

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....

Pine smoked burrata, cherry tomato & zucchini mélange, shaved macadamia, sourdough crisp	V
Hot smoked ocean trout, dill cream, beetroot, horseradish	GF
Nori seasoned scallops, corn puree, parmesan, popped amaranth	GF
Crisp pork belly, sautéed wild mushrooms, sweet potato puree, pickled baby onions	
Glazed beef rib, roasted celeriac puree, pickled red cabbage	GF

Mains....

Josper roasted Tasmanian eye fillet, roasted parsnip, pomme puree, cavolo nero, truffle jus	\$5 SURCHARGE	GF
Crispy skin Cone Bay barramundi, saffron & mussel ragout, organic quinoa		GF
Herb crusted lamb rump, buttered root vegetables, cipollini onion, thyme jus		
Corn fed duck breast, pan fried white polenta, Josper roasted kent pumpkin puree, charred corn salsa		GF
Glazed gnocchi, snow pea tendrils, toasted pine nuts, Boatshed feta, parmesan		V

Salads & side dishes....

Brussels sprouts, smoked bacon	GF	\$14
Hand cut potato chips, herb salt, aioli	V GF	\$12
Dutch carrots, Boatshed feta, toasted almonds, saffron and raisin dressing	V	\$14

Something sweet....

Citrus doughnuts, spiced espuma, candied orange powder, rhubarb, compressed orange, sable crumb

Caramel tart, white chocolate icecream, chocolate soil, croquant tuille

Honey and hazelnut pudding, poached quince, coffee ice-cream, honeycomb

Housemade ice-creams & sorbet

Frangelico Affogato

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 friendly option
*GF sub - can be made gluten friendly

Whilst we endeavour to cater to all dietary requirements, we cannot guarantee cross contamination from gluten, nuts or any food allergens. Please discuss your dietary requirements with your server & we will do our best to accommodate your requests.