



STILLERY
Bar & Dining

Food menu



All Day 12noon -10pm

Tapas

Gibson Olives 8

Smoked garlic, banana chilli, thyme

Jamon Serrano, Fuet Anis Salami 18

Dry- cured ham, Aniseed salami Pickles, Sourdough

Salmon Sashimi 22

Wakame, Edamame, pickled kohlrabi

Organic Yoghurt Fritter 18

Cashew, Coriander, tomato chilli

Smoked Green Lip Mussels 20

Citrus Panko Crumble

Taco Pequeño 18

Slow cooked pork, avocado, pickled onion, mini taco

Pappas Bravas 16

Roast potato, saffron aioli, paprika

Gambas Verde 26

Yaba prawns, Mojo Verde (green salsa), acedera (sorrel)

Dumpling Selection 6pc

Pork & Prawn Siu Mia 18

Green Tea &Vegetable 16

Bolgogi Beef Gyoza 18

Pork Xia Long Bao 18

Karaage Chicken 18

Japanese fried chicken, finger Lime, shallots, Wasabi kewpie mayonnaise

Cheese per piece 6

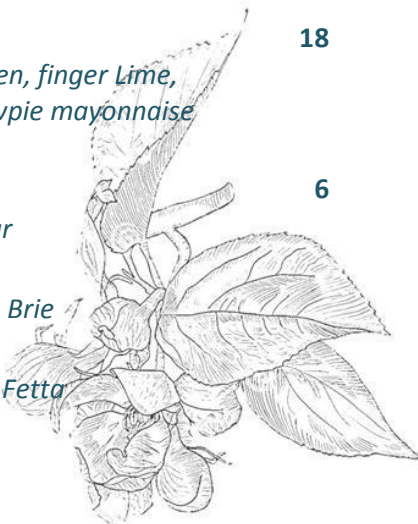
Aged Maffra cheddar

Milawa blue

Tarago Triple Cream Brie

Meredith Ash Goats

Yarra Valley Persian Fetta





Sweet

Vanilla Churros 14
Orange Chocolate

Crème Brulée 14
Catalan Biscotti

Tarta Dulce 15
Salted Caramel tart, hazelnut, passionfruit

Classics

Club Sandwich 26
Roasted Chicken, bacon, egg, Mayonnaise on Wholemeal, fries

Beef Burger 26
Wagyu beef, Tomato, lettuce, bacon, smoked BBQ relish, cheese, Milk bun, fries

From the Garden

Butternut pumpkin salad 20
Spinach, pepitas, avocado, seeded maple

Heirloom Beetroot 22
Persian Fetta, endive, frisee, pears, walnut candy

Herb Caesar Salad 18
Baby cos lettuce, bacon, parmesan, egg, white anchovy
Add Grilled Chicken for extra \$6



Stillery dining
6pm - 9pm



Something Smaller

Sydney Rock Oysters

Champagne mignonette

26

Prawn Carpaccio

Rockmelon, Black Caviar, shiso leaf

20

Pork Cheek

Cider Onions, apple, parsnip, Calvados

19

Cross Roads Quail

Seared breast, confit leg, carrot, black truffle oil

19

Tempura Zucchini Flowers

White Polenta, Meredith goats cheese, tarragon oil

18

Something Larger

Highland Chicken Breast

Grilled gem lettuce, beetroot, herb vinaigrette

30

Great Southern Beef Sirloin

Thyme Sweet potato, artichoke, heirloom asparagus, butter Verde

38

Cone Bay Barramundi

Baby fennel, orange, courtyard dill

36

Black Pepper Pappardelle

Wild mushroom, leek, gremolata, Samphire

28





Sides

Battered Fries/sage salt	7
Green beans, confit Garlic, eschalot	10
Forest mushroom, double smoked bacon, smoked macadamia	10
Radicchio, spinach, grape, verjus	9

Something Sweet

Passionfruit <i>Itakuja chocolate, passion crème, hazelnut</i>	16
Bosc Pear <i>Cinnamon, Dulcey cremuex, almond sable</i>	14
Gin & Tonic <i>Lime curd, Gin Jelly, tonic rocks, Juniper meringue, Lemon Sorbet</i>	15
Australian cheese selection <i>Aged Maffra Cheddar, Milawa Blue and Triple Brie, Meredith ash goat, muscatel, dried fruits, nuts, lavosh, grissini, crackers</i>	24





