

Welcome to Stillwater

Nibbles

Warmed selection of house marinated olives	\$5
Saganaki - grilled kefalograviera cheese with lemon and rocket	\$9
Vignerons tasting plate- a selection of imported cured meats, house made terrines and pâtés	\$35

Entrée

Asparagus, gruyere and almond tart with a tomato, tarragon and herb fine salad drizzled with lemon oil	\$18
House cured ocean trout with a mizuna, bean shoot & pickled shiitake mushroom salad dressed with a mild chilli dressing and ponzu mayonnaise	\$18
Dromana Bay mussels steamed with white wine, garlic, onion, cream and a touch of chilli and herbs. Served with toasted garlic ciabatta	\$17
Zucchini flowers stuffed with a scallop and prawn mousse in a tempura batter on a baby herb salad with a white anchovy gremolata	\$21
Serrano jamón topped with roasted black figs, aged manchego cheese, lemon oil and a vinocotto reduction	\$18

Main Courses

Herb & Manchego crumbed lamb cutlets on fabada with a grilled courgette, parsley and labne salad topped with house made harrisa \$35

200 day grain-fed Angus eye fillet with sautéed garlic spinach, broccolini and potato, gruyere & basil croquettes with salsa verde \$36

Today's Fish Market price

Mushroom & goat's curd ravioli with braised witlof, radicchio and a pine nut & red pepper salsa \$28

Side dishes

Rocket, pear and parmesan salad with a red wine vinegar & walnut oil dressing \$8.5

Baby Cos salad with shaved red onion, ricotta salata and toasted walnuts dressed with a light salad cream \$8.5

Sautéed seasonal greens \$8.5

Fat chips with garlic aioli \$8

Desserts

Chocolate fool - an indulgent jumble of chocolate mousse, honeycomb, meringue pieces and local strawberries with a brandy snap and berry coulis \$15

Mascarpone & white chocolate sponge finger torte with a fresh berry and mint compote \$15

Peach Tarte tatin with passionfruit ice-cream \$15

A selection of house churned ice-cream & sorbets \$15

We have a selection of imported ripened cheeses available in a single 50g serve accompanied with muscatels, quince paste, housemade date & walnut loaf and lavosh. \$10ea or choose all 4 cheeses for \$36

Today's selection-

Roy des Vallées - Pyrenees, France. A semi-hard washed rind cheese made from a blend of goats and ewes' milk, which have been fed on sweet alpine grasses. It has a wonderful nuttiness with piquant lingering flavours

Brique D'Affinois- Rhone-Alpes, France. An elegant double cream cheese with a mixed white mould/washed rind, slightly pungent aromas & a deliciously rich and silky texture.

Roquefort - Roquefort, France. Known as the King of French Cheeses. An unpasteurised ewe's milk cheese with a crumbly and slightly moist texture and blue veins providing a sharp tang

Wensleydale - Yorkshire, England. Semi-hard cow's milk cheese ripened with a natural cloth rind in cellars for eight weeks. It has a light crumbly moist texture with a characteristic acidity

Chefs Zac Poulier & Brendan O'Sullivan