

stillwater



at Crittenden

Happy Mothers' Day!!

Please choose 3 courses for \$95
with a glass of Pommery Brut rose for Mum

Entree

Sticky braised pork belly served with Asian style apple, kale and herb soba noodle salad, lotus root chips and seaweed dust

Goats' cheese & roasted fig tarte fine served with San Danielle prosciutto, mache lettuce & fig balsamic

Miso glazed porcini tagliatellini with sautéed wild mushrooms and pangrattato

4 tastes from the Sea-
white fish croquette, spiced caramelised onion & cardamom aioli
prawn & crab remoulade salad
freshly shucked oyster with a finger lime dressing
smoked salmon with YV 4 pillars shiraz gin salmon roe & crème fraiche on blini

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

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

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

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.*

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

Frangelico Affogato

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