

Welcome to Stillwater

The sharing of food & conversation is one of life's simplest yet most enjoyable experiences and one that has never been so missed than in the last year or so!

So sit back, relax & enjoy....

Please choose 2 courses for \$75 or 3 courses for \$90

15% surcharge applies on Public Holidays

Our Philosophy

Fresh, seasonal produce is treated with simplicity to create dishes that allow their individual components to stand out for themselves, but also combine beautifully with others to bring the flavours of the season to you with every mouthful.

Where possible we source our ingredients from local, sustainable, organic producers & artisanal suppliers or grow it in our kitchen garden.

We would like to thank our suppliers in working with us to bring the best to you, in particular:

Clamms Seafood
Hawke's Potatoes
Torello Farm
EuroPantry
Boatshed Cheese
Littel Rebel Coffee Roastery
That's Amore Cheese
Luvlee Gourmet icecream & sorbets
Eustralis Foods
Goldrim Food Service
Griffin & Morris Butchers
Piera Pasta Fresca
Jim Ryan's chooks
Baker Boys
Scicluna's Fruit & Vegetables

To start....

Warm marinated Mt.Zero olives	GF \$12
Saganaki, local honey, lemon, rocket	V GF \$15
Jamon croquettas with roasted capsicum & smoked paprika mayonnaise (4 per serve)	\$16
Pumpkin & feta arancini with tomato sugo, rocket, parmesan & aioli (3 per serve)	V GF \$15

Entrees....

Master stock braised pork belly with onsen egg, soba noodles, edamame, pickled veg, furikake and seaweed dust.	
Cauliflower veloute with truffled puff pastry & Parmesan palmiers	*GF sub
Braised cuttlefish & chickpeas with chorizo, grilled ciabatta, smoked garlic & squid ink butter	*GF sub
Warm confit duck, red whitlof, freekah, roasted baby beetroot & orange salad, balsamic pearl onions & candied hazelnuts	GF
Wades – fried Sri Lankan fritters made with Urud dahl flour, coconut curry sauce, chutney	Vegan GF

Mains....

Steak of the Day, grilled in our charcoal fired JO served with truffle jus	\$10 surcharge
Roasted Macedon Ranges duck breast, de Puy I potato fondant, roasted quince, spiced orange	
Market Fish	
Slow cooked beef cheek braised with vegetable Hill Stout sauce with a hint of chilli & dark choc paris mash, Brussels sprouts	
Josper roasted 2 point lamb rack, braised lamb roasted medley of pumpkin, parsnip & swede rosemary jus	
Hand made gnocchi with spiced roasted pumpkin sauce, sage, torn mozzarella, pine nuts, herbs shaved Parmesan	V, *V & D without ch

Salads & side dishes....

Chips, rosemary salt and aioli
Roasted baby carrots with local honey
Grilled broccolini, Persian feta & pine nuts
Mixed leaf salad, vinaigrette