

# STILLWATER



## Summer 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 \$27

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 23

Chicken liver parfait, lavosh & bread 20

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

Crisp skin Scottsdale pork belly, roasted peach umeboshi, mirin,  
buttered macadamia nuts 25

### *Large dishes*

Poached Nichols chicken salad, glass noodles, peanuts, chilli & black vinegar dressing 28

Linguine with scallops, parsley & lemon pistou, chilli & fennel pangratto 37

Market fish, smoked almond, quinoa, bbq asparagus, lemon beurre blanc 39

Beer battered fish & chips, lemon kosho mayo, dressed greens 35

Red bowl, Southern style baked beans, collard greens, fried eggs, guacamole, tortillas 26

Cape Grim eye fillet, buttered white beans, zucchini ribbons, kale, peppered butter 39

### *Sides*

Salad greens, toasted pumpkin seeds, manchego + merlot vinaigrette 9.5

Steamed greens, red lemon dressing 9.5

Chips with roasted garlic aioli + rosemary salt 9.5

*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!*