

# STILLWATER



## Spring Lunch Menu

### Snacks

- House sourdough, cultured butter 2.5 pp
- Gnocco fritto + parma ham 5 ea.
- Warm Mt Zero marinated olives 8
- Moulting Bay 'Lease 65' oysters natural with condiment 6 for 27
- Bass Strait 1/2 shell scallops, crispy chilli + lemon dashi 4 for 25
- Smoked eel croquettes, garlic aioli (4 pieces) 16

### Small dishes

- Southern style crispy wallaby wings, tamarind + palm sugar sauce 22
- Fish crudo, Stracciatella, meyer lemon oil, pickled fennel 23
- Soup of the day, fresh bread + cultured butter 18
- Chicken liver parfait, Port wine jelly, fresh bread 20
- Cape Grim beef tartare, gojuchang, black sesame wafer, pickled radish 18
- Poached Nichols chicken salad, glass noodles, peanuts, chilli + black vinegar dressing 24
- Crisp-skin Scottsdale pork belly, pine nut, pear + yuzu, pickled purple wombok 25

### Large dishes

- House gnocchi, Tongola goats curd, roasted carrot sauce, herb pesto 32
- Roasted Nichols chicken breast, soft herbs + pine nut, globe artichoke + olive gastrique 38
- Market fish, celeriac purée, quinoa, broccoli, parsley + garlic oil, vadouvan + puffed rice – market price
- Boag's beer battered fish + chips, lemon kosho mayo, dressed green salad 35
- Italian-style baked beans with cotechino, fried eggs + fried polenta 26
- Slow cooked Clover Country lamb rump, warm faro, mint, asparagus + almond salad, spring pea + mint sauce 39

### Sides

- Chop salad, pickled onions + ranch dressing 9.5
- Chickpeas, water cress, tahini yogurt + za'taar 9.5
- Chips, rosemary salt + roasted garlic aioli 9.5
- Steamed green beans, cultured butter + Meru miso powder 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.