

STILLWATER



Autumn Evening Menu

Entrée, Main - \$75pp | Main, Dessert - \$70pp | 3 courses - \$95pp (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, 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 calamari, soba noodle, lemon dashi, crispy chilli + katsuobushi

Cape Grim beef tartare, whipped cod roe, capers, shallot + herbs

Crisp skin Scottsdale pork belly, corn, brown butter, coriander + macadamia

Tiger prawn dumplings, szechuan prawn oil, spring onion relish

Main

House gnocchi, mushroom + marsala, parsley, pecorino

Market fish, zucchini, celeriac mousse, scallop XO sauce

Tasmanian wallaby topside, eggplant, warrigal greens + tomato kasundi

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

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

Sides

Steamed vegetables, red lemon dressing \$9

Baby cos heart, tomato, pickled onion + ranch dressing \$9

Hasselback potatoes, nduja butter \$9

Roasted broccoli head, macadamia nut cream \$9

Sweets

Coconut panna cotta, mango sorbet, coconut powder

Tasmanian honey parfait, nectarine, brik pastry, frozen buffalo yogurt

Vacherin meringue, summer berries, whipped vanilla mascarpone, strawberry sorbet

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

3 cheeses, spiced pear paste, bread, rye lavosh