



T H E   B O X

## MAIN MENU SUMMER 2019

### WHILE YOU'RE DECIDING

<b>The BOX olives</b>	House marinated Sicilian & Kalamata olives	<b>GF</b>	\$5.5
<b>Almonds</b>	Tamari roasted almonds	<b>GF</b>	\$5.5
<b>Crispy Chickpeas</b>	Tossed in Moroccan spices	<b>GF</b>	\$5.5
<b>La Tartine Sourdough</b>	Organic, sweet balsamic or dukkah with olive oil.	<b>GF option</b>	\$5.5

### TO SHARE

<b>Whole fried snapper</b>	Coconut jasmine rice, tamarind sauce	<b>GF</b>	\$58
<b>BOX seafood plate (for two)</b>	Hot & cold seafood, ask waiter for the daily selection		\$46pp
<b>Seafood tasting plate</b>	Cold mix seafood plate	<b>GF</b>	\$27
<b>Cheese plate</b>	Australian and imported cheeses, muscatels, dried fruit, nuts, house made condiment, lavosh	<b>GF option</b>	\$27
<b>Antipasto plate</b>	Mix of cured meats with house pickled, chargrilled vegetables	<b>GF option</b>	\$25
<b>Vegan Antipasto</b>	Mix of house pickled, marinated, chargrilled vegetables with sourdough	<b>VE GF option</b>	\$19
<b>Drunken Pâté</b>	Brandy poached chicken livers, pickled grapes, sourdough	<b>GF option</b>	\$23

### BITES

<b>Natural oysters</b>	Sydney rock oysters, mignonette dressing	<b>GF</b>	\$3.5 each
<b>Kilpatrick oysters</b>	Chorizo and bacon Kilpatrick sauce	<b>GF</b>	\$4 each
<b>Chips</b>	Smoked ketchup or black pepper aioli	<b>GF</b>	\$8.5
<b>Cauliflower pakora</b>	Mint chutney	<b>GF V</b>	\$8.5
<b>Herbaceous potato salad</b>	Mint, parsley, dill, lemon balm, sour cream, aioli	<b>GF VE option</b>	\$8.5
<b>Fermented carrots</b>	Honey roasted, orange tahini dressing, toasted hazelnut	<b>GF VE</b>	\$8.5
<b>Iceberg lettuce</b>	Shaved radish, sunflower seeds, longmilk dressing	<b>GF V</b>	\$8.5

## SMALL PLATES

<b>Just prawns</b>	Fresh from the fishmonger, unpeeled, BOX seafood sauce, lemon	<b>GF</b>	\$20
<b>Black mussels</b>	Saffron, brandy sauce, La Tartine sourdough	<b>GF option</b>	\$21
<b>Kangaroo carpaccio</b>	Raspberry vinaigrette, lemon pepper	<b>GF</b>	\$21
<b>Tuna Tataki</b>	Yuzu soy, wasabi dipping sauce	<b>GF</b>	\$22
<b>Burrata</b>	Confit heirloom tomatoes, roasted walnuts, basil oil	<b>GF option</b>	\$21
<b>Gravlax</b>	Mustard dill dressing, horseradish cream, Kavring (Swedish rye bread)	<b>GF option</b>	\$21
<b>Serrano ham</b>	Grilled nectarine, shaved Manchego, sherry vinegar reduction	<b>GF</b>	\$19
<b>Spring salad</b>	Herbs, snow peas, asparagus, green peas, pickled celery, apple, citrus vinaigrette	<b>GF VE</b>	\$16
<b>Fremantle octopus confit</b>	Potato, oregano, lemon	<b>GF</b>	\$21

## LARGE PLATES

<b>Fish &amp; chips</b>	House ale battered flathead, garden salad, chips		\$27
<b>King Fish</b>	Baby gem lettuce, pearl onions, pancetta crisps, burnt butter, petit peas, sour Dijon cream	<b>GF option</b>	\$31
<b>Hawksbury mulloway</b>	Lemon butter, braised white beans and fennel	<b>GF</b>	\$31
<b>Grass fed angus scotch fillet</b>	Rocquefort cream, wilted green pequila peppers, Pedro Xeminez reduction, handcut fries <b>OR Eye fillet</b>	<b>GF</b>	\$34 \$44
<b>Black Berkshire pork cutlet</b>	Kale slaw, apple gel, cider jus	<b>GF DF</b>	\$31
<b>Beef short ribs</b>	Slow roasted, BBQ corn, jacket potato, slaw, smoky BBQ sauce	<b>GF</b>	\$39
<b>Cauliflower steak</b>	Turmeric cauliflower purée, spinach, vegan mayo	<b>GF VE</b>	\$25
<b>BBB - Big BOX Burger</b>	Truffle aioli, house pickle, gruyère cheese, lettuce, tomato, side of chips		\$27

## KIDS MENU (under 12 years) Includes small drink and vanilla ice cream

<b>Chicken tenderloins</b>	Grilled chicken tenderloins, salad, fries	<b>GF</b>	\$15
<b>Fish &amp; chips</b>	Battered flathead, salad, fries		\$15
<b>Grilled steak</b>	Grilled steak, salad, fries	<b>GF</b>	\$15