



THE BOX BAR MENU

Happy Hour Friday to Sunday 4-5pm - house wines & tap beers, \$5

The BOX olives	House marinated Sicilian & Kalamata olives	GFV	\$6.5
Tamari almonds	Roasted almonds	GFV	\$6
Sourdough	Sweet balsamic & olive oil, dukkah	V	\$6.5
Chickpeas	Spiced chickpeas	GFV	\$6
Crostini plate	Whipped feta, olive tapenade, fresh tomato salsa	V	\$17
Drunken pâté	Boozy poached chicken livers, pickled grapes, organic sourdough	GFO	\$22
Antipasto / Vegan antipasto	Artisan charcuterie, Manchego cheese, olives, pickled & marinated vegetables, warm sourdough	GFO VEO	\$28 \$21
Cheese	Select two of our local and imported cheeses, celery, apple, walnuts, pickled grapes, fig jam, lavosh +\$6.5 per cheese	GFO	\$26
Sydney rock oysters (minimum 3)	Natural Sydney rock, champagne mignonette Spanish Kilpatrick, chorizo, bacon, Worcestershire	GF GF	\$3.5 \$4
Baby squid	Lemon zest dusted, salt & peppered, lemon zest aioli	GF	\$21
Just prawns	250g fresh unpeeled, straight from the fishmonger, The BOX seafood sauce	GF	\$24
Seafood teaser	Chilled prawns (4), natural oysters (2), salmon rillettes, white anchovies, BOX seafood sauce, lavosh	GFO	\$32
BOX fish & chips	Beer battered flathead, chips, BOX chunky tartare, watercress & radish salad		\$28
BOX burger	Manchego cheese, crispy serrano, truffle aioli, pickles, salad, chips		\$26
Chips	Rosemary salt, smoked ketchup or preserved lemon aioli	GF	\$8.5
Affogato	Fat Poppy Espresso coffee, Frangelico, vanilla bean ice cream		\$17
Kids menu, drink & vanilla ice cream	Fish & chips, Chicken & chips (GF) or Pasta pomodoro (VE)		\$15