



THE BOX
ON THE WATER

MENU Summer 22/23

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	<ul style="list-style-type: none">• Natural,• Gin and tonic	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 or 2 small and a side)

3 x courses \$74 (small, large, and sweet)

Small

Sydney Rock Oyster (3)	<ul style="list-style-type: none">• Natural,• Gin and tonic	GF
Ceviche	Mango, avocado, lime, chilli, coriander, tostadas	GFO
Pork belly bites	Caramelised, coriander, chilli	
Pippies	Chili, tomato salsa, vino blanco, shaved Bottarga, sourdough bread	GFO
Gazpacho	Chilled, tomato, capsicum, cucumber	VE
Confit octopus	Kipfler potatoes, lemon, oregano and pickled jalapeño	GF
Duck liver pate	Port jelly, pickled grapes, sourdough	GFO
Burrata	Roast beetroot, maple dressing, beetroot jelly, sourdough crumb, beetroot salt	GFO

Large

Chefs market fish of the day	Preserved lemon herb quinoa salad, salsa crudo.	GF
King prawns	Pernod butter, black rice, fennel herb salad, charred lemon	GF
Pork Fillet	Wrapped in Serrano ham, Romesco sauce, charred broccolini	
The BOX pale ale Fish & chips	Chunky tartare, petit bouche	
Miso glazed eggplant	Warm silverbeet, carrot + soba noodle salad, teriyaki dressing sesame	VE
Steak Frites	Scotch fillet, grilled asparagus, paris butter	GF Add \$9
Pippies	Chili tomato salsa, vino blanco, shaved Bottarga, sourdough bread	GFO

For two to share \$69 per person

The BOX hot + cold seafood feast	Cold Oysters, prawns, ceviche, white anchovy Hot Grilled market fish, pippies, confit octopus, chips, salad	GFO
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Sides - \$9

Crinkle Cut Chips	Golden brown and delish! Rosemary salt, curried ketchup OR bush pepper aioli	GF
Cauliflower	Blackened bbq cauliflower, Cuban spices, lime dust, coconut yoghurt, smashed almonds, chilli oil	GF
Iceberg lettuce	Shaved cucumber, dill and buttermilk dressing	GF
Zesty peas	garlic, chilli, lemon, butter, pepper	GF
Watermelon	Goat cheese, red onion, mint	GF

Sweet

Basil brûlée	Biscotti, flowers	V GFO
Chocolate cake	Raspberry mousse, vanilla bean ice cream	V GF
Yuzu tart	Yuzu jelly, kaffir lime sorbet	V
Sorbet of the day	Ask your waiter for today's flavour	VE GF
Cheese plate	Artisan Australian and imported cheeses, lavosh, fig jam, muscatels	GFO
Affogato (Add \$5)	Fat poppy Espresso coffee, Frangelico, vanilla bean ice cream	V GF