

THE BOX GRAZING FEAST

Min. 2 people sharing, \$75 per head | Optional wine pairing +\$45 per head

Sydney Rock Oyster Ponzu, mirin, cucumber & green chilli (one each) *GF*

Crostini Plate Whipped feta, olive tapenade, fresh tomato salsa *v*

Madfish 'Vera's' Chardonnay Pinot Noir, Great Southern WA (méthode traditionnelle)

Roasted Beetroot House made labneh, crispy quinoa, mixed leaves *GF v*

Zucchini Flowers Stuffed smoky ricotta, herbs, lemon zest, romesco sauce *v*

Prawn Tostada Prawns, guacamole, sour cream, salsa

Paracombe Pinot Blanc, Adelaide Hills SA 2019

Lamb Ribs Caramelised in masterstock

Barramundi Tamarind sauce, coconut rice, baby bok choy *GF*

Baby Cos Wedge Anchovy dressing, shaved parmesan *GF*

Maison Thorin Gamay, Beaujolais Villages 2017

Dark Chocolate Crème Brûlée Seasonal berries *GF*

Ripe Brie Apple, walnut, hive made honeycomb *GF*

CHOICE OF

Longview 'Epitome' Late Harvest Riesling, Adelaide Hills SA '18

Morris Classic Liqueur Muscat, Rutherglen VIC, NV