AUTUMN

DINNER MENU

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

Entree + Main 104pp
Main + Dessert 99pp
Three courses 130pp

Min. two courses per person

SNACKS

Boomer Bay (SE Tas) oysters, natural with condiment	6.5ea
Gnocco fritto with Parma ham + parmigiano reggiano	7ea
Mt Zero marinated olives	12
Baby green lip abalone, whipped wakame + lemon butter, green tea soba noodles	30
Daily selection of cured meats, rye lavosh + pickles	34
BBQ Lenah wallaby wings, gochujang glaze, roasted sesame + kohlrabi remoulade	2 for 31
Tempura potato cake, porcini, pecorino + chive sauce	6.5ea

ENTRÉE

Salt baked beetroot, sour cream puff pastry, smoked stracciatella, burnt honey + rosemary dressing
Sashimi, smoked cultured cream, white soy + yuzu kosho, pickled peach, avruga caviar + nori furikake
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, kombu soy, burnt garlic + sesame dressing, chilli oil
Roasted Rannoch Farm quail, polenta, braised kale + chilli, crisp shallot + furikake, green onion oil
Crispy-skin Scottsdale pork belly, plum + yuzu condiment, herb oil + buttermilk dressing

MAIN

House gnocchi, local mushroom ragout, radicchio, herbs + pecorino romano
Local market fish, parsley velouté, lemon potato hash, lobster emulsion + zucchini
Tasmanian Lenah wallaby, bbq brassicas, cracked freekeh, celeriac + roasted garlic sauce
Cressy lamb rump, lemon confit potato, shallot soubise, rainbow chard, minted salsa verde
Robbins Island Wagyu rump cap, local oyster mushroom, parsnip, tamari ponzu + black truffle butter
Wild Tasmanian venison, black barley, beetroot + kale, black garlic + pear, game jus + lovage

SIDES

Misty Meadows rocket, black garlic vinaigrette, shaved pear + parmesan	16
Steamed broccolini, preserved lemon dressing + toasted almonds	16
Roasted carrots, smoked goats curd + fermented honey	16
Baked hasselback potatoes, brown butter, sage + lemon sauce	16
Chips + rosemary salt	15

DESSERT

Burnt honey parfait, brown sugar tuile, tonka bean cream, poached rhubarb + toasted almond crumb
Shiso poached yellow peach, strawberry compote, jasmine ice cream + toasted milk crumb
Coconut panna cotta, pineapple + lychee salsa, pineapple crémeux, lychee + yuzu granita
Roasted milk chocolate parfait, black sesame cream, toasted malt crumb + milk ice cream
Three cheeses, spiced fruit paste, rye lavosh + bread

STILLWATER