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**MENU – Winter 2022**

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|  | **While you are deciding - $6.50** |  |
| **The BOX olives** | House marinated Sicilian & Kalamata olives | GF V |
| **Tamari almonds** | Roasted almonds | GF V |
| **Organic sourdough** | Organic, sweet balsamic, dukkha with olive oil | V |
| **Chickpeas** | Spiced chickpeas | GF V |
| **Oysters**  *$5 each* | * Natural, * Salmon roe, mirin dressing * Pickled watermelon mignonette | GF |
| **Just prawns**  *$21* | Fresh unpeeled, straight from the fishmonger, The BOX seafood sauce | GF |
|  | **A la carte** |  |
|  | **Choose**  ***2 x courses $59*** *(small and large or large and sweet)*  ***3 x courses $74*** *(small, large, and sweet)* |  |
|  | **Small** |  |
| **Sydney Rock Oyster (4)** | * Natural, * Salmon roe, mirin dressing * Pickled watermelon mignonette | GF |
| **Snapper crudo** | Roasted beetroot, orange, vodka, nasturtiums | GF |
| **Chilli garlic prawns** | Tequila, tomato, sourdough | GFO |
| **Steamed black mussels** | Leek, herbs, Sauvignon Blanc, cream fraiche, brioche | GFO |
| **Pakora** | Cauliflower, zucchini, curried ketchup, mint chutney | VE GF |
| **Scallop pie** | Pea purée, herb salad |  |
| **Duck liver pate** | Port jelly, pickled grapes, brioche | GFO |
| **Jamon croquettes** | Confit garlic aioli, chilli oil | GF |
|  | **Large** |  |
| **Chefs market fish of the day** | Please ask your waiter for today’s special and price |  |
| **Oven roasted barramundi** | Asian mushrooms, charred greens, miso dashi broth, nori | GF |
|  |  |  |
|  | **Large cont.** |  |
| **Duck breast** | Lavender roasted celeriac, grilled asparagus, green pepper jus, toasted almond | GF |
| **Cider braised pork belly** | Pearl barley, roasted baby carrots, parsnip, granny smith apple cider broth | GF |
| **The BOX pale ale Fish & chips** | Chunky tartare, petit bouche |  |
| **Spiced pumpkin** | Beetroot hummus, pickled beets, pepitas, falafel, flatbread | VE |
| **Slow cooked Cape Grim beef cheeks** | Paris mash, green beans, butter roasted mushrooms, speck, bordelaise jus | GF |
| **Freddie’s Paella** | Prawns, mussels, chicken, chorizo, sofrito, peas, saffron rice | GF  VEO |
|  | **For two to share** *$69 per person* |  |
| **The BOX hot + cold seafood feast** | ***Cold***  Oysters, prawns, ceviche, cured salmon, pickled octopus’ salad, white anchovy  ***Hot***  Grilled market fish, black mussels, chilli garlic prawns, chips and salad | GFO |
| **Chermoula roasted lamb shoulder feast** | ***Start***  Mezze – flat bread, olives, pickled vegetables, hummus  ***Following***  Lamb shoulder, baba ganoush, warm quinoa, medjool date and charred onion salad, tahini dressing, almond, pomegranate | GFO |
|  | **Sides - $9** |  |
| **Chips** | Golden brown and delish! Rosemary salt,  curried ketchup OR confit garlic aioli | GF |
| **Kipfler potato** | Duck fat roasted with smoked salt |  |
| **Roasted corn** | Garlic butter, parsley, Manchego | GF |
| **Brussel sprouts** | Crispy roasted, maple syrup, seeded mustard, lardons, hazelnut | GF |
| **Paris mash** | Creamy buttery mashed potatoes | GF |
|  | **Sweet** |  |
| **Rhubarb crumble** | Baked rhubarb, golden oat + macadamia crumbs, earl grey custard | V |
| **Sticky fig pudding** | Butterscotch, brandy snap, vanilla bean ice cream | GF V |
| **Milk chocolate tart** | Raspberry coulis, honeycomb, cream fraiche | V |
| **Elderflower parfait** | Macerated berries, lemon curd, meringue, white chocolate soil | GF V |
| **Sorbet of the day** | Ask your waiter for today’s flavour | VE GF |
| **Cheese plate** | Artisan Australian and imported cheeses, local honeycomb, apple + beetroot relish, lavosh | GFO |
| **Affogato**  *(Add $5)* | Fat poppy Espresso coffee, Frangelico, vanilla bean ice cream | V GF |