

STILLwater

Breakfast Menu

Creamy vanilla yoghurt, with poached seasonal fruits, toasted sunflower seeds, macadamia nut and shredded wheat. \$12

Organic Bircher muesli, poached seasonal fruits, natural yoghurt & milk. Small \$9 Large \$13

House made ciabatta toast, butter & house made jam \$7.5

House made raisin toast, butter & cinnamon sugar \$8

Pancakes, apple & cinnamon syrup and lemon mascarpone and vanilla ice cream \$17

Savory French Toast, house made hot smoked ocean trout, crème fraiche & crispy capers \$19

Eggs Benedict, two poached eggs, ciabatta toast, shaved ham and hollandaise sauce \$17.5

Eggs Florentine, two poached eggs on ciabatta toast with Tassal cold smoked salmon, sautéed baby spinach & hollandaise sauce \$19

Eggs en cocotte, two eggs with smoked ham hock, green pea purée, du puy lentils, crispy ham & ciabatta soldiers \$20

Eggs royale, two truffled eggs scrambled on ciabatta toast, house made hot smoked ocean trout \$20

Big Tasmanian breakfast, two eggs poached, scrambled or fried on ciabatta toast, Huon Valley roasted mushrooms, and grilled tomato, bacon & Lesley Black's tomato relish \$21.5

Going Vegetarian, grilled halloumi cheese, grilled tomato, roasted mushroom & dressed wild rocket on ciabatta toast \$16.5 or with 2 poached eggs \$19.5

Eggs on toast, two eggs, poached, scrambled or fried on ciabatta toast \$13

Sides

Shaved ham \$4

Crispy bacon \$4.5

Tassal cold smoked salmon \$4.5

Sautéed spinach \$4

Roasted tomatoes \$4

Huon Valley roasted mushrooms \$4

Lesley Black's tomato relish \$2.5

Amex and Diners card incur a 2% surcharge.
Please advise your waiter of any allergies/dietary requirements.
Please note when Stillwater is open on public holidays,
A different pricing structure does apply.

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Lunch Menu

House-Made ciabatta bread with Lentara Grove (Tamar Valley) olive oil & aged balsamic vinegar \$5.5

Moulting Bay oysters (St Helens, Tas), freshly shucked, served natural & lemon cheeks \$18.5/\$36 6 or 12

Moulting Bay oyster shooter, (St Helens, TAS), **with** yellow rock sugar dressing and pickled ginger \$22/\$40 6 or 12

Today's freshly made soup, with house made ciabatta. \$16

Warm winter salad, roast pumpkin, honey brown mushroom, pine nuts, crispy pancetta & Thorpe Farm goat's chevre. \$19.5

Wrap of slow cooked Wild Clover lamb, caramelised onion, rocket, semi-dried tomatoes and hollandaise \$19.5

Local seafood and saffron risotto, with mussels, scallops, ocean trout and trevalla and wilted baby spinach \$29.5

Fish & Chips Boags beer battered Tasmanian fish with caper and chardonnay vinegar aioli and garden salad \$27.5

Eggs en cocotte, two eggs with smoked ham hock, green pea purée, du puy lentils, crispy ham & ciabatta soldiers \$20

Longford eye fillet steak sandwich, house made ciabatta, Pyengana cheddar, vine ripened tomatoes, Dijon mustard aioli, smoky pancetta and purple gem potatoes. \$28

Rice crusted Tasmanian squid, Vietnamese style bean sprout salad, peanuts, lime, chilli and fish sauce dressing. \$26.5

Sides

Rocket, pear and walnut salad with Chardonnay vinaigrette. \$7.2

Thick-cut potato chips with tomato relish. \$7

All breads are baked in house. Amex and Diners card incur a 2% surcharge.
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Welcome to Stillwater

Our food is fresh, grown locally by passionate producers who rely on the attributes of our natural environment. Our State regulations keep the modification out of our genetics, the artificial out of our hormones and the free in our ranging animals. We know grass fed, antibiotic free, natural, happy animals make better meat....even if they aren't 'super sized'. Our rain water is clean, sourced from Cape Grim on Tasmania's North West Coast, home of the cleanest air on the planet.

Our wines flow from around the State but being located in the Tamar Valley means Stillwater is a cornerstone for the local vignerons hosting a list that showcases the highly respected local tipples.

Your hosts this evening are part of a young and passionate hospitality team led by Bianca Chellis, we are delighted to be able to offer you the following:

Stillwater's six course degustation menu

Trust the hand that feeds you and let Chef Craig Will and his kitchen team take you on a gastronomic journey through the dynamic dishes of Stillwater. For the complete journey allow Sommelier James Welsh to choose some rare local vinous treasures to match to these exciting dishes.

or

Stillwater's a la carte menu

Choose from entrees, mains and desserts created by our talented kitchen team from quality Tasmanian produce treated with care and respect. For those with dietary restrictions we also offer vegetarian and coeliac menus, please just advise your waiter.

