

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

Starters....

Pork belly, celeriac puree, cider glaze, apple & celeriac salad		GF \$24
Pan seared scallops, cauliflower puree & shaved pecorino		GF \$23
Vietnamese coconut chicken, papaya & pomelo salad, crispy rice paper & pork floss		GF \$23
Baby bocconcini, cherry tomato & basil tart fin, wild rocket	V	\$21
Slow cooked egg with asparagus, artichoke crisps & parmesan	V	\$21
House cured ocean trout, baby beetroot & dill crème fraiche, horseradish		GF \$23

Mains....

Josper roasted Tasmanian eye fillet, goats cheese dauphinoise potato, charred broccolini, red onion jam, burnt leek, truffle jus		GF \$46
Crispy skin barramundi, seasonal greens, black rice & tarragon veloute		GF \$40
Corn fed duck breast, crisped polenta cake, butternut puree, pickled pumpkin strips		GF \$42
Roasted free range chicken breast, quinoa salad, charred corn, popped amaranth		GF \$40
Sous vide lamb rump, couscous & feta salad, pickled fennel, salsa verde		\$42
Baked ricotta, pumpkin & spinach rotolo, tomato sugo, wilted rocket & shaved parmesan	V	\$34

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....

Caramel tart, white chocolate icecream, chocolate soil, croquant tuille		\$15
Honey and hazelnut pudding, poached quince, coffee ice-cream, honeycomb		GF
Orange crème & choux pastry slice, red wine poached pears & crunchy granola		
Housemade ice-creams & sorbet		
Frangelico Affogato		

Cheese....

Selection of local hand made & imported artisan cheeses, 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 friendly option

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.