

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
Scicluna'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....

Ricotta stuffed zucchini flowers, pumpkin coulis, marinated zucchini ribbon, tomato espuma	GF, V	\$21
Scallops, pea puree, crispy prosciutto, shaved parmesan	GF	\$24.5
Cured ocean trout, horseradish cream, avocado, compressed cucumber	GF	\$23
Crispy pork belly, wombok salad, black garlic kewpie, pickled baby onion	GF	\$23
Tart fine of smoked bacon, caramelised onion, slow cooked tomato & chèvre		\$21

Mains....

Josper roasted Tasmanian eye fillet, braised cheek, soubise, roasted beetroots, spinach & chard	GF	\$46
Crispy skin Cone Bay barramundi, eggplant puree, slow cooked cherry tomatoes & roast peppers, salt bush, rocket & elk salad	GF	\$40
Flinders Island herb crusted lamb back strap, pea puree, pickled fennel, bulgur wheat salad		\$40
Corn fed duck breast, golden raisin compote, celeriac puree, black rice	GF	\$42
Homemade rolled pasta, cauliflower puree, asparagus, pecorino, flaked almonds	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

Hazelnut mille feuille, poached pears, hazelnut ice-cream	
Coconut & rhubarb ganache, honeycomb, poached rhubarb, marshmallow, lime curd ice-cream	GF
Jospered banana cake, popcorn ice-cream, banana caramel	
Smashed apple, cinnamon cake, apple espuma, spiced anglaise	
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 todays' 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