

STILLWATER



Winter Evening Menu

Entrée, Main - \$75pp | Main, Dessert - \$70pp | 3 courses - \$95pp (Min. 2 course per person)
Chefs winter truffle tasting menu, 4 courses \$120

Snacks

Moulting Bay 'Lease 65' oysters natural + condiment 6 for 27
Gnocco fritto, Parma ham + truffle pecorino 5 each
Warm Mt Zero marinated olives 8
Smoked Tasmanian eel croquettes + garlic aioli (4 pieces) 16
Daily selection of cured meats with rye lavosh + pickles 18
Bass Strait 1/2 shell scallops, crispy chilli + lemon dashi 4 for 25
Southern rock lobster, rye blinis, smoked macadamia nut cream + caviar 25

Entrée

Heirloom beetroot, pickled wakame, red rice + Meru miso
Tapioca crusted tofu, green tea soba noodles, pickled bok choy + roasted garlic sauce
White fish crudo, Stracciatella, meyer lemon oil + pickled fennel
Charcoal grilled Rannoch Farm Quail, silken cauliflower cheese sauce + mustard greens
Cape Grim beef tartare, gojuchang, black sesame wafer + pickled radish
Crisp-skin Scottsdale pork belly, pine nut, pear + yuzu + pickled purple wombok
Steamed tiger prawn dumplings, green onion oil, black vinegar + ginger dressing, (4 pieces)

Main

House gnocchi, mushroom + marsala, parsley + pecorino
Market fish, celeriac mousse, quinoa, broccoli, parsley + garlic oil, vadouvan + puffed rice
Tasmanian wallaby, macadamia purée, toasted faro, winter greens+ salt bush dukkah
Slow-cooked Clover Country lamb rump, sun choke, heirloom carrots, fennel + herb pistou
Koji-aged Cape Grim eye fillet, grilled BT mushrooms, parsnip + miso, tamari + whipped truffle butter

Sides

Chop salad, pickled onions + ranch dressing 9.5
Roasted broccoli head, lemon chilli dressing + parmesan 9.5
Brussel sprouts, brown butter sage + lemon sauce 9.5
Roasted pumpkin wedges, smoked yogurt + toasted pumpkin seeds 9.5
Steamed green beans, cultured butter + Meru miso powder 9.5
Jacket potato, whipped Nduja butter + garlic chives 9.5

Sweets

Warm Hazelnut + pear financier, cognac custard + truffled ice cream
Dark chocolate fondant, caramelised persimmon + yogurt sorbet
Vacherin meringue, lemon curd, rhubarb + raspberry confit, whipped vanilla mascarpone + raspberry sorbet
Vanilla almond pannacotta, white chocolate soil, vanilla kiwi, cats' tongue + passionfruit sorbet
3 cheeses, spiced fruit paste, rye lavosh + bread