

## 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

### Starters....

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

### Mains....

Josper roasted Tasmanian eye fillet, goats cheese dauphinoise potato, charred broccolini, red onion jam, burnt leek, truffle jus (\$5 SURCHARGE)	GF
Crispy skin barramundi, seasonal greens, black rice & tarragon veloute	GF
Corn fed duck breast, crisped polenta cake, butternut puree, pickled pumpkin strips	GF
Roasted free range chicken breast, quinoa salad, charred corn, popped amaranth	GF
Sous vide lamb rump, couscous & feta salad, pickled fennel, salsa verde	
Baked ricotta, pumpkin & spinach rotolo, tomato sugo, wilted rocket & shaved 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....

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

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.