

STILLWATER



Winter Evening Menu 2019

Chefs four course Truffle Tasting Menu with snacks	125
With pairing Tasmanian wines	195

Snacks

Warm marinated olives	8
Charcuterie board 80g w cornichons	18
Moulting Bay 'Lease 65' oysters natural with condiment	4 ea.
½ 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

Heirloom baby beetroot, smoked goats curd, rosemary & honey oil, linseed crisp	20
Petuna ocean trout sashimi, smoked cultured cream, burnt orange & shoyu, tobiko, nori crisp	25
Tasmanian blacklip abalone, smoked tofu cream, hon mirin & soy, shitake, avruga	36
Southern fried Rannoch Farm quail, roasted sesame emulsion, shiso pickled daikon	
½ bird or whole bird	22/30
Prawn potsticker, abalone XO, crispy saltbush (6pcs)	27
Southern calamari, green tea soba noodles, pickled bok choy, togarashi & lemon	26
Mt Gnomon pork belly, macadamia nut cream, roasted crab apple	26

Large plates

House gnocchi, celeriac cream, walnuts, Manchego and lardo	38
Baked market fish, lemon freekah, Avruga caviar, sunchoke cream	43
Tasmanian Wallaby, braised lentils, cavalo nero, beetroot & black truffle	42
Slow cooked Robbins Island Wagyu cheek, creamed parsnip, braised salsify, silverbeet, furikake	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 (½ bird) twice cooked, garlic & black sesame dressing, pickled cucumber, Korean chilli sauce	60

Sides

Roasted fennel, parmesan pangrattato	11
Butter lettuce, golden raisins, merlot vinaigrette, manchego	11
Brussel sprouts, pumpkin seed & mustard cream	11
Roasted broccoli head, lemon chilli oil, parmesan	11
Hasselback potato, whipped truffle butter	11
Slow roasted 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...

'Bombe Alaska', Madagascan bittersweet chocolate, confit raspberry, flaming rum 19

Brûlée lemon tart, vanilla cultured cream, macadamia nut 17.5

Caramel parfait, genoise sponge, salted sesame toffee, hazelnut ice cream 17

Vanilla & tonka bean hot custard pudding, persimmon & honey ice-cream 17

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

Sommelier's Suggestions...

Bruny Island Oxymoron Dark Pale Ale, Tas
Overeem Sherry Cask Single Malt Whisky, Tas
Lark Classic Cask Single Malt Whisky, Tas
Santa Marta Limoncello, Italy
Montenegro on the rocks, Italy
Sullivans Cove XO Brandy, Tas

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