

THE BOX GRAZING FEAST

Min. 2 people sharing, \$89 per head | Optional wine pairing +\$50 per head

Oyster Orange, candied onion, mint mignonette *GF*

Gin cured salmon Cucumber, lime, mint radish, crème fraiche *GF*

Mercer Picpoul Blanc, 2022, Central Ranges NSW

Steak tartare Green peppercorn dressing, cured egg yolk, lettuce cups,
salt & vinegar chips *GF*

Heirloom tomato carpaccio Stracciatella, raspberry, basil, pine nuts *GF*

From Sunday 'Lucky's' Syrah/Pinot Noir, 2021, Orange NSW

For the table, choice of:

Grilled Barramundi Ajo blanco, sautéed spinach, grilled lemon, herb oil

Winmark 'Single Vineyard Reserve' Chardonnay 2021, Hunter Valley NSW

OR

Herb & lemon roasted chicken breast

Roasted kumera & beetroot salad, baby spinach, orange, persian feta, walnuts *GF*

Jericho Fume Blanc 2022, Adelaide Hill SA

Smashed chats Tzatziki *GF*

Eton mess Raspberry sorbet, Chantilly cream, raspberry & beetroot meringue *GF*

Cheese plate Australian & imported cheese, lavosh,
rosemary honey, seasonal fruit *GF*

Morris Classic Tawny Port, NV, Rutherglen VIC