



THE BOX WINTER GRAZING FEAST

min. two people sharing \$69pp

(+ \$39pp for optional wine pairing)

Sydney Rock Oysters	Natural with champagne mignonette (two each) <i>Madfish 'Vera's' Chardonnay Pinot Noir, Great Southern WA (méthode traditionnelle)</i>	GF
Crostini Plate	Whipped feta, olive tapenade, fresh tomato salsa	V
Garlic Chilli Prawns	Sizzling, olive oil, garlic, chilli, lemon <i>Astrolabe Chenin Blanc Sec, Marlborough NZ 18</i>	GF
Baby Squid	Lemon zest dusted, salt & pepper	GF
Pork Belly	Sour cherry relish, celeriac apple slaw <i>Lino Ramble Ludo Fiano, McLaren Vale SA 18</i>	GF
Frederico's Paella	Saffron rice, prawns, mussels, chicken, chorizo, tomato, spices <i>Radio Boka Tempranillo, Valencia Spain 18</i>	GF
Sticky Date	Eastern spices, butterscotch, homemade vanilla custard	
Ripe Brie	Apple, walnuts, honeycomb <i>Longview 'Epitome' Late Harvest Riesling, Adelaide Hills SA 18</i> <i>Morris Classic Liqueur Muscat, Rutherglen VIC (NV)</i>	GF VE