



WINTER MENU

TO SAVOUR OR TO SHARE

Choose a selection of dishes from our menu to savour or share. With a long lunch or group dinner in mind, experience this season's Grazing Feast with optional wine pairings.

SELECTED BY OUR TEAM

Begin with an aperitif, our featured cocktail or sommelier's wine of the week or a refreshing tap beer.

Enhance your dining experience with our expertly curated wine pairing recommendations to perfectly complement every dish.

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

WHILE YOU ARE DECIDING

Begin your dining experience with something to share

BOX olives House marinated, Sicilian & Kalamata	6.5	GF
Tamari almonds Roasted almonds	6.5	GF
House baked focaccia Sweet balsamic & olive oil or hummus & dukkah	6.5 +3.5	GF option

Oyster bar (<i>minimum 3</i>)	each	
• Natural with lemon	6.5	GF
• Mignonette; sweet onion, orange, mint	7	GF
• Grilled, dashi butter, panko crumbs	7.5	GF option

The BOX signature duck liver pâté Port jelly, pickled grapes, focaccia	21	GF option
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Wine suggestions






Howard Park 'Petit Jete' Great Southern WA, NV	14.5
Tomfoolery Grenache Barossa Valley SA, '23	14.5

SMALL PLATES

Two course minimum Saturday lunch & dinner, Sunday lunch & public holidays

Oyster bar *(minimum 3)*

- Natural with lemon
- Mignonette; sweet onion, orange, mint
- Grilled, dashi butter, panko crumbs

each
6.5 
7 
7.5 
option

Just prawns

Fresh unpeeled from the fishmonger, BOX seafood sauce

25 

Seafood teaser

Natural oysters, fresh prawns, anchovies, house cured salmon, lavosh, The BOX seafood sauce

28 
option

Scallop pie

Tasmanian scallops, white wine velouté, green pea purée

23

Steamed black mussels

Fennel, shallots, white wine, chilli, garlic, cream, focaccia

23 
option

Grilled octopus

Warm cannellini beans, orange salad

23 

Pakora

Cauliflower, peas, onion, mint yoghurt chutney

21 


Lamb ribs

Pomegranate, mint, honey

21 

Duck liver pâté

Port jelly, pickled grapes, focaccia

21 
option

The BOX hot & cold seafood feast for two

1st course: Oysters, fresh prawns, house cured salmon, anchovies, lavosh, The BOX seafood sauce

2nd course: Grilled market fish, mussels, grilled octopus, chilli garlic prawns, chips, salad, The BOX tartare sauce

84
per
person

option



Howard Park 'Petit Jete' 14.5
Great Southern WA, NV

Domaine Fournier Sauv Blanc 15
Loire Valley FRANCE, '20

Mercer Picpoul Blanc 13.5
Central Ranges NSW, '22

il Cattivo Fiano 12.5
Langhorne Creek SA, '22

Villa Aix Rosé 13.5
Provence FRANCE, '20

Pizzini Pinot Grigio 13
King Valley VIC, '22

Konpira Maru RPG 13
Whitlands VIC, '22

Weathercraft Tempranillo 17
Beechworth VIC, '22

Tomfoolery Grenache 14.5
Barossa Valley SA, '23

Gotas De Mar Albariño 19 | 77
Rias Baixas SPAIN '22

LARGE PLATES

Cioppino

Fish, prawns, clams, mussels, chilli, tomato broth, focaccia

42  option

Market fish

Local fish prepared with matching sides

MP

Steamed black mussels

Fennel, shallots, white wine, chilli, garlic, cream, focaccia

39  option

The BOX pale ale fish & chips

The BOX tartare sauce, baby leaf salad

29  option

Rainbow trout

Butterflied, grilled, Grenobloise sauce, steamed greens

44  option

Beetroot mille-fuille

Cauliflower purée, golden beets, blackberry, walnut butter

29  

Coq au Vin

Pinot Noir braised chicken maryland, heirloom carrots, lardons, champignon, Paris mash

39 

Grass fed sirloin steak

250g sirloin, sautéed wild mushrooms, crispy potato terrine, red wine jus

49 

SIDES - \$12 each

Chips Rosemary salt, curry ketchup or roast garlic aioli



Brussel sprouts Bacon, pecan, maple chilli butter



Miso glazed eggplant Tahini yoghurt dressing, sesame seeds



Paris mash Chives



Roast celeriac salad Apple, pine nuts, rocket, cranberries, mustard dressing





Reed Wines Pinot Gris
Mornington VIC, '22 19

Ask your waiter for our
recommended wine pairing

Villa Aix Rosé 13.5
Provence FRANCE, '20

Honeytree Semillon 12.5
Hunter Valleys NSW, '22

Renzaglia Chardonnay 15
Orange NSW, '22

Rabbit Ranch Pinot Noir 15
Waipara NZ, '21

Delamere Pinot Noir 18.5
Pipers Brook TAS, '22

Mercer Montepulciano 16.5
Central Ranges NSW, '22

DESSERTS

Chocolate Basque burnt cheesecake Hazelnut & white chocolate crunch, hazelnut gelato	16	GF
Apple tarte tatin Brandy & cinnamon caramel, vanilla bean ice cream	16	
Sticky fig & date pudding Salted butterscotch, spiced rum custard, tuile	16	
Yuzu & cardamom crème brûlée Rhubarb compote, almond & oat crumble	16	GF option
Cheese plate Australian & imported cheese, lavosh, honey, seasonal fruit	24	GF option
Affogato Fat Poppy espresso, Frangelico, vanilla bean ice cream	21	GF
Sorbet of the day Ask your waiter for today's flavour	16	GF V

After Dinner Drinks



Cocktails

Cafeto Espresso Martini	22
Tromba Cafeto Tequila, Baileys, Fat Poppy Espresso, agave	
Sticky Date Martini	18
Fireball Cinnamon Whisky, Maker's Mark Bourbon Whisky, Muscat, sticky date syrup, cream	

Digestifs

Luis XIV Vermut Rojo Dulce	8.5
Served on ice with an orange twist or Served as a Negroni	19
Amaro Montenegro	12.5
Served on ice with and orange slice	
White Possum Amaretto	9.5
Served on ice with a Maraschino	

Fortified & Dessert Wine

Cockburn's Special Reserve Port	8.5
Porto PORTUGAL, NV (60mL)	
Morris Classic Tawny Port	11/46
Rutherglen VIC, NV (60mL)	
La Gioiosa Moscato	10/42
Treviso ITALY, NV	
Morris Classic Muscat	11/46
Rutherglen VIC, NV (60mL)	
Peter Lehmann Botrytis	11/49
Semillon Adelaide Hills SA, NV (60mL)	

KIDS (12 years and under)
inclusive of a small soft drink or juice +
vanilla ice cream with a choice of topping

Fish & chips Battered flathead, salad, tomato sauce	16	GF option
Chicken tenderloins Grilled, chips, salad, tomato sauce	16	GF
Pasta pomodoro House-made tomato pasta sauce, parmesan cheese	16	V

We do not split bills.
We will accept multiple payments when you have split the
bill and you pay the total amount together.