



## THE BOX WINTER MENU 2020

### While you are deciding

<b>The BOX olives</b>	House marinated Sicilian & Kalamata olives	<b>GF V</b>	<b>\$6.5</b>
<b>Tamari almonds</b>	Roasted almonds	<b>GF V</b>	<b>\$6</b>
<b>Sourdough</b>	Sweet balsamic & olive oil, dukkah	<b>V</b>	<b>\$6.5</b>
<b>Chickpeas</b>	Spiced chickpeas	<b>GF V</b>	<b>\$6</b>

### Share

<b>Crostini plate</b>	Whipped feta, olive tapenade, fresh tomato salsa	<b>V</b>	<b>\$17</b>
<b>Drunken pâté</b>	Boozy poached chicken livers, pickled grapes, organic sourdough	<b>GFO</b>	<b>\$22</b>
<b>Antipasto / Vegan antipasto</b>	Artisan charcuterie, Manchego cheese, olives, pickled & marinated vegetables, warm sourdough	<b>GFO</b> <b>VEO</b>	<b>\$28</b> <b>\$21</b>
<b>Seafood teaser</b>	Chilled prawns (4), natural oysters (2), salmon rillettes, white anchovies, BOX seafood sauce, lavosh	<b>GFO</b>	<b>\$32</b>
<b>Just prawns</b>	250g fresh unpeeled, straight from the fishmonger, The BOX seafood sauce	<b>GF</b>	<b>\$24</b>
<b>Cheese</b>	Select two of our local and imported cheeses, celery, apple, walnuts, pickled grapes, fig jam, lavosh	<b>GFO</b>	<b>\$26</b> <b>\$6.5</b> <b>Extra</b> <b>cheese</b>
<b>The BOX hot + cold seafood feast</b>	Local prawns, ceviche, salmon rillettes, white anchovies, oysters, mussels, salt pepper baby squid, popcorn prawns, beer battered fish & chips, sauces		<b>\$120</b> <b>Serves</b> <b>two</b> <b>+</b> <b>\$60pp</b>

### Small Plates

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

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

## Large plates

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

## Sides

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

## Desserts

<b>Sticky date pudding</b>	Eastern spices, butterscotch homemade vanilla custard		<b>\$15</b>
<b>Lemon ricotta cake</b>	Lemon sorbet, pistachio brittle, dollop cream		<b>\$15</b>
<b>Dark Chocolate tart</b>	White chocolate ice cream		<b>\$15</b>
<b>Ripe brie</b>	Apple, walnut, honeycomb	<b>GF VE</b>	<b>\$18</b>
<b>Sorbet of the day</b>	Ask your waiter for today's flavour	<b>VE</b>	<b>\$8</b>
<b>Affogato</b>	Fat poppy Espresso coffee, Frangelico liqueur, vanilla bean ice cream		<b>\$17</b>

## 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		<b>\$15</b>
<b>Chicken tenderloins</b>	Grilled, chips, salad	<b>GF</b>	<b>\$15</b>
<b>Pasta pomodoro</b>	Pasta, tomato sauce	<b>VE</b>	<b>\$15</b>