



THE BOX
ON THE WATER

Request table service
or order at the bar with
your table number

HAPPY HOUR 4-5pm

House wine, sparkling &
tap beers \$5

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www.theboxonthewater.com

BAR MENU 3-6pm

THE BOX OLIVES

House marinated Sicilian & Kalamata olives

\$6.5 GF

ALMONDS AND CHICKPEAS

Crunchy fried smoky paprika & cumin

\$6 GF

PISTACHIOS

Organic, sweet balsamic or dukkah with olive oil

\$6 GF

ORGANIC SOURDOUGH

Pomegranate molasses, extra virgin olive oil, house dukkah

\$7.5 V

CHIPS

Smoked ketchup and/or preserved lemon aioli

\$8.5 GF

DRUNKEN PÂTÉ

Boozy poached chicken livers, pickled grapes, organic sourdough

\$24 GF OPTION

ANTIPASTO

Artisan charcuterie, Manchego cheese, olives, nectarine chutney,
pickled & marinated vegetables, warm sourdough

\$28 GF OPTION

CHEESE PLATE

select two of our local and imported cheeses, celery, apple,
walnuts, pickled grapes, fig jam, lavish

\$26 GF OPTION

Ask your server for our choices and recommendations.

Vegetarian & Vegan options available on request

Extra Cheese \$6.5

SYDNEY ROCK OYSTERS

NATURAL

Lemon & lime

\$3.5 EACH

CHEF'S

Gazpacho, sherry vinegar, shallot

\$4 EACH

TOKYO

Mirin, chilli, ruby grapefruit, crispy seaweed

\$4.5 EACH

BOX

Baked, chorizo, smoked tomato, spice

\$4.5 EACH

SEAFOOD TEASER

chilled prawns, potted smoked trout, white anchovies,
natural oysters, dips, lavosh

\$XX

FRESH PRAWNS

Fresh, local, unpeeled, chilled prawns, dipping sauce, lemon

\$24 GF

FISH & CHIPS

Box beer battered flathead, rustic chips, chunky tartare, zesty salad

\$27

WAYGU BURGER

Monterey Jack, Canadian style bacon, aioli, pickled cucumber,
lettuce, tomato, chips, truffle dip

\$28 GF OPTION

AFFOGATO

Fat poppy espresso coffee, vanilla bean ice cream,
your choice of Frangelico, Baileys or Tia maria

\$17 GF