

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:

EuroPantry
Del Grosso Orchards
Clamms Seafood
Milla's Farm Direct
Main Ridge Dairy
Calendar Cheese Company
Tully's Fruit & Vegetables
Ripe n Ready Cherry Farm
Griffin & Morris Butchers

Shared plates....

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

Starters....

Pork belly, saffron pear, wild roquette pistou, & drunken raisins	GF	\$24
Pan seared scallops, compressed melon & vincotto	GF	\$23
Sugar cured lamb back strap, lemon yoghurt, confit potatoes & pistachio crumb	GF	\$23
Terrine of grilled asparagus & baby leek, shaved asparagus, cured yolk	V	\$21
Ceviche of kingfish, candied fennel & coriander oil, black sesame	GF	\$23

Mains....

Josper roasted eye fillet, smoky eggplant, charred young carrots, fresh horseradish, freekah, jus	GF	\$46
Pan fried Atlantic salmon, toasted barley, broad beans & paprika jus		\$40
Corn fed duck breast, crisped beetroot tian, golden beet puree, ginger jus	GF	\$42
Twice cooked lamb shoulder, faba bean & tomato salad, black garlic paste, romesco		\$42
Pan roasted, truffle scented gnocchi, tuscan cabbage, basil & goats curd	V	\$36

Salads & side dishes....

Mixed leaf salad, sherry dressing	GF	\$12
Hand cut potato chips, herb salt, aioli	V GF	\$12
Caprese salad of heirloom tomatoes, torn buffalo mozzarella & white balsamic	V	\$16

Something sweet....

Roasted lemon, semolina & olive oil cake, lemon curd & lemon verbena ice cream	\$15
Honey and hazelnut pudding, praline & chocolate ice cream, honeycomb	GF
Sable of strawberry & vanilla mascarpone, raspberry jelly, white chocolate	
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.