

STILLWATER



Spring Evening Menu

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

Snacks

'Lease 65' oysters natural, condiment \$18 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, smoked goat's curd, 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, whipped almond, herb + chilli pistou, fennel + lemon

Crisp skin Scottsdale pork belly, XO sauce, artichoke foam, pickled scapes + saltbush

Prawn + water chestnut dumplings, szechuan prawn oil, spring onion relish

Main

House gnocchi, mushroom + marsala, parsley + pecorino

Market fish, white bean + miso, mushroom dashi, kale

Tasmanian wallaby topside, smoked beetroot risotto, celeriac + whipped lardo

Cape Grim 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, nduja Bolognese, pecorino \$9

Roasted broccoli head, macadamia nut cream, garlic crisps \$9

Sweets

Coconut pannacotta, mandarin sorbet, coconut powder

Yuzu parfait, black sesame sponge, white chocolate clotted cream + macadamia nuts

Raspberry + mascarpone vacherin, poached rhubarb, raspberry sorbet

Dark chocolate + macadamia nut tart, espresso cream, whipped mascarpone, chocolate streusel

2 cheeses, spiced pear paste, bread, rye lavosh