



THE BOX
ON THE WATER

THE BOX GRAZING FEAST

*min. two people sharing \$89pp
(+ \$45pp for optional wine pairing)*

	Course 1	
Sydney rock oyster	Gin & Tonic or Natural	GF
Duck liver pate	Port jelly, pickled grapes, sourdough <i>Howard Park 'Petit Jete' Chardonnay (Great Southern WA)</i>	GFO
	Course 2	
Ceviche	Mango, avocado, lime, chilli, coriander, tostadas	GFO
Confit octopus	Kipfler potatoes, lemon, oregano and pickled jalapeño <i>KP Naturally Chenin Blanc, 2021, Margaret River WA</i>	GF
	Course 3	
Pork Fillet	Wrapped in Serrano ham, Romesco sauce, charred broccolini	
Iceberg lettuce	Shaved cucumber, dill and buttermilk dressing	GF
Cauliflower	Blackened bbq cauliflower, Cuban spices, lime dust, coconut yoghurt, smashed almonds, chilli oil <i>Paracombe Pinot Noir, 2021, Eden Valley, SA</i>	GF
	Course 4	
Cheese plate	Artisan Australian and imported cheeses, lavosh, fig jam, muscatels	GFO
Chocolate cake	Raspberry mousse, vanilla bean ice cream <i>Peter Lehmann Botrytis Semillon. 2021, Adelaide Hills SA</i>	V GF