



THE BOX
ON THE WATER

THE BOX GRAZING FEAST

*min. two people sharing \$85pp
(+ \$45pp for optional wine pairing)*

	Course 1	
Sydney rock oyster	Finger lime, flyfish roe, ponzu dressing	GF
Zucchini flowers	Lemon, thyme, cashew cream, salsa verde <i>Howard Park 'Petit Jete' Chardonnay (Great Southern WA)</i>	VE
	Course 2	
Paperbark hot smoked salmon	Lemon myrtle beurre blanc, sweet potato purée, silverbeet	GF
Grilled scallops	In shell, black sesame butter <i>Peter Lehmann, Pinot Gris, 2020, Barossa SA</i>	GF
	Course 3	
Pork ribs	Caramelised in masterstock	
Chicken Supreme	Warm fregola, parmesan, olive & roast vegetable salad, preserved lemon jus gras	
Green salad	Mixed petite greens, green goddess dressing <i>Paracombe, Pinot Noir, 2020, Adelaide Hills SA</i>	GF
	Course 4	
Cheese plate	Blue, soft & hard, quince paste, lavosh	GFO
Coconut panna cotta	Tropical fruit salsa <i>Longview 'Epitome' Late Harvest Riesling, Adelaide Hills SA '18</i>	V