

# STILLWATER



## Summer 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

Smoked eel croquettes, garlic emulsion (4 pieces) \$15

Baked Bass Strait 1/2 shell scallops, smoked paprika, lemon butter, avruga caviar \$15 for 3

### Entrée

Heirloom beetroot, stracciatella, miso powder + toasted seed wafer

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, roasted peach, umeboshi, mirin, buttered macadamia nuts

Tiger prawn dumplings, szechuan prawn oil, spring onion relish

### Main

House gnocchi, mushroom + marsala, parsley, pecorino

Market fish, steamed brassicas, potato mousse, scallop XO sauce

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

Clover Country lamb rump, smoked whipped almond, broad beans, caper sauce + lovage

Koji-aged Cape Grim beef, grilled oyster mushroom, turnip, tamari + sesame

### Sides

Steamed vegetables, red lemon dressing \$9

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

Hasselback potatoes, nduja butter \$9

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

### Sweets

Coconut pannacotta, mango 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

3 cheeses, spiced pear paste, bread, rye lavosh