

## 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

15% 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:

Clamms Seafood  
EuroPantry  
Griffin & Morris Butchers  
Flinders & Co Meats  
Main Ridge Dairy  
Calendar Cheese Company  
Scicluna's Fruit & Vegetables  
Hawke's Potatoes

### Shared plates....

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

### Starters....

Twice cooked pork belly, endive, apple & radish salad, pickled mushrooms, chilli caramel, raisin puree	GF
Pan roasted scallops, green pea puree, chorizo crumbs, Calamansi gel	GF
Fior Di Burrata, figs, prosciutto San Daniele, lavosh chips, pistachio dukkha, aged balsamic	V GF Sub
Barley & broccoli stem risotto, sweet miso, pickled ginger, woodear mushroom & seaweed dust	GF

### Mains....

#### Beef off the Josper grill

- Cut of the day
- Gippsland grass fed 220g Eye Fillet \$10 surcharge

Slow cooked lamb shoulder, pumpkin hummus, Israeli couscous, barberries, almonds, labna, toasted grains

#### Market Fish

Smoked & Josper roasted corn fed duck breast, potato gratin, creamed radicchio & fresh figs GF

Roasted pumpkin, tamarind glaze & pearl couscous salad E/M Vegan

### Salads & side dishes....

Triple cooked chips with aioli	V GF \$12
Mixed leaf salad, radishes, cucumber, caperberries, gherkins, cherry tomatoes	V GF \$14
Grilled broccolini, Vadouvan spice, puffed rice	V GF \$13
Gem lettuce hearts, parmesan, house dressing	V GF \$12

### Something sweet....

Polenta & almond cake, lemon verbena ricotta, limoncello syrup GF

Chocolate nemesis, espresso ice cream, salted caramel praline GF

Mango & Passion fruit Bombe Alaska, blackberries & coulis

Main Ridge goats curd cheese cake, poached rhubarb, gingerbread crumbs GF sub

Housemade ice creams & sorbet

Frangelico Affogato

### Cheese....

Selection of local hand made & imported artisan cheeses, fruit, crackers & lavosh  
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.