



THE BOX SPRING MENU 2020

While you are deciding

The BOX olives	House marinated Sicilian & Kalamata olives	GF V	\$6.5
Tamari almonds	Roasted almonds	GF V	\$6
Sourdough	Sweet balsamic & olive oil, dukkah	V	\$6.5
Chickpeas	Spiced chickpeas	GF V	\$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 / Vegan antipasto	Artisan charcuterie, Manchego cheese, olives, pickled & marinated vegetables, warm sourdough	GFO VEO	\$28 \$21
Seafood teaser	Chilled prawns (4), natural oysters (2), salmon rillettes, white anchovies, BOX seafood sauce, 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 \$6.5 Extra cheese
The BOX hot + cold seafood feast	Local prawns, ceviche, salmon rillettes, white anchovies, oysters, mussels, salt pepper baby squid, popcorn prawns, beer battered fish & chips, sauces		\$120 Serves two + \$60pp

Small Plates

Sydney rock oysters	Natural Sydney rock, champagne mignonette	GF	\$3.5
(minimum 3)	Spanish Kilpatrick, chorizo, bacon, Worcestershire	GF	\$4
Garlic chilli prawns	Olive oil, garlic, chilli, lemon with sourdough	GF	\$24

Baby squid	Lemon zest dusted, salt & peppered, lemon zest aioli	GF	\$21
Mussels	Vermouth cream, parsley, garlic, saffron, sourdough		\$19
Free range pork belly	Sour cherry relish, celeriac apple slaw	GF	\$23
Spring salad	Seasonal leaf, roasted pumpkin, roasted capsicum, fennel, asparagus, quinoa, green herb oil, orange blossom dressing	GF VE	\$16
	• Add feta		
	• Add prawns		\$7
	• Add chicken		\$7

Large plates

Barramundi	Skordalia mash, tarragon & miso beurre blanc, coastal greens	GFO	\$32
Jackfruit tagine	Moroccan spices, red onion, garlic, ginger, coriander, harissa, tomato, chickpeas, sweet potato, pomegranate, preserved lemon couscous, coconut yoghurt	VE	\$26
Rustic fish pie	Creamy filling with salmon, market white fish, onion, potato, carrot, fennel, herbs, golden puff pastry lid		\$33
Grass fed scotch fillet	Red wine jus, peppercorn sauce, seasonal greens, dauphinoise potato	GF	\$42
Springchicken	Oven roast chicken breast, green olives, garlic confit white wine, herbs, buttered pilaf rice, seasonal leaf	GF	\$31
Mussels	Vermouth cream, parsley, garlic with chips	GF	\$26
BOX fish & chips	Beer battered flathead, chips, BOX chunky tartare, watercress & radish salad		\$28
Frederico's paella	Saffron rice, prawns, mussels, chicken, chorizo, tomato, spices	GF	\$34
BOX burger	Manchego cheese, crispy serrano, truffle aioli, pickles, salad, chips		\$26

Sides

Chips	Rosemary salt, smoked ketchup or preserved lemon aioli	GF	\$8.5
Skordalia mash	Creamy mashed potato, garlic, olive oil	VE	\$8.5
Broccolini	Shaved almonds, olive oil	GF VE	\$8.5
Maple carrots	Pan seared, maple glazed	GF VEO	\$8.5

Desserts

Sticky date pudding	Eastern spices, butterscotch homemade vanilla custard		\$15
Lemon ricotta cake	Lemon sorbet, pistachio brittle, dollop cream		\$15
Dark Chocolate tart	White chocolate ice cream		\$15
Ripe brie	Apple, walnut, honeycomb	GF VE	\$18
Sorbet of the day	Ask your waiter for today's flavour	VE	\$8
Affogato	Fat poppy Espresso coffee, Frangelico liqueur, 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
Pasta pomodoro	Pasta, tomato sauce	VE	\$15