

THE BOX WINTER MENU 2020

While you are deciding

The BOX olives	House marinated Sicilian & Kalamata olives	GFV	\$6.50			
Tamari Almonds	Roasted almonds	GFV	\$6			
La Tartine Sourdough	Organic, sweet balsamic, dukkah with olive oil.	v	\$6			
Chickpeas	Spiced chickpeas	GFV	\$6			
Share						
Crostini Plate	Whipped feta, olive tapenade, fresh tomato salsa	v	\$17			
Drunken Pâté	Boozy poached chicken livers, pickled grapes, organic sourdough	GFO	\$22			
Antipasto	Artisan charcuterie, Manchego cheese, olives, pickled & marinated vegetables, warm sourdough	GFO VEO	\$28 \$21			
Seafood Teaser	Chilled prawns, salmon rillettes, white anchovies, natural oysters, dips, lavosh	GFO	\$32			
Just Prawns	250g fresh unpeeled, straight from the fishmonger, The BOX seafood sauce	GF	\$24			
Cheese	Select two of our local and imported cheeses, celery, apple, walnuts, pickled grapes, fig jam, lavosh	GFO	\$26 \$6.50 Extra cheese			
	Local prawns, ceviche, salmon rillettes, white anchovies, oysters, mussels, salt pepper baby squid, popcorn prawns, beer battered fish + chips		\$120 Serves two			
Small Plates						
Sydney Rock Oysters	Natural Sydney rock, champagne mignonette	GF	\$3.50			
(minimum 3)	Spanish Kilpatrick, chorizo, bacon, Worcestershire	GF	\$4			
Garlic Chilli Prawns	Sizzling, olive oil, garlic, chilli, lemon	GF	\$24			
Baby Squid	Lemon zest dusted, salt & pepper	GF	\$21			

Mussels	Vermouth cream, parsley, garlic, saffron, sourdough \$1						
Pork Belly	Sour cherry relish, celeriac apple slaw	GF	\$23				
Winter salad	Seasonal leaf, roasted pumpkin, roasted capsicum, fennel, asparagus, chickpeas, green herb oil, orange blossom dressing Add feta Add prawns Add chicken	GFVI	\$7 \$7 \$7 \$7				
Large plates							
Barramundi	Skordalia mash, tarragon & miso beurre blanc, coasta greens	al GF option	\$32				
Jackfruit Tagine	Moroccan spices, coriander, preserved lemon couscous, harissa, coconut yoghurt, pomegranate	VE	\$26				
Fish pie	Creamy seafood base, potato, carrot, herbs, golden puff pastry lid		\$33				
Rib Steak	Red wine jus, peppercorn butter seasonal greens, dauphinoise potato	GF	\$38				
Winter Chicken	Oven roast chicken breast, green olives, garlic confit white wine, herbs, buttered pilaf rice, seasonal leaf	GF	\$31				
Mussels	Vermouth cream, parsley, garlic, chips	GF	\$26				
BOX Fish & Chips	Beer battered flathead, chips, chunky tartare, zesty salad		\$28				
Frederico's Paella	Saffron rice, prawns, mussels, chicken, chorizo, tomat spices	o, GF	\$36				
BOX Burger	Box Burger Manchego cheese, crispy serrano, aioli, pickle, salad mustard, chips		\$28				
	Sides						
Chips	Rosemary salt, smoked ketchup or preserved lemon aioli	GF	\$8.50				
Skordalia Mash	Creamy mashed potato, garlic, olive oil	VE	\$8.50				
Broccolini	Shaved almonds	GF VE	\$8.50				
Dutch Carrots	Pan seared, honey	GFVE	\$8.50				
Desserts							
Sticky Date Pudding	Eastern spices, butterscotch homemade vanilla custard		\$15				
Lemon Ricotta Cake	Lemon sorbet, pistachio brittle, dollop cream, lemon brittle		\$8.50				

Dark Chocolate Tart	Dark chocolate sorbet		\$8.50			
Ripe Brie	Apple, walnut, honeycomb	GFVE	\$18			
Sorbet of the Day	Ask your waiter for today's flavour	VE	\$8			
Affogato	Fat poppy Espresso coffee, Frangelico, vanilla bean ice cream		\$17			
Kids 12 years and under with a small soft drink and vanilla ice cream with a choice of topping						
Fish & chips	Salad, tomato sauce		\$15			
Chicken tenderloins	Grilled, chips, salad	GF	\$15			
Spaghetti pomodoro	Spaghetti, tomato sauce	VE	\$15			