

# Welcome to Stillwater

Warmed sourdough bread rolls with Geppetto extra virgin olive oil & dukkah  
Complimentary when ordering a main course or \$5 per serve of 3

Warmed selection of house marinated olives	\$6
Saganaki - grilled kefalograviera cheese with lemon and rocket	\$9
Vignerons' tasting platter	\$36 to share
Poached new season's asparagus with a coddled egg, shaved ricotta salata & pickled white anchovies with a drizzle of salad cream & fried crumbs	\$18
Roasted supreme of quail with prosciutto, a Moroccan spiced sausage of leg meat and a broad bean, mograbieh, preserved lemon and pomegranate salad	\$22
Tempura fried zucchini flowers, stuffed with a crab and prawn mousse, with a pineapple, mango and chilli salsa	\$22
Tataki of cured ocean trout, beanshoot & mizuna salad, pickled shiitakes with ponzu mayonnaise and a mild chilli dressing	\$19
Twice cooked pork belly with a seared scallop on romesco salsa and an apple, fennel & herb salad with apple balsamic reduction	\$22
Vitello Tonatto- poached veal served with a tuna mayonnaise, fried capers, baby herbs, mache leaves & house made grissini	\$22

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Roasted pumpkin, spinach & ricotta rotolo with a burnt butter sauce, wilted rocket & candied walnuts	\$29
Spice rubbed 2 point lamb rack, yoghurt & sumac braised lamb shoulder on creamy white polenta with a green bean, roasted tomatoes, Yarra Valley Persian fetta, white anchovy and herb salad	\$36
150 day grain-fed Angus eye fillet with Kipfler potatoes roasted in duck fat, broccolini, glazed shallots, mushroom and a horseradish cream	\$38
Fish of the day	Market Price
Grilled Magret duck breast on a warmed salad of cracked wheat, broad bean, peas, tomato & mint with a Tunisian brik pastry cigar of sticky braised duck leg	\$37

## Sides

Rocket, pear and parmesan salad with a red wine vinegar & walnut oil dressing	\$8.5
Panzanella salad - truss tomato, Buffalo mozzarella, olives, croutons, capers & basil drizzled with extra virgin olive oil & aged balsamic vinegar	\$10.5
Sautéed seasonal greens with toasted almonds	\$8.5
Fat chips with garlic aioli	\$8

Chefs - Zac Poulier & Graeme Walter

## Desserts

Assiette of chocolate – warm chocolate tart, mocha ice-cream, white chocolate mousse with berry compote and choc truffles \$16

Vanilla crème brûlée with poached rhubarb and a hazelnut tuille \$15

Sunny Ridge strawberries drizzled with vinocotto served on crème fraîche with sable biscuits & chocolate shavings \$14

Peninsula honey & cardamom scented yoghurt pannacotta with blood orange in saffron syrup and pistachio nougatine crisps \$15

A selection of house churned ice-cream & sorbets \$14

Frangelico Affogato \$14

We have a selection of imported ripened cheeses available in a single 50g serve accompanied with muscatels, fruits, crackers & lavosh.

\$11 ea or choose all 4 cheeses for \$38

Today's selection-

*Roy des Vallées - Pyrénées, 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*

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## Dessert Wine and Sherry

Crittenden "Pinocchio" '09 Moscato 750ml - <i>King Valley, Vic</i>	\$8	\$35
Foxy's Hangout '07 Pinot Gris Late Harvest 375ml <i>Mornington Peninsula, Vic</i>	\$8	\$36
Freycinet '04 Botrytis 750ml - <i>Freycinet Tasmania</i>	\$10	\$85
Paul Jaboulet '07 Muscat de Beaumes-de-Venise 375ml <i>Rhone Valley, France</i>	\$12	\$46
Valdespino "El Candado" Pedro Ximenez Sherry	\$10	

## Liqueurs and Digestives

Frangelico, Cointreau, Baileys, Kahlua	\$8
Port- Galway Pipe 12 YO	\$6
Warre's Warrior Port - <i>Portugal</i>	\$10
Martell Cognac VSOP	\$12
Martell Cognac XO	\$36
Ragnaud-Sabourin 'Alliance no.10" VSOP 1er Cru Cognac	\$16
Boulard "Pays d'Auge" Calvados	\$12
Averna	\$9.5

## Map Coffee

Café Latte, Cappuccino, Espresso, Macchiato, Long Black, Mocha, Flat White	\$3.5
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## Liqueur coffees

Your choice of liqueur with espresso and whipped cream	\$11
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## T2 Teas

English Breakfast, Earl Grey, Chai, Chamomile, Peppermint, Sencha, Lemongrass & ginger	\$3.5
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