

# stillwater



## at Crittenden

**Please choose 2 courses for \$70 or 3 for \$85**

### **To start**

Grilled saganaki drizzled with local honey, served with rocket & lemon	\$15
Warmed house marinated olives	\$12
Four tastes from the kitchen - an ever-changing selection of flavours, chosen by the kitchen to reflect the very best produce of the season	\$24

### **Entree**

Sticky braised pork belly served with Asian style apple, kale and herb soba noodle salad, lotus root chips and seaweed dust	\$24
Goats' cheese & roasted fig tarte fine served with San Danielle prosciutto, mache lettuce & fig balsamic	\$23
Squid ink risotto with fennel, grilled cuttlefish, semi dried tomato and chorizo crumbs	\$24
Miso glazed porcini tagliatellini with sautéed wild mushrooms and pangrattato	\$23
Spiced white fish croquettes served with spiced caramelised red onion jam, satay spiced cauliflower puree, roasted cauliflower florets and crispy fried onions with a cardamom aioli	\$23

*\*Allergens advice: Our kitchen is **NOT** completely allergen free. Whilst we will endeavour to accommodate all dietary requests we cannot 100% guarantee that a dish can be free of an allergen. Menu items may contain or come into contact with traces of dairy, nut, wheat or eggs.*

Please advise your waiter of any dietary requirements. A 15% surcharge applies on Public holidays

## **Main Course**

Two point lamb rack and Brik pastry wrapped spiced braised lamb with cauliflower tabouleh, barberries, pistachios, labna, babaganoush and pomegranate jus.

Market fish of the day

Crispy skinned confit duck leg served with braised du Puy lentils, cotechino sausage, radicchio puree and roasted quince

Josper grilled free-range pork cutlet with pepperonata, bullhorn peppers, creamy white polenta, crispy Brussels sprouts and mustard grain sauce

200g Gippsland grass-fed eye fillet served with a roasted Swiss brown mushroom topped with bone marrow butter, potato gratin, grilled broccolini and truffle Jus

Turkish style baked vegetables stuffed with mixed rice and lentil pilaf with pinenuts, currants and topped with Persian feta (Vegan feta available)

## **Sides**

Beer battered chips, rosemary salt and aioli \$12

Fried cauliflower dusted with spiced besan flour & grated pecorino \$13

Pear, rocket, butter lettuce & blue cheese salad with candied walnuts \$14

Mix Leaf Salad baby cucumber and radish with house dressing \$12

Roasted heirloom carrots with chilli and Persian goats cheese feta \$14

## **Desserts**

Dark chocolate cheesecake with texture of raspberries, chocolate flakes & popping chocolate

Watalappan - Sri Lankan style coconut jaggery custard pudding with spiced blood orange compote, cashew praline & candied coconut tuille

Sticky fig pudding with ginger ice cream

Selection of three cheeses with dried fruits, walnuts and lavosh

Ice cream and sorbets

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