

THE BOX WINTER GRAZING FEAST min. two people sharing

\$69pp

+ \$39 for optional wine pairing

Sydney Rock Oysters - Natural with champagne mignonette (two each) GF
Madfish 'Vera's' Chardonnay Pinot Noir, Great Southern WA
(méthode traditionnelle)

Crostini Plate - Whipped feta, olive tapenade, fresh tomato salsa V
Garlic Chilli Prawns - Sizzling, olive oil, garlic, chilli, lemon GF
Astrolabe Chenin Blanc Sec, Marlborough NZ '18

Baby Squid - Lemon zest dusted, salt & pepper GF
Pork Belly - Sour cherry relish, celeriac apple slaw GF
Lino Ramble Ludo Fiano, McLaren Vale SA '18

Frederico's Paella - Saffron rice, prawns, mussels, chicken, chorizo, tomato, spices GF
Radio Boka Tempranillo, Valencia Spain '18

Sticky Date - Eastern spices, butterscotch, homemade vanilla custard
Ripe Brie - Apple, walnuts, honeycomb GF VE
Longview 'Epitome' Late Harvest Riesling, Adelaide Hills SA '18
or
Morris Classic Liqueur Muscat, Rutherglen VIC (NV)



THE BOX
ON THE WATER