

DINNER MENU

Vegetarian menu available.
Please advise of any allergies/dietary requirements.
Card surcharges: EFTPOS 0.18%, Debit 0.75%,
Credit 1.15%, Amex 1.6%

Entree + Main 99pp Min. two courses per person
Main + Dessert 95pp
Three courses 125pp

SNACKS	Tasmanian oysters, natural with condiment	6.5ea
	Gnocco fritto with Wagyu bresaola	6ea
	Warm Mt Zero marinated olives	12
	Indigenous caught black lip abalone, whipped wakame + lemon butter, green tea soba noodles	35
	Daily selection of cured meats, rye lavosh + pickles	30
	BBQ Lenah wallaby wings, gochujang glaze, roasted sesame + kohlrabi remoulade	2 for 30
	Southern Rock Lobster, rye blinis, smoked macadamia nut cream + avruga caviar	34
ENTRÉE	Salt baked beetroot, sour cream puff pastry, smoked stracciatella, burnt honey + rosemary dressing	
	Sashimi, kombu soy, yuzu kosho emulsion, nori, cucumber, chive oil + squid ink crisp	
	Cape Grim beef tartare, cornichon, caper, lovage, Bruny Island c2 + quinoa crisp	
	Stanley octopus, lemon dashi + brown butter, udon noodles, togarashi + katsuobushi	
	Steamed prawn dumplings, black bean, vinegar, wood ear mushroom dressing + soft herbs	
	Roasted quail, polenta, braised kale + chilli, crisp shallot + furikake, green onion oil	
	Crispy-skin pork belly, pear + yuzu condiment, herb oil + buttermilk dressing	
MAIN	House gnocchi, porcini + pecorino, broccoli, walnut + black olive	
	Local market fish, black rice, prawn + brown butter bisque, purple daikon sambal + urchin roe	
	Tasmanian wallaby, bbq brassicas, cracked freekeh, celeriac + roasted garlic sauce	
	Wild Tasmanian venison, beetroot, black barley + pepper jam, green beans + sauce forestière	
	Cressy lamb rump, lemon confit potato, shallot soubise, rainbow chard, minted salsa verde	
	Wagyu rump cap, grilled local oyster mushroom, parsnip puree, tamari ponzu + black truffle butter	
	Truffle service - shaved Tasmanian black truffle	20
SIDES	Misty Meadows rocket, black garlic vinaigrette, shaved pear + parmesan	15
	Steamed broccolini, preserved lemon dressing + toasted almonds	15
	Roasted carrots, smoked goats curd + fermented honey	15
	Baked hasselback potatoes, brown butter, sage + lemon sauce	15
	Chips + rosemary salt	14
DESSERT	Burnt honey parfait, brown sugar tuile, tonka bean cream, poached rhubarb + toasted almond crumb	
	Torched meringue, blackberry + sake compote, crèmeux + lemon curd ice cream	
	Coconut panna cotta, citrus crèmeux, mandarin + yuzu gel, coconut tapioca + mandarin sorbet	
	Dark chocolate fondant, dulce de leche, whipped mascarpone, milk ice cream + wattle seed	
	Three cheeses, spiced fruit paste, rye lavosh + bread	

STILLWATER