

# STILLWATER



## Winter Lunch Menu

Chef's daily menu, minimum of two guests 65 pp

### Snacks

House bread, cultured butter	2.5 pp
Warm marinated olives	8
Moulting Bay 'Lease 65' oysters natural, condiment	4 ea.
Pickled Tasmanian mussels, sourdough, herb oil	17
Whipped cod roe, rye lavosh, pickled fennel	15
Hot smoked salmon churros, dill mayo, pickles	18
Chicken liver parfait, Madeira, pink pepper, bread	17

### Small plates

Ocean trout crudo, apple & fennel salad, cultured cream, juniper vinaigrette	22
Soup of the day, house bread, cultured butter	17
Cape Grim beef tartare, mustard emulsion, gruyere, sourdough crisp	19
Charcuterie board 8og, cornichons, sourdough	18
Reuben sandwich, sliced Wagyu beef, sauerkraut, Russian dressing, pickle	25

### Large plates

Mushroom & black truffle risotto, mascarpone, taleggio	29
Beer battered white fish, mushie peas, pickled onion, dill aioli, chips	35
Market fish, leek & kale braise, freekah, lemon myrtle pangrattato	37
Roast chicken breast, parsnip cream, brussels sprouts, hazelnut beurre noisette	33
Almond milk braised pork ragu, pappardelle pasta, almonds, parmesan	32
Ground spiced lamb & chickpea braise, fried egg, crispy potato, hummus, sourdough	26
Slow cooked Robbins Island beef cheek, celeriac purée, silver beet, fennel pistou	37
Whole fried snapper, caper sauce, burnt butter, salad leaves	45

### Sides

Butter lettuce, pepitas, manchego, merlot vinaigrette	9
Roasted pumpkin, smoked yoghurt, toasted grains	9
Roasted broccoli head, lemon chilli oil, parmesan	9
Chips	9

*All Credit Cards incur a 1.5% Surcharge  
Please advise your waiter of any allergies/dietary requirements. 10% Surcharge on Sundays/Public Holidays.*