

STILLWATER



Autumn 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 tiger prawns, parsley, lemon, chilli & fennel 37

Market fish, smoked almond, quinoa, zucchini, lemon beurre blanc 39

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

Southern style baked beans, collard greens, fried eggs, corn salsa, fried polenta 23

Cape Grim eye fillet, new potatoes, tomato, basil, buffalo mozzarella,
whipped pepper 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!