

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
Pan seared scallops, crisp smoked bacon, pangrattato	*GF sub	\$23
Pork belly, apple glaze, wombok and apple slaw, apple gel	GF	\$23
Fig, caramelized goats curd, prosciutto, endive, lavosh	GF sub	\$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, pickled wild mushrooms, artichoke, duck fat mille feuille	GF	\$42
Pearl barley risotto, pumpkin, sage, pecorino	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

Poached quince, pain d'epices, vanilla mascarpone

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