

STILLWATER



Spring Evening Menu

Entrée, Main - \$75pp | Main, Dessert - \$70pp | 3 courses - \$95pp (Min. 2 course per person)

Chefs spring tasting menu, 4 courses \$110

Snacks

Tasmanian oysters natural + condiment 6 for 27

Gnocco fritto, parma ham + truffle pecorino 5 each

Warm Mt Zero marinated olives 8

Daily selection of cured meats with rye lavosh + pickles 18

Bass Strait ½ shell scallops, crispy chilli + lemon dashi 4 for 25

Southern rock lobster, rye blinis, smoked macadamia nut cream + caviar 25

Entrée

Heirloom beetroot, smoked goats curd, lemon myrtle + honey, linseed crisp

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)

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, sunchoke, 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

Brussel sprouts, brown butter, sage + lemon sauce 9.5

Roasted pumpkin, 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 + hazelnut ice cream

Dark chocolate fondant, mandarin peel puree, honeycomb + yogurt sorbet

Vacherin meringue, lemon curd + rhubarb, whipped vanilla mascarpone + rhubarb sorbet

White chocolate tart, confit raspberry, whipped vanilla mascarpone + raspberry sorbet

Vanilla + almond panna cotta, coconut powder, vanilla kiwi, cats tongue, passionfruit sorbet

3 cheeses, spiced fruit paste, rye lavosh + bread