SPRING
DINNER MENU

Vegetarian menu available. All our seafood is Australian.
Please advise of any allergies/dietary requirements.

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

Min. two courses per person

SNACKS	Boomer Bay (SE Tas) oysters	7ea
	- natural with condiment	
	- grilled with cheddar béarnaise + hot sauce	
	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
	Fried tiger prawn + nori ‘stick’, gochujang mayo + spring onion relish	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 + nori furikake	
	Cape Grim beef tartare, cornichon, caper, lovage, Bruny Island C2 + quinoa crisp	
	Stanley octopus, lemon dashi + brown butter, udon noodles, togarashi + katsuobushi	
	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, zucchini & shiitake sauté, roasted dashi broth, brown butter + katsuobushi hollandaise	
	Tasmanian Lenah wallaby, blackened carrot puree, freekah, roasted greens + bbq garlic demi-glace	
	Cressy lamb rump, smoked miso glazed eggplant, spring pea + salt bush relish	
	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 asparagus, sherry vinegar + extra virgin olive oil	18
	Roasted carrots, smoked goats curd + fermented honey	18
	Roasted potatoes, whipped sour cream + horseradish	17
	Chips + rosemary salt	17
DESSERT	Frozen honey + maple parfait, star anise crémeux, white choc macadamia nougatine + poached rhubarb	
	Coconut panna cotta, palm sugar + lemongrass caramel, kiwifruit, coconut tapioca + lychee granita	
	Mango, butter puff, passion fruit curd, jasmine ice cream + white chocolate crumb	
	Dark chocolate marquise, miso butterscotch, milk ice cream, chocolate + milk crunch	
	Three cheeses, spiced fruit paste, rye lavosh + bread	

STILLWATER