



THE BOX

ON THE WATER

THE BOX GRAZING FEAST

Min. 2 people sharing, \$89 per head | Optional wine pairing +\$45 per head

Sydney Rock Oyster Natural or Gin & tonic, lime cucumber pearls (one each) *GF*

Duck liver pâté Port jelly, pickled grapes, sourdough *GFO*

Howard Park 'Petit Jete' Chardonnay, Great Southern WA (méthode traditionnelle)

Ceviche Mango, avocado, lime, chilli, coriander, tostadas *GFO*

Confit octopus Kipfler potatoes, lemon, oregano, pickled jalapeño *GF*

KP Naturally Chenin Blanc, 2021, Margaret River WA

Pork Fillet Wrapped in Serrano ham, Romesco sauce, charred broccolini *GF*

Iceberg lettuce Shaved cucumber, dill and buttermilk dressing *GF*

Blackened bbq cauliflower Cuban spices, lime dust, coconut yoghurt,
smashed almonds, chilli oil *GF*

Paracombe Pinot Noir, 2021, Eden Valley, SA

Chocolate slice Raspberry mousse, vanilla bean ice cream *GF*

Cheese plate Artisan Australian and imported cheeses, lavosh, fig jam, muscatels *GFO*

Peter Lehmann Botrytis Semillon, 2021, Adelaide Hills SA

À LA CARTE MENU

Two course minimum Friday dinner - Sunday lunch

WHILE YOU ARE DECIDING

BOX olives House marinated, Sicilian & Kalamata	6.5	GF
Tamari almonds Roasted almonds	6.5	GF
Chickpeas Spiced chickpeas	6.5	GF
Organic sourdough Sweet balsamic, dukkah, olive oil	6.5	

SMALL PLATES

Sydney Rock Oysters Natural Gin & tonic, lime cucumber pearls	5 6 each	GF
Ceviche Mango, avocado, lime, chilli, coriander, tostadas	25	GF option
Just prawns Fresh unpeeled from the fishmonger, BOX seafood sauce	24	GF
Sticky pork belly bites Honey soy glazed, crispy shallots chilli, coriander	24	
Pippies Chili, tomato salsa, vino blanco, Bottarga, sourdough	24	GF option
Gazpacho Chilled tomato, cucumber & capsicum soup, croutons, fried basil	21	V
Confit octopus Kipfler potatoes, lemon, oregano, pickled jalapeño	26	GF
Duck liver pâté Port jelly, pickled grapes, sourdough	21	GF option
Burrata Roast beetroot, red wine vinaigrette, beetroot jelly, sourdough crumb, beetroot salt	24	GF option

Wine suggestions



Villa Sandi Prosecco DOC' Veneto ITALY, NV	12
Wilson Watervale Riesling Clare Valley SA '22	12
Mercer Rosato Orange NSW '22	14
Rabbit Ranch Pinot Noir Waipara NZ, 2020	15
Mercer Rosato Orange NSW '22	14
d'Arenberg 'Sensorial Surfer' Fiano (organic) McLaren Vale SA, '22	12
Scorpius Sauvignon Blanc Marlborough NZ '22	11
Paracombe Pinot Noir Adelaide Hills SA '21	12
Radio Boka Tempranillo Valencia SPAIN, 2020	10

LARGE PLATES

Chef's market fish of the day Preserved lemon, herb quinoa salad, salsa crudo	45	GF
King prawns Served as two, pernod butter, black rice, fennel herb salad, charred lemon	45	GF
Pork Fillet Wrapped in Serrano ham, Romesco sauce, charred broccolini	38	
The BOX pale ale fish & chips Chunky tartare, petite bouche	29	
Miso glazed eggplant Warm silverbeet, carrot + soba noodle salad, teriyaki dressing, sesame	28	V
Steak Frites Scotch fillet, grilled asparagus, paris butter	57	GF
Pippies Chili tomato salsa, vino blanco, Bottarga, sourdough	40	GF option
The BOX hot & cold seafood feast for two <i>1st course:</i> Oysters, prawns, ceviche, white anchovy <i>2nd course:</i> Grilled market fish, pippies, confit octopus, chips, salad	69 pp	GF option

SIDES - \$9 each

Chips Rosemary salt, curried ketchup bush pepper aioli	GF
Blackened bbq cauliflower Cuban spices, lime dust, coconut yoghurt, smashed almonds, chilli oil	GF
Iceberg lettuce Shaved cucumber, dill & buttermilk dressing	GF
Zesty peas Garlic, chilli, lemon, olive oil	GF
Watermelon Goat cheese, red onion, mint	GF



Ask your waiter	
Printhie Chardonnay Orange NSW '21	11
Mercer Montepulciano Rosso Central Ranges NSW '21	14
Margan Semillon Hunter Valley NSW '22	12
Maison Thorin Beaujolais Beaujolais FRANCE '20	11.5
Maxwell Silver Hammer Shiraz McLaren Vale SA, '14	13
Mercer Rosato Orange NSW '22	14
+ Bottle of KP, Naturally Chenin Blanc Margaret River '21	45

DESSERTS

Basil brûlée Almond biscotti	16	GF option
Chocolate slice Raspberry mousse, vanilla bean ice cream	16	GF
Yuzu tart Meringue, Yuzu gel, kaffir lime sorbet	16	
Cheese plate Artisan Australian & imported cheeses, lavosh, fig jam, muscatels	26	GF option
Affogato Fat Poppy espresso coffee, Frangelico liqueur, vanilla bean ice cream	21	GF
Sorbet of the day Ask your waiter for today's flavour	16	GF V



Coco Loco Coconut tequila, chocolate liqueur, 19 Kahlua, salted caramel, shredded coconut	18
BOX Espresso Martini Mr Black Cold Brew Coffee Liqueur, vodka, Fat Poppy Espresso	18

Dessert wine



Peter Lehmann Botrytis Semillon Adelaide Hills SA, 2021	11
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Fortified wine



Cockburns Special Reserve Port, Douro PORTUGAL, NV	8.5
Morris Classic Liqueur Muscat, Rutherglen VIC, NV	11

- request the drinks list for further BOX cocktails or ask for your favourite

KIDS (12 years and under)

inclusive of a small soft drink + vanilla
ice cream with a choice of topping

Fish & chips

Salad, tomato sauce

15

Chicken tenderloins

Grilled, chips, salad

15 

Pasta pomodoro

Pasta, tomato sauce

15 

We do not split bills.

We will accept multiple payments when you have split the
bill and you pay the total amount together.