

STILLWATER



Winter 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, katsuobushi butter	5.5 ea.
Cape Grim beef tartare, anchovy & lemon, sweet pickle onion, artichoke	19
Chicken liver parfait, Madeira, pink pepper, breads	17
Tasmanian smoked eel croquette, caramelised onion cream cheese (5 pcs)	20
Huon ocean grown salmon caviar (25 grams), rye blinis, horseradish cream	20

Small plates

Autumn vegetables, mushroom dashi custard, herb oil, burnt onion	20
Petuna ocean trout sashimi, smoked cultured cream, burnt orange & shoyu, tobiko, nori crisp	25
Tasmanian blacklip abalone, smoked oyster cream, hon mirin & soy, shitake, avruga	36
Southern fried Rannoch Farm quail, roasted sesame emulsion, shiso pickled daikon	
1/2 bird or whole bird	22/30
Prawn potsticker, abalone XO, crispy saltbush (6pcs)	27
Charcoal grill southern calamari, pickled cabbage, Malabar spinach, roasted garlic & squid broth	26
Mt Gnomon pork belly, spiced quince, fennel remoulade, pine nuts	26

Large plates

House gnocchi, celeriac cream, walnuts, Manchego and lardo	38
Baked market fish, lemon freekah, Avruga caviar, grilled texta leeks, sunchoke cream	43
Tasmanian Wallaby, roasted green zucchini, nasturtium oil, golden squash	42
Slow cooked Robbins Island Wagyu cheek, parsley root, braised salsify, silverbeet, sesame	48
Flinders Island lamb rump, almond cream, caper berries, fennel pollen, confit potato	47
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