

WINTER

Please advise of any allergies/dietary requirements.
AMEX credit cards incur a surcharge fee.

VEGETARIAN DINNER MENU

Entree + Main 115pp Min. two courses per person
Main + Dessert 110pp
Three courses 145pp

[V] = can be vegan

SNACKS	Gnocco fritto with romesco + parmesan	10ea
	Mt Zero marinated olives [v+vo] [gf]	13
	Tempura potato cake, porcini, pecorino + chive sauce	9ea
ENTRÉE	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]	
	Salt baked beetroot, puff pastry, smoked stracciatella, toasted nuts, burnt honey + rosemary dressing	
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	
	Truffle service - shaved Tamar Valley black truffle	20
SIDES	Misty Meadows rocket, black garlic vinaigrette, shaved pear + parmesan [V]	18
	Steamed broccolini, preserved lemon dressing + toasted almonds [V]	18
	Roasted carrots, smoked goats curd + fermented honey	18
	Roasted Brussels sprouts, caramelised vadouvan butter	17
	Chips + rosemary salt	17
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