	
Reuben sandwich, sliced Wagyu beef, sauerkraut, Russian dressing, pickle	24
Poached eggs, smoked almond cream, cauliflower, quinoa, kale	24
Pea risotto, salted lardo, Heidi Farm gruyere	28
Smoked eel carbonara, spaghetti, chives, grana padano	30
Mt Gnomon pork cotoletta, caper berries, parmesan, Italian coleslaw	34
Beer battered white fish, mushie peas, pickled onion, curry mayo, chips	34
Market fish, leek & kale braise, freekah, lemon myrtle pangrattato	36
Cape Grim scotch fillet (250g), mustard potato hash, porcini & green peppercorn sauce	36
Flinders Island 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 & dill mayonnaise	9

*All Credit Cards incur a 1.5% Surcharge*

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