

VEGETARIAN DINNER MENU

Entree + Main 99pp Min. two courses per person
Main + Dessert 95pp
Three courses 125pp

[V] = can be vegan

SNACKS	Gnocco fritto with romesco + parmesan	6ea
	Warm Mt Zero marinated olives (v+vo) (gf)	12
ENTRÉE	Salt baked beetroot, sour cream puff pastry, smoked stracciatella, burnt honey + rosemary dressing	
	Rice crusted tofu, udon noodles, roasted garlic sauce, pickled bok choy + togarashi (V)	
MAIN	Roasted brassicas + mushrooms, freekeh, celeriac puree, garlic sauce (V)	
	Broccolini, shallot soubise, lemon confit potato, garlic + herb oil (V)	
	Roasted zucchini, vadouvan butter, smoked macadamia cream, freekah (V)	
	House gnocchi, porcini + pecorino, broccoli, walnut + black olive	
	Truffle service - shaved Tasmanian black truffle	20
SIDES	Misty Meadows rocket, black garlic vinaigrette, shaved pear + parmesan (V)	15
	Steamed broccolini, preserved lemon dressing + toasted almonds (V)	15
	Roasted carrots, smoked goats curd + fermented honey	15
	Baked hasselback potatoes, macadamia cream + herb oil (V)	15
	Chips + rosemary salt	14
DESSERT	Burnt honey parfait, brown sugar tuile, tonka bean cream, poached rhubarb + toasted almond crumb	
	Torched meringue, blackberry + sake compote, crèmeux + lemon curd ice cream	
	Coconut panna cotta, citrus crèmeux, mandarin + yuzu gel, coconut tapioca + mandarin sorbet	
	Dark chocolate fondant, dulce de leche, whipped mascarpone, milk ice cream + wattle seed	
	Three cheeses, spiced fruit paste, rye lavosh + bread	

STILLWATER