WINTER

DINNER MENU

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

Entree + Main 115pp
Main + Dessert 110pp
Three courses 145pp

Min. two courses per person

SNACKS

Boomer Bay (SE Tas) oysters, natural with condiment	7ea
Gnocco fritto with Parma ham + parmigiano reggiano	10ea
Mt Zero marinated olives	13
Baby green lip abalone, whipped wakame + lemon butter, green tea soba noodles	30
Daily selection of cured meats, rye lavosh + pickles	35
BBQ Lenah wallaby wings, gochujang glaze, roasted sesame + kohlrabi remoulade	2 for 34
Tempura potato cake, porcini, pecorino + chive sauce	9ea

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	18
Steamed broccolini, preserved lemon dressing + toasted almonds	18
Roasted carrots, smoked goats curd + fermented honey	18
Roasted Brussels sprouts, caramelised vadouvan butter	17
Chips + rosemary salt	17

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 crémeux, lychee + yuzu granita
Lindt dark chocolate fondant, coffee crémeux, caramelised oat + wattleseed, milk ice cream
Three cheeses, spiced fruit paste, rye lavosh + bread

STILLWATER