Please advise your waiter of any allergies or dietary requirements.
Vegetarian and Coeliac menu available upon request.
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Six course Tasting Menu

\$120 per person or \$175 with matching wines.

Amuse Bouche, du jour.

Beetroot and sugar cured striped trumpeter,
ocean crackle, seaweed and crème fraiche.

10 Dalrymple Sauvignon Blanc, Pipers River, Tas

Southern rock lobster,
mandarin peel puree, celery jelly,
crème fraiche and celery salt.

09 Moores Hill Riesling, Tamar Valley, Tas.

Yellow fin tuna,
smoked goats curd, red grapefruit gel and pickled radish.

10 Oceans Eight Pinot Gris, Mornington Peninsula, Vic

Rannoch Farm quail,
poached quail egg, stout sabayon, macadamia nuts
and young vegetables.

09 Holyman Chardonnay, Tamar Valley, Tas

Robbins Island (NW Tas) grass fed wagyu oyster blade
marble score 6+, sweet egg/nori omelette,
sauteed lettuce, cucumber and ponzu.

09 Springvale Pinot Noir, East Coast, Tas

Palate cleanser
blood orange sorbet.

Vacherin meringue,
Valrhona bittersweet chocolate pistachio crèmeux,
beetroot ice and freeze dried berries.

09 Frogmore Creek Iced Riesling, Coal River Valley, Tas

(Sorry but we can only offer the Tasting menu to the whole table)

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Entrees

Freshly shucked 'Lease 65' Moulting Bay oysters (East Coast, Tas)

- Natural with lemon cheeks. 6 or 12 \$18/\$32
- Thai style with fragrant herbs and fried shallots. 6 or 12 \$21/38
- Shooter with yellow rock sugar and pickled ginger. 6 or 12 \$21/\$38
- Steamed with XO sauce. 6 or 12 \$24/\$44

Harris Farm Rabbit pithivier,

beurre noisette puff, purple dragon carrots, goats curd,
tomato pistou and young leaves. \$25

Honey brown mushroom and beetroot rotolo,

truffled pasta, watercress puree and hazelnut vinaigrette. \$19

Slow cooked crispy skin pork belly,

red apple sauce, green chilli caramel and pickled apple salad. \$25

Southern rock lobster,

mandarin peel puree, celery jelly, creme fraiche
and celery salt. \$34

Steamed local flathead 'shanks',

cucumber noodles, fragrant herbs, miso aioli
and tomato nam-jim. \$24

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Mains

Crispy skin Macquarie Harbour ocean trout,
potatoes, peas and ham in saffron broth and
foaming clam butter. \$40

Cape Grim Natural Beef Eye Fillet (220g),
mushroom marrow, coffee glaze,
parsnip pavé and beetroot hollandaise. \$42

Line caught East Coast blue eye trevalla,
hot avocado, macadamia nuts, avruga caviar
and lemon emulsion. \$41.5

Twice roasted duck,
braised lettuce, cucumber and carrot,
with mandarin and tamarind broth. \$41

Dry aged Lenah Game wild venison,
mushroom sponge, sauteed seasonal mushrooms,
stout sabayon and chestnut puree. \$42

Side dishes

Duck fat roasted potatoes with rosemary salt. \$9
Grilled asparagus with preserved lemon oil. \$8
Sauteed mixed mushrooms, garlic slivers and silverbeet. \$8.5
Mixed leaves with buttermilk vinaigrette and flaked almonds. \$6.5

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Desserts

Vacherin meringue,
Valrhona bittersweet chocolate pistachio crémeux,
beetroot ice and freeze dried berries. \$19

Mandarin semifreddo,
glace ginger, mandarin jelly and ginger snap biscuit. \$17.5

Wattle seed 'Yogurtine',
stringy bark honey, candied violet and honeycomb. \$18

Apple custard tart, clove ice cream and apple crisp. \$18.5

White chocolate and passionfruit crème brûlée,
passion fruit tuile and white chocolate powder. \$18

Cheese, served with mustard fruits, blackberry, fig and balsamic paste
and poppy seed lavosh.

Thorpe Farm Billy Goat Blue (Bothwell, Tasmania)
A soft and crumbly goat's milk cheese with blue mould cultures.

Tomme du Maquis La Tradition (Savoie, France)
A semi-hard Sheep's milk Cheese sprinkled with herbs de Provinces.
During ripening the herbs give a delicate floral taste.

Palais Des Ducs (Champagne, France)
Triple cream (74%) Cow's milk, white mould crust, marshmallow like
texture and smooth on the palate.

One cheese \$12
Two cheeses \$22

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Three cheeses \$30

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