

THE BOX MAIN MENU SUMMER 2019

Thinking....

The BOX olives	House marinated Sicilian & Kalamata olives	GF	\$6.50
Almond & chickpeas	Mild chilli, cumin, salt	GF	\$6
Pistachios	In shell, lemon salt, thyme	GF	\$6
La Tartine sourdough	Organic, sweet balsamic or dukkah with olive oil.		\$6
Flat bread & dips	Beetroot, lemon tahini, garlic	V	\$13

The BOX Oyster Bar – Sydney Rock, local and fresh

each

Natural	Lemon, lime	GF	\$3.50
Tijuana	Tequila, tomato, lime	GF	\$4
Tokyo	Asian dressing, crispy shallots	GF	\$4.50
Hot BOX	Chorizo, smoked tomato, spice	GF	\$4.50

Grazing

Drunken Pâté	Boozy poached chicken livers, pickled grapes, organic sourdough	GFO	\$24
BOX board	Artisan charcuterie, Manchego cheese, olives, pickled & marinated vegetables, warm sourdough	GFO VEO	\$28
Seafood teaser	Chilled prawns, potted smoked trout, white anchovies, natural oysters, dips, lavosh	GFO	\$32
Just prawns	300grm chilled whole Australian prawns with dips	GF	\$24
Seafood pleaser	Local prawns, snapper ceviche, salmon pastrami, potted smoked trout, white anchovies, oysters, mussels, beer battered fish and chips		\$120 Serves two
Whole fried snapper	Basmati, tamarind sauce, salad	GF	\$65 Until sold
Cheese	Select two of our local and imported cheeses, celery, apple, walnuts, pickled grapes, fig jam, lavosh	GFO	\$26 \$6.50 Extra cheese

Sides

Chips	Smoked ketchup or preserved lemon aioli	GF	\$8.50
Seasonal greens	Garlic, sourdough crumbs, champagne vinaigrette	VE	\$8.50
Herbaceous potato salad	Mint, dill, herb oil, garlic, yoghurt, lemon balm, pomegranate	GF V	\$8.50
Heirloom carrots	Orange blossom dressing, zaatar, poppy seeds	GF VE	\$8.50
Green salad	Iceberg, shaved radish, sunflower seeds, longmilk dressing	GF V	\$8.50

Small Plates – ideal to share like tapas

Garlic chilli prawns	Sizzling, olive oil, garlic, chilli, lemon	GF	\$24
BFC	BOX fried chicken wings, Louisiana dipping sauce		\$17
Zucchini Flowers	Tempura battered, almond romesco, smoked paprika, lemon salt		\$19
Ceviche	Tomato, avocado, citrus, red onion, chilli, coriander	GF	\$19
Whitebait fritto	Crunchy fried, salt, spice, fresh lemon, garlic aioli		\$17
Salmon Pastrami	House cured, flash roasted, salt spice crust, red kraut, sour cream, lemon, dill, rye toast	GF	\$23
Buffalo Mozzarella	Tomato, basil, virgin olive oil, sherry vinegar, petit herbs	GF	\$19
Serrano ham	Pickles, cornichons, sourdough	GFO	\$21
Twice cooked Fremantle octopus	Grilled, oregano, lemon, Sidi salsa of eggplant, capsicum, tomato, spice	GF	\$21
Summer salad	Herbs, asparagus, pickled celery, pickled grapes, apple, walnuts citrus vinaigrette ADD + fetta, chilled prawns, chicken	GF VE	\$16 \$7

Large plates – as a main or share a few around

King Fish	Gem lettuce, pearl onions, crisp serrano, burnt butter, petit peas, sour Dijon cream	GF option	\$34
Rib Steak	Grilled, potato & tomato gratin, madeira reduction, watercress, asparagus	GF	\$38
Summer Chicken	Marinated in preserved citrus & rosemary, Arabian rice, minted yoghurt, pomegranate, petit herbs	GF	\$31
Mussels	Steamed with preserved lemon, toasted cumin, fresh tomato, garlic		
BOX Fish & chips	Beer battered flathead, malt vinegar, chips, chunky tartare, zesty salad		\$28
Twice cooked duck	Burnt corn, fennel, orange, pear, molasses	GF	\$31
Cauliflower steak	Salted beetroot puree, wilted greens, vegan mayo, cashews	GF VE	\$26
BOX Burger	Monterey jack, Canadian style bacon, pickled cucumber, lettuce, tomato, American mustard, garlic aioli, chips, truffle dip		\$28