

## VEGETARIAN DINNER MENU

Entree + Main 104pp      Min. two courses per person  
Main + Dessert 99pp  
Three courses 130pp

(V) = can be vegan

SNACKS	Gnocco fritto with romesco + parmesan	7ea
	Mt Zero marinated olives (v+vo) (gf)	12
	Tempura potato cake, porcini, pecorino + chive sauce	6.5ea
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)	
	Tempura zucchini, polenta, braised kale + chilli, crisp shallot + furikake, green onion oil (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, local mushroom ragout, radicchio, herbs + pecorino romano	
SIDES	Misty Meadows rocket, black garlic vinaigrette, shaved pear + parmesan (V)	16
	Steamed broccolini, preserved lemon dressing + toasted almonds (V)	16
	Roasted carrots, smoked goats curd + fermented honey	16
	Baked hasselback potatoes, macadamia cream + herb oil (V)	16
	Chips + rosemary salt	15
DESSERT	Burnt honey parfait, brown sugar tuile, tonka bean cream, poached rhubarb + toasted almond crumb	
	Shiso poached yellow peach, strawberry compote, jasmine ice cream + toasted milk crumb	
	Coconut panna cotta, pineapple + lychee salsa, pineapple crèmeux, lychee + yuzu granita	
	Roasted milk chocolate parfait, black sesame cream, toasted malt crumb + milk ice cream	
	Three cheeses, spiced fruit paste, rye lavosh + bread	

# STILLWATER