

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....

Please choose 2 courses for \$65 or 3 courses for \$80

10% surcharge applies on Public Holidays

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
Main Ridge Dairy
Dromana Bay Mussels
Flinders Island Meats
Calendar Cheese Company
Boatshed Cheese
EuroPantry
Sciicluna's Fruit & Vegetables

Shared plates....

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

Starters....

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

Mains....

Josper roasted Tasmanian eye fillet, goats cheese dauphinoise potato, charred broccolini, red onion jam, burnt leek puree, truffle jus	\$5 SURCHARGE	GF
Crispy skin barramundi, black rice, herb veloute, shaved asparagus & elk salad		GF
Herb crusted Flinders Island lamb backstrap, mint jelly, tomato fondue, lamb croquette, seasonal vegetables		GF sub
Corn fed duck breast, bacon & savoy cabbage, butternut pumpkin puree, duck jus		GF
Crispy skin chicken breast, quinoa salad, charred corn, corn puree, popped amaranth		GF
Glazed gnocchi with nage emulsion, sage, parmesan, goats cheese & walnuts		V

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....

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