

STILLWATER



Winter Evening Menu

Entrée, Main - \$70pp | Main, Dessert - \$65pp | 3 courses - \$90pp (Min. 2 course per person)

Snacks

'Lease 65' oysters natural, condiment \$16 for 4

Gnocco fritto, parma ham \$5 each

Warm marinated olives \$8

Salmon croquettes, garlic emulsion (3 pieces) \$12

Baked Bass Strait 1/2 shell scallops, peppercorn + brown rice vinegar butter \$15 for 3

Entrée...

Heirloom carrots, stracciatella, rosemary + honey dressing, linseed cracker

Tasmanian squid, green tea soba noodles, lemon + dashi

Rannoch Farm quail, shoyu glaze, pickled wombok

Crisp skin Scottsdale pork belly, roasted pear, sunchoke

Scallop tortellini, leek velouté, watercress, avruga caviar

Mains

Grilled white fish, roasted cabbage cream, brown butter, salmon pearls

House gnocchi, mushroom + marsala, parsley + pecorino

Tasmanian wallaby, celeriac, black truffle, faro + smoked lard

Robbins Island wagyu rump cap, braised green lentils, beetroot, Jamón butter, creamed parsnip

Sides...

Steamed vegetables, red lemon dressing \$9

Mixed leaves, pink radish, sherry vinegar, manchego \$8

Cauliflower gratin \$10

Hasselback potatoes, truffle butter \$9

Sweets...

White chocolate mousse, dark chocolate streusel, passion fruit ice cream

Warm orange & almond cake, orange custard, Belgian chocolate ganache

Lemon brûlée tart, dulce de leche, whipped vanilla mascarpone

2 cheeses, spiced pear paste, bread, rye lavosh