

AUTUMN

LUNCH MENU

Please advise of any allergies/dietary requirements.
We are unable to make menu alterations to dishes,
except for dietary needs.
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
	Fried jalapeno + corn polenta, cheese sauce (vo)	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 sashimi, bonito soy, candied ginger, rhubarb, radish (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, macadamia, saffron zucchini (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, tempura mushroom, greens, soy + pepper tare	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)(gf0)	15
	Roasted pumpkin, sumac, labneh (vo)(gf)	15
SWEETS	Shiso poached yellow peach, strawberry compote, jasmine ice cream + toasted milk crumb (gf)	20
	Coconut panna cotta, pineapple + lychee slasa, pineapple 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