

WINTER

# 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      Min. two courses per person  
Main + Dessert 99pp  
Three courses 130pp

SNACKS	Boomer Bay (SE Tas) oysters, natural with condiment	6.5ea
	Gnocco fritto with Parma ham + parmigiano reggiano	9ea
	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	8ea
ENTRÉE	Salt baked beetroot, puff pastry, smoked stracciatella, toasted nuts, burnt honey + rosemary dressing	
	Sashimi, smoked cultured cream, white soy + yuzu kosho, pickled grapes, 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 pork belly, apple + yuzu condiment, herb oil + buttermilk dressing	
MAIN	House gnocchi, local mushroom ragout, radicchio, herbs + pecorino romano	
	Local market fish, parsley velouté, lemon potato rösti, lobster emulsion + zucchini	
	Tasmanian Lenah wallaby, blackened carrot puree, freekah, roasted greens + bbq garlic demi-glace	
	Cressy lamb rump, lemon confit potato, shallot soubise, rainbow chard + minted salsa verde	
	Cape Grim koji aged eye fillet, miso braised cavolo nero, white beans, tamari + whipped 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
	Roasted Brussels sprouts, caramelised vadouvan butter	16
	Chips + rosemary salt	15
DESSERT	Burnt honey parfait, brown sugar tuile, tonka bean cream, poached rhubarb + toasted almond crumb	
	Star anise roasted quince, puff pastry, strawberry compote, jasmine ice cream, toasted milk crumb	
	Coconut panna cotta, pineapple + lychee salsa, pineapple crèmeux, lychee + yuzu granita	
	Lindt dark chocolate fondant, coffee crèmeux, caramelised oat + wattleseed, milk ice cream	
	Three cheeses, spiced fruit paste, rye lavosh + bread	

# STILLWATER