SPRING
LUNCH MENU

Please advise of any allergies/dietary requirements.
We are unable to make menu alterations to dishes,
except for dietary needs.

(v) = vego (vo) = vegan option
(gf) = gluten free
(gfo) = gluten free option
All our seafood is Australian

SNACKS	House made sourdough + cultured butter	3.5pp
	Mount Zero marinated olives (vo)(gf)	13
	Rice crusted tofu, soy, lime + maple glaze, crispy onions (vo)	19
	Boomer Bay (SE Tas) oyster, natural with condiment (gfo)	7ea
	Fried chickpea fritters, fennel jam, aioli, anchovy (vo)(gfo)	20
	BBQ Lenah wallaby wings, gochujang glaze, kohlrabi remoulade, sesame	2 for 34
ENTRÉE	Salted zucchini + smoked ricotta tart, almonds, saltbush + scorched honey (vo)(gfo)	33
	Sashimi, jellied ponzu, turnip, drunken tofu, nori crisp (gfo)	35
	Stanley octopus + udon salad, chilled dashi, togarashi oil, pickles, katsuobushi	35
	Cape Grim Beef tartare, French onion, reggiano, cipollini, sourdough crisp (gfo)	37
	Crispy pork belly, smoked potato cream, apple + currant relish, buttered pinenuts (gf)	36
MAINS	Sticky fried fish salad, green mango, coconut + chilli tamarind caramel (gfo)	50
	Market fish, kale + borlotti braise, caper + herb butter sauce, sunchoke crisps (gfo)	55
	Housemade gnocchi, roasted oyster mushrooms, porcini + thyme cream, hazelnuts (v)	49
	Ginger poached chicken breast, wood ear fungus, rice cakes, charred onion, tamari (vo)(gf)	51
	Roast lamb rump, chickpeas, harissa, green olive + walnuts (gf)	53
	Scotch fillet 220g, miso + truffle butter, mushroom tempura, greens, pepper + sesame soy	65
SIDES	Misty Meadows leaves, rhubarb, apple, celery, candied walnuts, honey dressing (vo)(gf)	16
	Steamed asparagus, citrus soy, togarashi (vo)(gf)	17
	Chips, garlic mayo (vo)	16
	Fried cauliflower, sunflower cream, miso mustard (gfo)	17
SWEETS	Mango, butter puff, passion fruit curd, jasmine icecream + white chocolate crumb	22
	Coconut panna cotta, palm sugar + lemongrass caramel, kiwi, coconut tapioca + lychee granita	22
	Vanilla crème brûlée, macadamia nut biscotti (gfo)	22
	Three cheeses, spiced fruit paste, rye lavosh + bread (gfo)	37

STILLWATER