

## 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  
Tully's Fruit & Vegetables  
Main Ridge Dairy  
Milla's Farm Direct  
Calendar Cheese Company  
EuroPantry  
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, saffron pear, wild roquette pistou, & drunken raisins	GF
Pan seared scallops, compressed melon & vincotto	GF
Sugar cured lamb back strap, lemon yoghurt, confit potatoes & pistachio crumb	GF
Terrine of grilled asparagus & baby leek, shaved asparagus, cured yolk	V
Ceviche of kingfish, candied fennel & coriander oil, black sesame	GF

### Mains....

Josper roasted eye fillet, smoky eggplant, charred young carrots, fresh horseradish, freekah, jus (\$5 Surcharge)	GF
Pan fried Atlantic salmon, toasted barley, broad beans & paprika jus	
Corn fed duck breast, crisped beetroot tian, golden beet puree, ginger jus	GF
Twice cooked lamb shoulder, faba bean & tomato salad, black garlic paste, romesco	
Pan roasted, truffle scented gnocchi, tuscan cabbage, basil & goats curd	

### 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 mozerrella & white balsamic	V \$16

### Something sweet....

Roasted lemon, semolina & olive oil cake, lemon curd & lemon verbena ice cream	
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, 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.**