

STILLWATER



Spring 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
Charcuterie, pickles, lavosh \$18
Salmon croquettes, garlic emulsion (4 pieces) \$15
Baked Bass Strait 1/2 shell scallops, dashi & wakame butter \$15 for 3

Entrée

Asparagus, stracciatella, rosemary + honey dressing, linseed cracker
Yellowtail kingfish sashimi, burnt mandarin ponzu, daikon radish, miso furikake
Tasmanian squid, green tea soba noodles, lemon + dashi
Charcoal grilled quail, smoked almond, 'Nduja, fennel + lemon
Crisp skin Scottsdale pork belly, XO sauce, artichoke foam, pickled scapes + saltbush
Smoked eel tortellini, creamed leek, Avruga caviar

Main

House gnocchi, mushroom + marsala, parsley + pecorino
Market fish, white bean + miso, mushroom dashi, kale
Tasmanian wallaby topside, faro + beetroot, parsnip, tonka bean + whipped lardo
Robbins Island wagyu rump cap, seared scallops, spring greens,
potato mousse, roasted garlic sauce

Sides

Steamed vegetables, red lemon dressing \$9
Mixed leaves, pink radish, sherry vinegar, manchego \$8
Hasselback potatoes, truffle butter \$9
Roasted broccoli head, macadamia nut cream, garlic crisps \$9

Sweets

Coconut panna cotta, mandarin sorbet, coconut powder
Yuzu parfait, black sesame sponge, white chocolate clotted cream + macadamia nuts
Raspberry + mascarpone vacherin, poached rhubarb, raspberry sorbet
White chocolate mousse, chocolate sable, passionfruit sorbet
Dark chocolate tart, hazelnut praline, espresso cream, whipped mascarpone, chocolate streusel
2 cheeses, spiced pear paste, bread, rye lavosh