

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 bresoala	6ea
	Warm Mt Zero marinated olives	12
	Baby green 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
	Tasmanian ½ shell scallop, baked with miso, mustard + lemon butter	8.5ea

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, salted daikon sambal	
	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	

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, blueberry + 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