

WHILE YOU ARE DECIDING

BOX olives House marinated Sicilian & Kalamata olives	6.5	GF
Tamari almonds Roasted almonds	6	GF
Chickpeas Spiced chickpeas	6	GF
Sourdough Organic, sweet balsamic, dukkah with olive oil	6.5	

SHARE PLATES

Crostini plate Whipped feta, olive tapenade, fresh tomato salsa	17	V
Ripe brie Apple, walnut, honeycomb, lavosh	18	V GF option
Drunken pâté Boozy poached chicken livers, pickled grapes, sourdough	22	GF option
Antipasto board Artisan charcuterie, Manchego cheese, olives, pickles & marinated vegetables, sourdough (vegan option)	28 21	GF option V option
Seafood teaser tasting plate Chilled prawns, natural oysters, salmon rillettes, white anchovies, BOX seafood sauce, lavosh	32	GF option
Just prawns 250g fresh unpeeled from the fishmonger, BOX seafood sauce	24	GF
The BOX hot & cold seafood feast (min two people) Local prawns, ceviche, salmon rillettes, white anchovies, oysters, mussels, salt & pepper baby squid, popcorn prawns, beer battered fish & chips, house sauces	120 for two + 60pp	

Wine suggestions



d'Arenberg Chardonnay McLaren Vale SA, 2019	8.5
Maison Thorin Beaujolais Villages Gamay FRANCE, 2017	11
Rabbit Ranch Pinot Noir Central Otago NZ, 2018	14
Coppabella Pinot Noir Marlborough NZ, 2018	9.5
Rosily Semillon Sauvignon Margaret River WA, 2019	12.5
Bouchard Aîné Cuvée Rosé Languedoc FRANCE	8.5
Port Phillip Estate 'Quartier' Pinto Gris Mornington Peninsula VIC, 2019	14/57

SMALL PLATES

starter size to savour or share

Sydney Rock Oysters (minimum 3) Natural or Ponzu, mirin, cucumber & green chilli	4.5	GF
Spanish Kilpatrick Sydney Rock Oysters (minimum 3) Chorizo, bacon, Worcestershire	5.5	GF
Zucchini flowers Stuffed smoky ricotta, herbs, lemon zest, romesco sauce	18	V
Caprese salad Heirloom tomatoes, mozzarella, torn basil, red onion	21	V GF
Mussels Coconut, ginger, lemongrass, chilli, cherry tomatoes, sourdough	21	GF option
Citrus cured kingfish Salmon roe, green chilli, lime miso	23	
Lamb ribs Caramelised in masterstock	22	GF
Prawn tostada trio Prawns, guacamole, sour cream, salsa	21	
Harvest salad Cherry tomatoes, cucumber, brown rice, edamame, leaves, pickled veg, avocado, vinaigrette	18	GF V
Add chicken	24	
Add smoked salmon	26	



Madfish Vera's Chardonnay Pinot Noir Great Southern WA, NV	12.5
Majella Sparkling Shiraz Coonawarra SA, NV	13.5
De Perrière Brut Sparkling Rosé Burgundy FRANCE, NV	12.5
La Villa Pinot Grigio Veneto ITALY, 2018	8.5
Two Rivers Verdelho Hunter Valley NSW, 2019	8.5
Lindsay Collection Riesling Clare Valley SA, 2018	9
Poggiotondo Chianti DOCG Tuscany ITALY, 2018	12
Yealands PGR Marlborough NZ, 2018NSW,	9.5
Astrolabe Chenin Blanc Sec Marlborough NZ, 2018	12
Paracombe Pinot Blanc Adelaide Hills SA, 2018	12

BITES

Chips Local kelp salt, Smoked ketchup OR preserved lemon aioli	8.5	GF
Potato Salad New potatoes, sour cream, aioli, shallots, mint	8.5	V
Baby cos wedge Anchovy dressing, shaved parmesan	11	GF
Roasted Beetroot House made labneh, crispy quinoa, mixed leaves	12	GF V

