

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

Entree

Crispy roasted pork belly, smoked eel & celeriac remoulade, apple reduction

Sri Lankan style white fish croquettes served with caramelised red onion jam, cauliflower puree, roasted cauliflower florets & crispy fried onions, cardamom aioli

Ham & egg - Iberico Belotta Jamon, 63 degree free-range egg, manchego foam, duck fat frites

Leek, caramelised onion & blue cheese puff pastry tart, candied walnuts, butter lettuce & radish salad

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 yoghurt & sumac braised lamb shoulder with babaganoush, quinoa, green beans, roasted peppers & Persian fetta, pomegranate jus.

Market fish of the day

Crispy skinned confit duck leg served with braised du Puy lentils, cotechino sausage, cavalo nero, spiced rhubarb

Josper grilled 250g grainfed porterhouse topped with truffle butter, sweet potato puree, roasted swiss brown mushroom, grilled broccolini, red wine jus

Pumpkin & goats cheese risotto with rainbow chard, semi-dried tomatoes & pine nuts

Sides

Beer battered chips, rosemary salt and aioli \$12

Caramelised roasted root vegetables with garlic oil & balsamic \$12

Mixed leaf salad, vinaigrette \$12

Desserts

Sticky fig pudding with ginger ice cream

Canoli (2 per serve) – traditional Sicilian fired pastries, one filled with chocolate ricotta & the other with lemon ricotta

Pear, chocolate & brioche bread & butter pudding with cinnamon anglaise

Lemon tart, crème fraiche, meringue & berry coulis

Selection of three cheeses with dried fruits, walnuts and lavosh

Ice cream and sorbets

Frangelico Affogato