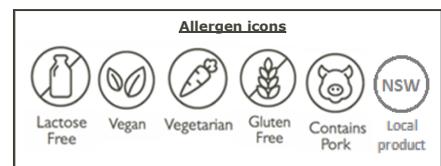


# STILLERY

*infuse & imbibe*

Enjoy native produce infused with botanicals and seasonal freshness to create an inspired selection perfect for sharing.

“...and years later, while none of them could remember if the night had been warm or cool, or if the band had played, they all remembered how the wine flowed, how the food tasted and how they had



If you have any queries or questions,  
your server will be able to assist

**Merchant service fee surcharges are applicable to all credit card payments.**

**Amex/JCB/Diner cards 3%**

## Cured Infusions

Charcuterie 	18
18th month duroc serrano ham   ink salami sherry wild mushroom sausage   sourdough	
Thyme Duck Liver Pate 	21
four pillar marmalade   rose onion activated charcoal bread	
Half Dozen Pambula Southern Rock oysters   	26
gin citrus mignonette	
Rosella Yellow Fin Tuna 	22
blood radish   native lime   butter milk tarragon	

## Garden Produce

Heirloom Tomato  	20
dill   pomegranate   meredith goat cheese mustard greens   pistachio	
Green Beans  	18
chervil   red quinoa   celeriac relish   hazelnut	
Forest Mushroom 	22
mache lettuce   pine nuts   lime   native mint	

**Chef's Sharing Board** 69 per person

Chef selection of the above choices

(Two people minimum, six sharing dishes)

**Art of Ginstronomy** 95 per person

Bartenders selection with matching cocktails

(minimum of two people, 2 cocktails per person)

## Artisan Flavours

Fresh Water Trout  	22
pepper berry   wild apples   celery	
Sheep's Milk Haloumi  	18
juniper tomato   sesame seed	
White River Veal Loin 	24
cumin carrots   parsnip   parsley dressing	
Four Pillar's Crispy Gin Chicken  	18
finger lime   shallot	
Saffron Linguine 	28
king crab   flying fish roe   sea asparagus	

## Cutting Boards

Highlands Free Range Chicken   	32
oregano thyme rub	
Grainge Black Angus Beef Sirloin 250g   	40
bloody shiraz eschalot	
Grilled Mooloolaba Swordfish 220g  	36
charred kale   lemon olive oil salsa	
Flinders Island Saltgrass Lamb Shoulder 300g  	36
red pepper spice   capsicum relish	
Grilled Sumac Spiced Cauliflower 	26
almond sauce	

## Sides

Smoked Salt Fries	9
Sauteed Brussels Sprouts   	10
garlic warrigal greens	
Truffled Sebago Mash  	12
Grilled Baby Cos  	10
petit herbs   beetroot vinaigrette	

## Something Sweet

Tangelo Valrhona Dark Chocolate caramel   frangelico ice cream	15
Strawberries & Cream  vanilla bean cream   strawberry meringue   tarragon	14
Gin and Tonic  lime curd   plymouth jelly   tonic rocks   lemon sorbet	15
Black Fig  Black berry   coconut sherbet   macadamia praline	14
Petit Fours selection of four petit desserts of the day	16
Australian Cheese Selection aged maffra cheddar   milawa blue   triple brie meredith goats cheese   muscatel grapes dried fruit   nuts   lavosh   grissini   crackers	24