



THE BOX  
ON THE WATER

## **THE BOX GRAZING FEAST**

*min. two people sharing \$89pp  
(+ \$49pp for optional wine pairing)*

<b>Add oysters to start</b>	<ul style="list-style-type: none"><li>• Natural with lemon</li><li>• Lime, wasabi, fly fish roe</li><li>• Orange, candied onion &amp; mint mignonette</li></ul>	\$6.5 0 \$7.5 0 \$7
<i>(Minimum 3)</i>		

### **Course 1**

<b>House baked focaccia</b>	Dukkah, balsamic & olive oil	
<b>Gin cured salmon</b>	Cucumber, lime, mint, radish & crème fraîche	GF
	<i>Howard Park 'Petit Jete' Chardonnay NV, Great Southern WA</i>	

### **Course 2**

<b>Steak tartare</b>	Green peppercorn dressing, cured egg yolk & iceberg lettuce cups	GF
<b>Duck liver pate</b>	Port jelly, pickled grapes, lavosh	GFO
	<i>Bouchard Aine Cuvée Rosé Cinsault Noir NV, Languedoc FRANCE</i>	

### **Course 3**

<b>Paella</b>	Prawns, mussels, market fish, chorizo, peas, sofrito & saffron rice	GF
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**Heirloom tomato carpaccio** Stracciatella, raspberry, basil, pine nuts GF

*Rioja Vega Semi Crianza '19, Rioja Baja SPAIN*

**Course 4**

**Cheese plate** Local & imported artisan cheeses, fruit, honey, lavosh GFO

**Raspberry Eton mess** Raspberry sorbet, raspberries, Chantilly cream, raspberry & beetroot meringue GF

*Peter Lehmann Botrytis Semillon '22, Adelaide Hills SA*