

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 ½ shell scallops, dashi & wakame butter 4 for 20

Smoked eel croquettes, garlic emulsion (4 pieces) 15

Small dishes

Yellowtail kingfish sashimi, burnt mandarin ponzu, compressed cucumber, shiso, chive oil 23

Chicken liver parfait, lavosh & bread 20

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

Crisp skin Scottsdale pork belly, pine nut, pear & yuzu, pickled wombok 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, celeriac puree, quinoa, broccoli, lemon butter – market price

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, potato & parsnip pavé, steamed green beans, truffled 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!