

# STILLWATER



## Winter Bar menu

Warm marinated olives	8
Moulting Bay 'Lease 65' oysters natural with condiment	4 ea.
Pickled Tasmanian mussels, toasted sourdough, fig leaf oil	17
Charcuterie board 80g w pickles	18
Cape Grim beef tartare, sauce gribiche, bottarga, ink tuile	19
Smoked eel croquette, caramelised onion cream cheese (5pcs)	20
Prawn potsticker, abalone XO, crispy saltbush (6pcs)	27
Petuna ocean trout sashimi, smoked cultured cream, burnt orange & shoyu, tobiko, nori crisp	25
Southern fried Rannoch Farm quail, roasted sesame emulsion, shiso pickled daikon 1/2 bird or whole bird	22/30
Two cheeses, fruit paste, bread	22

*Please advise your waiter of allergies/dietary requirements  
Credit cards incur a 1.5% surcharge  
Sundays/Public Holidays incur a 10% surcharge.*

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