

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, umeboshi, sesame + orange butter, soft herbs [gf]	8.5ea
	Fried jalapeno + corn polenta, cheese sauce [vo] [gfo]	16
	Rice crusted tofu, yuzu miso glaze, togarashi [vo]	16
	BBQ wallaby wings, gochujang glaze, kohlrabi remoulade, sesame	30
ENTRÉE	Local fish crudo, gazpacho, mandarin, pickled chilli, ricotta [gf]	31
	Braised lamb rib, beetroot tzatziki, greek salad [gf]	31
	Confit carrot, smoked goats curd, 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, black pepper + apple chutney, swede puree + compressed apple [gf]	32
MAINS	Tempura local fish, chips, house salad, harissa mayonnaise	44
	Confit duck leg, black barley risotto, horseradish, giardiniera + tarragon oil [gf]	45
	Market fish, dashi braised white beans, greens, sake + miso broth, katsuobushi	48
	Scotch fillet, Café de Paris butter, parmesan fries, salad [gf]	56
	Stanley octopus spaghettini, tomato + chilli sugo, fennel, capers, bottarga [vo]	47
	Romesco baked chicken breast, capsicum, caper, smoked ricotta, leek [gf]	44
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, blueberry + sake compote, crèmeux, lemon curd ice cream [gfo]	19
	Coconut panna cotta, citrus crèmeux, 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]	32

STILLWATER