

STILLWATER



Spring Lunch Menu

Snacks

House bread, cultured butter 2.5 pp

Gnocco fritto + parma ham 4 ea.

Warm marinated olives 8

Moulting Bay 'Lease 65' oysters natural, with condiment 6 for \$24

Baked 1/2 shell Tasmanian scallops, dashi & wakame butter 4 for \$20

Salmon croquettes, garlic emulsion (4 pieces) \$15

Small dishes

Yellowtail kingfish sashimi, burnt mandarin ponzu, daikon radish, miso furikake 22

Soup of the day, fresh bread 18

Chicken liver parfait, lavosh & bread 20

Cape Grim Beef tartare, mustard emulsion, parmesan, pickled shallot, rye lavosh 18

Scottsdale pork belly, parsnip & tonka bean, baby fennel & pear 24

Large dishes

Poached Nichols chicken salad, glass noodles, peanuts, chilli & black vinegar dressing 27

Linguine with clams, garlic, lemon, chilli, fresh herbs 34

Market fish, smoked almond, quinoa, bbq asparagus, lemon beurre blanc 38

Beer battered fish & chips, lemon kosho mayo, dressed greens 34

Red bowl, spiced beef, chickpea & tomato braise, fried egg, hummus, potato, sourdough 25

Cape Grim eye fillet, roasted zucchini & garlic, kale, pancetta, Café de Paris butter 39

Sides

Salad greens, toasted pumpkin seeds, manchego + merlot vinaigrette 9

Steamed greens, red lemon dressing 9

Chips with roasted garlic aioli + rosemary salt 9

Sundays & Public Holidays incur a 10% surcharge, AMEX Cards incur a 1.5% Surcharge

Please advise your waiter of any allergies/dietary requirements.

Thank you for dining with us!