LARGE PLATES

main size or share



Barramundi

Tamarind sauce, coconut rice, baby bok choy

34 GF

Jackfruit tagine

Moroccan spices, coriander, preserved lemon cous cous, harissa, coconut yoghurt, pomegranate

26 V

Fish of the day

Market Fish, buttery new potatoes, asparagus, gremolata

MP GF

Wagyu rump

300gms, 5 star rated wagyu, red wine jus, peppercorn butter, seasonal greens, dauphinoise potato

45 GF

The BOX schnitty

Parmesan crusted chicken schnitzel, red cabbage + fennel slaw, buttermilk dressing, blackened corn ribs

24

BOX fish & chips

Beer battered flathead, chips, chunky tartare, zesty salad

28

Frederico's paella

Prawns, mussels, chicken & squid cooked with chorizo, tomato, peppers, peas, saffron rice (vegan option)

36 GF

28 V
option

The BOX brisket burger

14 hour beef brisket burger, house pickles, lettuce, Manchego, truffle aioli, chips

26 GF
option

The BOX hot & cold seafood feast (min two people)

Local prawns, ceviche, salmon rilletes, white anchovies, oysters, mussels, salt & pepper baby squid, popcorn prawns, beer battered fish & chips, house sauces

120 for two
+ 60pp

Hamelin Bay Sauvignon 13.5
Blanc Margaret River WA, 2017

Printhie 'Mountain Range' 9.5
Merlot Orange NSW, 2018

Lino Ramble 'Ludo' Fiano 10.5
McLaren Vale SA, 2019

Teusner 'Wark Family' 10.5
Shiraz Barossa Valley SA, 2018

Flametree Chardonnay 10
Margaret River WA, 2018

Margan Semillon Sauvignon 10
Blanc Hunter Valley NSW, 2019

Radio Boka Tempranillo 8.5
Valencia SPAIN, 2018

Smokin' Barrels Cabernet 10.5
Sauvignon Barossa SA, 2019

Port Phillip Estate 14/57
'Quartier' Pinto Gris
Mornington Peninsula VIC, 2019

DESSERTS

Dark chocolate crème brûlée

Seasonal berries

15 

Frangipane

Seasonal fruit almond tart, double cream.

Ask your waiter for fruit of the day

15  option

Eton mess

Mandarin sorbet, custard, Chantilly cream, blueberry meringue

15 

Ripe brie

Apple, lavosh crackers, honeycomb

18  option

The BOX own limoncello

Lemon sorbet with a digestive alcoholic kicker

15  

Affogato

Fat poppy espresso coffee, Frangelico liqueur, vanilla bean ice cream

17 

Sorbet of the day

Ask your waiter for today's flavour

8  

Dessert taster

Chef's selection of sweet, tasty goodness to share

25

Dessert Cocktails



Frederico's Coco Loco 18

1800 coconut tequila, Kahlua, chocolate liqueur, salted caramel, coconut

BOX Espresso Martini 18

Mr Black Cold Brew Coffee Liqueur, vodka, Fat Poppy Espresso

Jaffa Espresso Martini 18

Mozart chocolate liqueur, Mr Black Coffee Amaro, Fat Poppy espresso

Dessert wine



Longview 'Epitome' 11

Late Harvest Riesling
Adelaide Hills SA, 2016

Fortified wine



Cockburns Special Reserve 8.5

Port, Douro PORTUGAL, NV

Morris Classic Liqueur 11

Muscat, Rutherglen VIC, NV

- request the drinks list for further cocktails

KIDS (12 years and under)
inclusive of a small soft drink and vanilla
ice cream with a choice of topping

Fish & chips Salad, tomato sauce	15	
Chicken tenderloins Grilled, chips, salad, tomato sauce	15	GF
Pasta pomodoro Pasta, tomato sauce	15	VE

We do not split bills.
We will accept multiple payments when you have split the bill
and you pay the total amount together.