

## Welcome to Stillwater

The sharing of food & conversation is one of life's simplest yet most enjoyable experiences, our menu is designed with this in mind so dishes can be easily shared or savoured individually, with a mix & match of accompaniments. So sit back, relax & enjoy....

### Our Philosophy

Fresh, seasonal produce is treated with simple reverence to create dishes that allow their individual components to stand out for themselves, but also combine beautifully with others to bring the flavours of the season to you with every mouthful.

Where possible we source our ingredients from local, sustainable, organic producers or grow it in our kitchen garden.

We would like to thank our suppliers in working with us to bring the best to you, in particular:

Del Grosso Orchards  
Clamms Fast Fish  
Istra smallgoods  
Flinders Island Meats  
Calendar Cheese Company  
Boatshed Cheese  
EuroPantry  
Sciicluna's Fruit & Vegetables

### Shared plates....

Warm marinated olives	V	\$8
Saganaki, lemon and rocket	V	\$12
Vignerons' tasting board ideal for 2-3 to share		\$48 *GF sub

### Starters....

Chicken, smoked bacon, apricot terrine, apricot gel, frisée salad		GF sub \$21
Scallops, cauliflower puree, manchego, purple cauliflower		GF \$24.5
Cured ocean trout, fried capers, heirloom beetroots, beetroot puree, cucumber ribbon		GF \$23
63 degree slow cooked egg, poached asparagus, herb salad, artichoke puree, brioche, shaved pecorino		GF sub \$23
Crispy pork belly, celeriac puree, cider glaze, apple salad, chervil		GF \$23
Buffalo mozzarella, caramelized onion tart, cashmere feta, rocket	V	\$21

### Mains....

Josper roasted Tasmanian eye fillet, goats cheese dauphinoise potato, charred broccolini, red onion jam, burnt leek puree, truffle jus		GF \$46
Crispy skin barramundi, black rice, herb veloute, shaved asparagus & elk salad		GF \$40
Herb crusted Flinders Island lamb backstrap, mint jelly, tomato fondue, lamb croquette, seasonal vegetables		GF sub \$40
Corn fed duck breast, bacon & savoy cabbage, butternut pumpkin puree, duck jus		GF \$42
Crispy skin chicken breast, quinoa salad, charred corn, corn puree, popped amaranth		GF \$42
Glazed gnocchi with nage emulsion, sage, parmesan, goats cheese & walnuts	V	\$34

### Salads & side dishes....

Roasted brussels sprouts, bacon lardons		GF \$13
Hand cut potato chips, chipotle aioli	V GF	\$10
Chopped baby cos, cherry tomato, celery heart & cucumber salad with buttermilk dressing	V GF	\$12

### Something sweet....

\$15

Sticky date pudding, caramel ice cream, salted caramel, vanilla espuma

Chocolate temptation - pistachio & almond flourless chocolate cake, mousse, honeycomb, poached fruits, white chocolate ice cream

GF

Coconut & lemon verbena panna cotta, meringue, lime curd, marshmallow

GF

Apple tarte tatin, vanilla ice cream

Housemade ice-creams & sorbet

\*GF sub

Frangelico Affogato

\*GF sub

### Cheese....

Selection of local hand made & imported artisan cheeses, muscatels, fruit, crackers & lavosh. Please ask your waiter for today's selection.

A 50g piece is \$15 per selection or choose a platter of 4 types to share for \$48

V - vegetarian option  
GF - gluten free option  
\*GF sub - can be made gluten free  
Please discuss any other dietary requirements with your server & we will do our best to accommodate your requests