

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 Seafood
Istra smallgoods
Main Ridge Dairy
Dromana Bay Mussels
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, rocket	V	\$14
Vignerons' tasting board, ideal for 2-3 to share		\$48
	*GF sub	

Starters....

Buffalo mozzarella & caramelized onion tart, rocket	V	
Sesame seared tuna, wakame, black garlic, ponzu dressing		*GF sub
Pan seared scallops, crisp smoked bacon, pangrattato		*GF sub
Pork belly, apple glaze, wombok and apple slaw, apple gel		GF
Fig, caramelized goats curd, prosciutto, endive, lavosh		* GF sub

Mains....

Josper roasted Tasmanian eye fillet, parsnip puree, glazed shallots, spinach, parsnip chips		\$5 SURCHARGE	GF
Crispy skin Cone Bay barramundi, tomato & cucumber basil salsa, confit cherry tomatoes, asparagus			GF
Flinders Island Moroccan spiced lamb back strap, quinoa salad, caramelized yoghurt, Boatshed feta		*GF sub	
Corn fed duck breast, pickled wild mushrooms, artichoke, duck fat mille feuille			GF
Pearl barley risotto, pumpkin, sage, pecorino			V

Salads & side dishes....

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

Something sweet....

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