

WINTER

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, soy, lime + maple glaze, crispy onions (vo)	17
	Boomer Bay (SE Tas) oyster, natural with condiment (gfo)	6.5ea
	Fried chickpea fritters, fennel jam, aioli, anchovy (vo)(gfo)	18
	BBQ Lenah wallaby wings, gochujang glaze, kohlrabi remoulade, sesame	2 for 31
ENTRÉE	Baked Muhammara stuffed zucchini, walnuts, spiced yoghurt (vo)(gf)	28
	Roasted beetroot, toasted seeds, roquette, tostada (vo)(gf)	30
	Local fish Oka, coconut cream, chilli, citrus, tomato, cucumber, onion, sweet potato (gfo)	32
	Southern fried kingfish collar, ranch dressing, pickles	28
	Cape Grim Beef tartare, sourghum, dried olives, horseradish + molasses dressing (gfo)	34
	Crispy Scottsdale pork belly, sake roasted pear, radicchio (gfo)	34
MAINS	Tempura local fish, chips, house salad, yuzu kosho mayonnaise	46
	Market fish, yellow split pea + corn dahl, fermented daikon (gf)	50
	Housemade gnocchi, roasted oyster mushrooms, porcini + thyme cream, hazelnuts (v)	44
	Ginger poached chicken breast, snow fungus, rice cakes, charred onion, tamari (vo)(gf)	46
	Confit duck leg, Puy lentils, beetroot, kale, pistou	47
	Cape Grim scotch fillet, tempura mushroom, greens, soy + pepper tare	59
SIDES	Misty Meadows leaves, rhubarb, apple, celery, candied walnuts, honey dressing (vo)(gf)	15
	Steamed broccolini, citrus soy, togarashi (vo)(gf)	15
	Chips, garlic mayo (vo)	15
	Twice cooked potatoes, café de Paris butter (gfo)	15
	Roasted mushrooms, smoked sour cream, herbs (vo)(gf)	15
SWEETS	Star anise roasted quince, puff pastry, strawberry compote, jasmine ice cream, toasted milk crumb	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