

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	\$9
Saganaki, lemon, rocket	V	\$15
Vignerons' tasting board, ideal for 2-3 to share		\$48
	*GF	sub

Starters....

Buffalo mozzarella, roasted eggplant, confit cherry tomatoes, macadamia nuts	V	
Hot smoked ocean trout, dill cream, beetroot, horseradish	GF	
Pan seared scallops, crisp smoked bacon, pangrattato	*GF	sub
Crispy pork belly, pickled apple, rocket, walnut pesto	GF	
Fig, caramelized goats curd, prosciutto, endive, lavosh	*GF	sub

Mains....

Josper roasted Tasmanian eye fillet, pea puree, wilted spinach, glazed dutch carrots, black carrot crisps	GF	\$5 SURCHARGE
Crispy skin Cone Bay barramundi, saffron & mussel ragout, organic quinoa	GF	
Sous vide lamb rump, couscous salad, feta, preserved lemon dressing		
Corn fed duck breast, pickled wild mushrooms, artichoke, duck fat mille feuille	GF	
Pearl barley risotto, pumpkin, sage, pecorino	V	

Salads & side dishes....

Fennel salad, confit lemon, walnut & orange, tarragon vinaigrette	GF	\$14
Hand cut potato chips, herb salt, aioli	V GF	\$12
Green beans, roast pumpkin, Boatshed feta, dukkah, blistered chilli dressing	V	\$14

Something sweet....

Buttermilk panna cotta, passionfruit, compressed mandarin, granola	
Chocolate semifreddo, verbena & white chocolate, poached rhubarb	*GF sub
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