

LUNCH MENU

Please advise of any allergies/dietary requirements. Mastercard & Visa credit cards incur a 1% surcharge, AMEX cards incur a 1.76% surcharge.

(v) = vego (vo) = vegan option
(gf) = gluten free
(gfo) = gluten free option

SNACKS	House made sourdough + locally cultured butter	2.5pp
	Tasmanian oyster, natural with condiment (gf)	6.5ea
	Warm Mount Zero marinated olives (vo)(gf)	12
	Tasmanian half shell scallop, garlic + herb butter (gf)	8.5ea
	Potato + Gruyere croquettes, romesco, parmesan (v)	16
	Indigenous caught black lip abalone, udon noodle, wakame butter, salt bush (gfo)	37
	Rice Crusted tofu, yuzu miso glaze, togarashi (vo)	16
	BBQ wallaby wings, gochugang glaze, kohlrabi remoulade, sesame	30
ENTRÉE	Local fish sashimi, bonito soy, candied ginger, preserved rhubarb, wasabi leaf (gfo)	31
	Chicken salad, soba noodle, cucumber, coriander, fried onion, chilli soy dressing	32
	Confit carrot, Tongola curdy, za'atar, pepita, fermented honey (vo)(gf)	27
	Roasted beetroot, quince molasses, pickled shallot, Stracciatella, basil, walnuts (vo)(gf)	29
	Cape Grim beef tartare, cured egg, bone marrow + horseradish emulsion, quinoa crisp (gf)	32
	Crispy pork belly, red apple sauce, pickled apple + kohlrabi remoulade (gf)	32
MAINS	Tempura local fish, chips, house salad, harissa mayonnaise	42
	Confit duck leg, braised beetroot + cabbage, fondant potato, demi glace (gf)	44
	Market fish, dashi braised white beans, greens, sake + miso broth, katsuobushi	52
	Scotch fillet, Cafe de Paris, parmesan fries, salad (gf)	56
	Orzo pasta, tomato + chilli seafood marinara, fennel, uni + toasted gremolata (vo)	47
SIDES	Misty Meadows leaves, candied walnuts, pickled rhubarb, celery, apple, fermented honey dressing (v)(gf)	14
	Twice cooked potato, sour cream, soft herbs (v)(gf)	14
	Steamed broccolini, mustard emulsion, toasted seeds (v)(gf)	14
	Roasted pumpkin, sumac, labneh (vo)(gf)	14
	Chips, garlic mayo (v)	12
SWEETS	Torched meringue, brambleberry + sake compote, cremeaux, lemon curd ice cream (gfo)	19
	Coconut panna cotta, citrus cremeux, mandarin + yuzu gel, tapioca + mandarin sorbet (gf)	19
	Macadamia nut + caramel tart, chocolate ganache, vanilla mascarpone	19
	Three cheeses, spiced fruit paste, rye lavosh + bread (gfo)	28

STILLWATER