

WINTER

VEGETARIAN DINNER MENU

Please advise of any allergies/dietary requirements.
All credit & debit cards incur a surcharge fee at the
rate of your provider.

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

(V) = can be vegan

SNACKS	Gnocco fritto with romesco + parmesan	9ea
	Mt Zero marinated olives (v+vo) (gf)	12
	Tempura potato cake, porcini, pecorino + chive sauce	8ea
ENTRÉE	Salt baked beetroot, puff pastry, smoked stracciatella, toasted nuts, 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, blackened carrot puree, freekeh, bbq 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
	Roasted Brussels sprouts, caramelised vadouvan butter	16
	Chips + rosemary salt	15
DESSERT	Burnt honey parfait, brown sugar tuile, tonka bean cream, poached rhubarb + toasted almond crumb	
	Star anise roasted quince, puff pastry, strawberry compote, jasmine ice cream, toasted milk crumb	
	Coconut panna cotta, pineapple + lychee salsa, pineapple crèmeux, lychee + yuzu granita	
	Lindt dark chocolate fondant, coffee crèmeux, caramelised oat + wattleseed, milk ice cream	
	Three cheeses, spiced fruit paste, rye lavosh + bread	

STILLWATER