



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

\$5.5 GF

ALMONDS

Tamari roasted almonds

\$5.5 GF

CRISPY CHICKPEAS

Tossed in Moroccan spices

\$5.5 GF

SOURDOUGH

Organic, sweet balsamic or dukkah with olive oil

\$5.5 GF OPTION

CHIPS

Smoked ketchup or black pepper aioli

\$8.5 GF

CAULIFLOWER PAKORA

Mint chutney

\$8.5 GF

DRUNKEN PÂTÉ

Brandy, vermouth & port poached chicken livers,
pickled grapes, organic sourdough

\$23 GF OPTION

ANTIPASTO PLATE

Mix of cured meats, marinated & charred vegetables, sourdough

\$27 GF OPTION

VEGAN ANTIPASTO PLATE

Mix of house pickles, marinated & charred vegetables, sourdough

\$19 GF OPTION

CHEESE PLATE

Australian & imported cheeses, sliced apple, muscatels, honeycomb,
house made condiment, lavosh

\$25 GF OPTION

SYDNEY ROCK OYSTERS

Natural with champagne mignonette

\$3.5 each GF

OYSTERS KILPATRICK

Half dozen with prosciutto, red onion, house Kilpatrick sauce

\$4 each GF

JUST PRAWNS

Fresh from the fishmonger, unpeeled with the BOX seafood sauce & lemon

\$20 GF

FISH AND CHIPS

House ale battered flathead, fresh garden salad, fries

\$27

BBB – BIG BOX BURGER

Wagyu patty, gruyère, bacon jam, truffle mayo,
pickled cucumber, lettuce, tomato, chips

\$27 GF OPTION

AFFOGATO

Fat poppy espresso coffee, vanilla bean ice cream with
Frangelico, Baileys or Tia Maria liqueur

\$17 GF