

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

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

Southern rock lobster, rye blinis, smoked macadamia cream + Avruga caviar \$25

Entrée

Heirloom beetroot, stracciatella, miso powder + toasted seed wafer

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

Tasmanian calamari, soba noodle, lemon dashi, crispy chilli + katsuobushi

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

Crisp skin Scottsdale pork belly, pine nut, pear & yuzu, pickled wombok

Steamed tiger prawn dumplings, scallop XO sauce

Main

House gnocchi, mushroom + marsala, parsley, pecorino

Market fish, celeriac mousse, broccoli, quinoa, parsley & garlic oil, puffed rice

Tasmanian wallaby topside, eggplant, warrigal greens + tomato kasundi

Clover Country lamb rump, smoked whipped almond, roast garlic + fennel sauce

Koji-aged Cape Grim beef, grilled mushrooms, parsnip, tamari + white miso

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, passionfruit sorbet, coconut powder

Caramel parfait, roasted white chocolate, brik pastry + pear sorbet

Vacherin meringue, slow roasted quince, whipped vanilla mascarpone, sorbet

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

3 cheeses, spiced pear paste, bread, rye lavosh