



 VIEW NOW

Menu

stillwater
at Crittenden



 VIEW NOW

Wine list

Please choose 2 courses for \$70/3 courses for \$85pp

Entrée

Spiced quail tempura with textures of roasted sweetcorn, puffed rice, sischimi tagorashi mayo

Slow roasted crispy skinned pork belly with pickled atchara, golden raisin puree, chilli caramel and Calamansi gel

Pan seared scallops, cauliflower puree, angel hair pasta with chorizo crumbs and a saffron butter sauce

Battered zucchini flowers with Fiore de burrata, heirloom tomatoes, basil oil and olive crumbs

Hot smoked Petuna ocean trout, ruby grapefruit, shaved fennel, kipfler potatoes with capers & cornichons in a sour cream dressing, snow pea tendrils

Main Course

Sous Vide Lamb Rump with pumpkin puree, textures of beetroot, broad beans and labna

Market fish of the day

Adobo glazed corn-fed duck breast, roasted sweet potato, creamed radicchio and agro dolce

Cut of the day, 200g Gippsland grass-fed eye fillet, smashed chat potatoes, seasonal greens and truffle Jus

Half roasted turmeric cauliflower, dukkah labna, fried shallots and seasonal baby herbs with honey saffron dressing

Sides

Beer battered chips, rosemary salt and aioli	\$12
Grilled asparagus, lemon oil & grated Pecorino	\$12
Pear, rocket & Gorgonzola salad	\$14
Mixed leaf salad with house dressing	\$12
Roasted Dutch carrots with honey, crumbled feta and dukkah	\$12

Desserts

Coconut pannacotta with mango, passion fruit, tapioca pearls, and candied coconut flakes

Chocolate delice tart with salted caramel popcorn & espresso ice-cream

Fresh Red Hill Cherries served on lemon verbena Granita with a splash of Limoncello

Selection of three cheeses with fig jam, walnuts and lavosh V, GF sub

Ice cream and sorbets GF, V



PLEASE NOTE

Your information will be used **only** in the event that a confirmed case of COVID-19 has attended our venue and you may need to be contacted to help stop the spread.



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Terazzo Menu

TAPAS

Marinated olives	GF	\$10
Grilled Saganaki with lemon	GF	\$14
Oregano & garlic chicken skewers with tzatziki (5)	GF	\$20
Spicy beef meatballs with tomato sugo (6)	GF	\$20
A bucket of Crystal Bay prawns with aioli & lemon		\$24
Iceberg lettuce, green goddess dressing, freshly grated pecorino	GF	\$12
Rocket & pear salad with Roquefort & candied walnuts		\$14
Beer battered chips, rosemary salt and aioli		\$12
Cheese platter GF option		\$45
- selection of three cheeses with fig jam, walnuts and lavosh		
Charcuterie Platter GF option		\$36
- selection of sliced salamis, cured meats & friends		
<u>WOODFIRED PIZZA</u> GF bases available on request		\$18

Roasted pumpkin, Roquefort & red onion (bianco base)

Funghi – sugo, mixed mushroom pesto & truffle

Margherita – mozzarella basil & sugo

Salami - Sopressa style salami & sugo