

THE BOX GRAZING FEAST

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

Oyster Grilled, dashi butter, panko crumbs *GFO*

Grilled octopus Warm cannellini beans, orange salad *GF*

Howard Park 'Petit Jete' Chardonnay NV, Margaret River WA

Lamb ribs Pomegranate, mint, honey *GF*

Miso glazed eggplant Tahini yoghurt dressing, sesame seeds *GF*

Weathercraft Tempranillo 2022, Beechworth VIC

Coq au vin Pinot Noir braised chicken maryland, heirloom carrots, lardons,
champignon, Paris mash *GF*

Brussel sprouts Bacon, pecan, maple chilli butter *GF*

Delamere 'Fly Leaf' Pinot Noir 2022, Pipers Brook TAS

Sticky fig & date pudding Salted butterscotch, spiced rum custard, tuile

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

Morris Classic Tawny Port, NV, Rutherglen VIC