

stillwater



at Crittenden

Brunch Menu

\$55pp with unlimited selected beverages for 2 hours

Basket of assorted pastries

Fresh fruit plate

Your choice of:

2 Free range eggs your way on grilled sourdough
with bacon, spinach, mushrooms, hash brown

or

Smashed avocado on sourdough with marinated goats cheese,
chilli, mint & dukkah with 2 poached eggs

or

Buttermilk pancakes, berry compote, bacon, maple syrup and vanilla ice cream

or

House smoked salmon 3 egg omelette with tomato relish,
Persian feta & chervil with sourdough toast

Beverages

Geppetto NV Brut, Mimosa cocktail, Peach Bellini,
Del Grosso apple juice, organic Orange juice,
Little Rebel coffee, T2 teas

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at Crittenden

2 courses for \$65/3 courses for \$80pp

Entree

Seared scallops, Cauliflower puree, chorizo crumbs & Brussels sprouts

Slow roasted pork belly, carrot, ginger and miso puree, king brown mushroom & fermented black bean salsa, dried bean curd

Porcini mushroom tagliatelline, portobello, porcini & truffle mushroom ragout, crème fraiche foam parmesan cheese **E/M**

Slow roasted eggplant, tamarind glaze, burnt onions, white bean puree **E/M**

Braised baby squid with almond tarator and red pepper & citrus relish

Spiced quail tempura, macerated grapes, freekah & golden raisin puree

Main

Slow cooked lamb shoulder marinated in sumac & yoghurt, tomato braised green beans, chickpea puree, pomegranate jus, salsa verde & toasted grains

Market fish

200g Gippsland grass fed Eye Fillet, bone marrow butter, colcannon & grilled broccolini

Corn fed duck breast, white bean puree, creamed radicchio, king brown mushroom, Brussels sprouts, agro dolce & fig jus

Sides \$13

Tripled cooked chips, rosemary salt & aioli

Truffled polenta chips, pecorino

Honey glazed baby heirloom carrots, dukkah & goats cheese

Green beans, shallots & hazelnuts

Mixed leaf salad, radish, baby cucumbers

Desserts

Sticky fig pudding, ginger ice cream, butterscotch anglaise

Apple Tarte Tatin, vanilla bean ice cream

Ice Cream & Sorbet

Bitter chocolate almond tart with crème fraiche and almond praline

Selection of 3 cheeses with quince paste and lavosh