

## 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  
Ripe n Ready Cherry Farm  
Griffin & Morris Butchers

### Shared plates....

Warm marinated olives	V	\$8
Saganaki, lemon and rocket	V	\$14
Vignerons' tasting board ideal for 2-3 to share		\$48 *GF sub

### Starters....

Buffalo mozzarella & caramelized onion tart, rocket	V	\$21
Sesame seared tuna, wakame, black garlic, ponzu dressing		*GF sub \$24.5
Pine smoked Murray river cod, horseradish cream, fennel & radish salad		GF \$23
Pork belly, apple glaze, wombok and apple slaw, apple gel		GF \$23
Jospered stone fruits, smoked cashmere, warrigal greens, serrano, fig dressing		GF \$21

### Mains....

Josper roasted Tasmanian eye fillet, parsnip puree, glazed shallots, spinach, parsnip chips		GF \$46
Crispy skin Cone Bay barramundi, tomato & cucumber basil salsa, confit cherry tomatoes, asparagus		GF \$40
Flinders Island Moroccan spiced lamb back strap, quinoa salad, caramelized yoghurt, Boatshed feta		*GF sub \$40
Corn fed duck breast, boulangere potato, butternut pumpkin puree, rainbow chard, local cherries		GF \$42
Homemade rolled beetroot pasta, bocconcini & broad bean salad, beetroots, parmesan	V	\$34

### Salads & side dishes....

Mixed leaf, elk, rocket, honey mustard dressing, toasted pepitas		GF \$10
Hand cut potato chips, herb salt, roast garlic aioli	V,GF	\$10
Panzanella salad, tomatoes, crusty bread, capers, red onion, roasted peppers, sherry vinegar & basil dressing		V \$12

### Something sweet....

\$15

Cheesecake mousse, mango, honeycomb, popcorn powder, mint gel, shortbread crumb

Chocolate fondant mousse, genoise sponge, poached cherries, white chocolate snow

Raspberry parfait, compressed peaches, strawberry GF

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