



THE BOX  
ON THE WATER

## Winter

### While you are deciding

<b>The BOX olives</b>	House marinated Sicilian & Kalamata olives	GF V	\$6.50
<b>Tamari almonds</b>	Roasted Almonds	GF V	\$6
<b>Organic sourdough</b>	Organic, sweet balsamic, dukkah with olive oil.	V	\$6.50
<b>Chickpeas</b>	Spiced chickpeas	GF V	\$6

### Bites

<b>Sydney Rock Oyster</b>	Natural,	GF	\$4.5
<b>(minimum 3)</b>	Finger lime, flyfish roe, ponzu dressing		\$5.5
	Spanish Kilpatrick, chorizo, bacon, Worcestershire		\$5.5
<b>Chips</b>	Golden brown and delish, rosemary salt, smoked ketchup OR preserved lemon aioli	GF	\$8.50
<b>Brussels Sprouts</b>	Crispy bacon, maple syrup, roasted hazelnut	GF	\$9
<b>Seasonal greens</b>	Sauteed, olive oil, chilli	VO GF V	\$8
<b>Smashed chats</b>	Fried spring onion, capers, aioli	GF V	\$8

### Smalls

<b>Beetroot three ways</b>	Pickled, roasted, raw, herbed labneh	GF V	\$16
<b>Caprese salad</b>	Heirloom tomatoes, mozzarella, basil, shaved red onion	V GF	\$21
<b>Mussels</b>	Tomato, white wine, butter, garlic, chilli, parsley, sourdough	GFO	\$21
<b>Prawn cocktail sliders</b>	Fresh prawn, milk bun slider, iceberg, marie rose sauce		\$23
<b>Lamb ribs</b>	Caramelised in masterstock		\$22
<b>Freddie's Prawns</b>	Pan fried prawns, tomato, chilli, cumin, tequila, oil, sourdough	GFO	\$23

## Share

<b>Mezze plate</b>	Falafel, beetroot hummus, pickled onion, mesclun, cherry tomatoes, quinoa tabouli, baba ghanoush, tahini dressing, dukkah sumac, pita bread	VE GFO	\$26
<b>Crostini plate</b>	Whipped feta, olive tapenade, tomato salsa	V	\$17
<b>Drunken pâté</b>	Boozy poached chicken livers, pickled grapes, organic sourdough	GFO	\$22
<b>Antipasto</b>	Artisan charcuterie, Manchego cheese, olives, pickled & marinated vegetables, sourdough, pickled and marinated vegetables	GFO VEO	\$28 \$21
<b>Seafood teaser</b>	Chilled prawns, salmon rilette, white anchovies, natural oysters, cocktail sauce, lavosh	GFO	\$32
<b>Just prawns</b>	250g fresh unpeeled, straight from the fishmonger, The BOX seafood sauce	GF	\$24
<b>Ripe brie</b>	Apple, walnut, honeycomb, lavosh	GFO V	\$18
<b>The BOX hot + cold seafood feast</b>	Local prawns, ceviche, salmon rillettes, white anchovies, oysters, mussels, salt pepper squid, popcorn prawns, beer battered fish + chips	GFO	\$120 Serves two

## Large

<b>Paperbark hot smoked salmon</b>	Lemon myrtle beurre blanc, sweet potato puree, silverbeet	GF	\$34
<b>Jackfruit tagine</b>	Moroccan spiced jackfruit, sweet potato, chickpeas, coriander served with preserved lemon cous cous, harissa, coconut yoghurt, pomegranate, pistachios.	VE	\$26
<b>Riverina eye fillet</b>	Port wine jus, seasonal greens, dauphinoise potato. Truffle butter	GF	\$45
<b>Chicken Supreme</b>	Creamy wild mushroom risotto, tarragon white wine jus	GF	\$32
<b>Seafood chowder</b>	Market fish, prawns, mussels, squid. potatoes, fennel, leek, sourdough roll		\$34
<b>BOX fish &amp; chips</b>	Beer battered flathead, chips, chunky tartare, zesty salad		\$28
<b>Frederico's paella</b>	Prawns, mussels, chicken and squid cooked with chorizo, tomato, peppers, peas and saffron rice	GF VO	\$36 \$28
<b>The BOX Burger</b>	Angus beef patty, bacon jam, lettuce, house pickle, tomato, red Leicester, aioli	GFO	\$26

**Kids** - 12 years and under with a small soft drink and vanilla ice cream with a choice of topping

<b>Fish &amp; chips</b>	Salad, tomato sauce		\$15
<b>Chicken tenderloins</b>	Grilled, chips, salad	GF	\$15
<b>Pasta pomodoro</b>	Pasta, tomato sauce	VE	\$15

## Desserts

<b>Dark chocolate brulee</b>	Toffee topped goodness, berries	GF V	\$15
<b>Apple Tart</b>	Puff pastry, frangipane, warm cinnamon caramel sauce and vanilla bean ice cream	V	\$15
<b>Ripe brie</b>	Apple, walnut, honeycomb, lavosh	GFO V	\$18
<b>Shiraz poached pear</b>	Marscapone, pistachio praline, poaching liquid	GF V	\$15
<b>Affogato</b>	Fat poppy Espresso coffee, Frangelico, vanilla bean ice cream	V GF	\$17
<b>Sorbet of the day</b>	Ask your waiter for today's flavour	VE GF	\$8
<b>Dessert taster</b>	Chef's selection of sweet, tasty goodness to share	V	\$25