

LUNCH MENU

Please advise of any allergies/dietary requirements. All credit & debit cards incur a surcharge fee at the rate of your provider.

[v] = vego [vo] = vegan option
[gf] = gluten free
[gfo] = gluten free option

SNACKS	House made sourdough + locally cultured butter	3pp
	Mount Zero marinated olives [vo][gf]	12
	Rice crusted tofu, yuzu miso glaze, togarashi [vo]	17
	Boomer Bay [SE Tas] oyster, natural with condiment [gfo]	6.5ea
	Tasmanian ½ shell scallop, umeboshi, sesame + orange butter, soft herbs	8.5ea
	Fried jalapeno + corn polenta, cheese sauce [vo] [gfo]	17
	BBQ Lenah wallaby wings, gochujang glaze, kohlrabi remoulade, sesame	2 for 31
ENTRÉE	Confit carrot, smoked goats curd, za'atar, pepita, fermented honey [vo][gf]	28
	Roasted beetroot, roquette, walnuts, almond ricotta, cipollini, burnt orange [vo][gf]	30
	Local fish crudo, tomato gazpacho, pickled chilli, tapioca [gfo]	32
	Southern fried quail, macadamia, corn, pineapple, kale, hot sauce dressing	35
	Cape Grim Beef tartare, cured egg, bone marrow + horseradish emulsion, quinoa crisp [gfo]	34
	Crispy Scottsdale pork belly, black pepper + apple chutney, swede puree [gfo]	34
MAINS	Tempura local fish, chips, house salad, harissa mayonnaise	46
	Market fish, quinoa, asparagus, zucchini, prawn + brown butter bisque [gf]	50
	Stanley octopus spaghettini, tomato + chilli sugo, fennel, capers, bottarga [vo]	49
	Romesco baked chicken breast, capsicum, caper, smoked ricotta, leek [gf]	46
	Confit duck leg, black barley risotto, horseradish, giardiniera + tarragon oil	47
	Cape Grim scotch fillet, Café de Paris butter, parmesan fries, salad [gfo]	59
SIDES	Misty Meadows 'Waldorf' salad, candied walnuts, fermented honey dressing [vo][gf]	15
	Steamed broccolini, mustard emulsion, toasted seeds [vo][gf]	15
	Chips, garlic mayo [vo]	15
	Twice cooked potato, sour cream, soft herbs [vo][gfo]	15
	Roasted pumpkin, sumac, labneh [vo][gf]	15
SWEETS	Torched meringue, blueberry + sake compote, crèmeux, lemon curd ice cream [gfo]	20
	Coconut panna cotta, mango + lychee salsa, crèmeux, lychee + yuzu granita [gfo]	20
	Vanilla crème brûlée, macadamia nut biscotti [gfo]	20
	Three cheeses, spiced fruit paste, rye lavosh + bread [gfo]	34

STILLWATER