

THE BOX
ON THE WATER

WELCOME TO THE BOX ON THE WATER RESTAURANT, BAR AND BEACH KIOSK. WHILE YOU ARE VISITING

YOU LEAVE US HAPPY AND CONTENT, ANY HELP WITH THIS PROCESS IS MUCH APPRECIATED. ENJOY!



MENU

TO SAVOUR OR TO SHARE?

Choose from our two or three course set menu and savour or share! Experience The BOX Grazing Feast with optional wine pairing. Selected by owners, Monique and Natasha, showcasing how they like to dine this season.

SELECTED BY OUR TEAM

Start with an aperitif, our cocktail of the week, wine of the week or tap beer. Use our wine pairing suggestions to complement each dish.

ASK THAT YOU ARE FORTHCOMING WITH QUESTIONS AND FEEDBACK. OUR GOAL IS TO ENSURE THAT

YOU ARE OUR GUEST AND FRIEND, AND WE WILL STRIVE TO MAKE YOU FEEL WELCOME. IN RETURN WE

THE BOX GRAZING FEAST

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

Sydney Rock Oyster Pickled watermelon mignonette (one each) *GF*

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

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

Oven roasted barramundi Asian mushrooms, charred greens, miso dashi broth, nori *GF*

Steamed black mussels Leek, herbs, Sauvignon Blanc, cream fraiche, brioche *GFO*

Hamelin Bay, Sauvignon Blanc, 2021, Margaret River WA

Slow cooked Cape Grim beef cheeks Paris mash, green beans, butter roasted mushrooms, speck, bordelaise jus *GF*

Jamon croquettes Confit garlic aioli, chilli oil

Brussel sprouts Crispy roasted, maple syrup, seeded mustard, lardons, hazelnut *GF*

Smokin' Barrels, Cabernet Sauvignon, 2020, Barossa Valley SA

Elderflower parfait Macerated berries, lemon curd, meringue, white chocolate soil

Cheese plate Artisan Australian and imported cheeses, local honeycomb, apple + beetroot relish, lavosh *GFO*

Peter Lehmann Botrytis Semillon, 2021, Adelaide Hills SA


TWO OR THREE COURSE SET MENU

Small + large \$59 | Large + sweet \$59 | Small, large + sweet \$74

WHILE YOU ARE DECIDING


BOX olives 6.5 
House marinated Sicilian & Kalamata olives

Tamari almonds 6.5 
Roasted almonds

Chickpeas 6.5 
Spiced chickpeas

Sourdough 6.5
Organic, sweet balsamic, dukkah with olive oil

Sydney Rock Oysters 5 
Natural each
Salmon roe, mirin dressing
Pickled watermelon mignonette

Just prawns 21 
Fresh unpeeled from the fishmonger,
BOX seafood sauce

The BOX hot & cold seafood feast for two 69pp
1st course: Oysters, prawns, ceviche, cured salmon, pickled octopus' salad, white anchovy
2nd course: Grilled fish of the day, black mussels, chilli garlic prawns, chips & salad

+ bottle of KP Naturally Chenin Blanc Margaret River, 2021 45

Wine suggestions



Villa Sandi Prosecco DOC' 12
Veneto ITALY, NV

Atlas Grenache Rosé 11
Clare Valley SA, 2020

SMALL PLATES

Sydney Rock Oysters (4)
Natural
Salmon roe, mirin dressing
Pickled watermelon mignonette

Kingfish crudo
Roasted beetroot, orange, vodka, nasturtiums

Chilli garlic prawns
Tequila, tomato, sourdough

Steamed black mussels
Leek, herbs, Sauvignon Blanc, crème fraîche, brioche

Pakora
Cauliflower, zucchini, curried ketchup, mint chutney

Scallop pie
Pea purée, herb salad

Duck liver pâté
Port jelly, pickled grapes, brioche

Jamon croquettes
Confit garlic aioli, chilli oil

SIDES

Chips
Rosemary salt, curried ketchup or confit garlic aioli

Kipfler potato
Duck fat roasted with smoked salt

Roasted pumpkin
Tahini dressing, pepitas

Brussel sprouts
Crispy roasted, maple syrup, seeded mustard, lardons, hazelnuts

GF

GF

GF
option

GF
option

GF

V

GF
option

+ \$9

GF

GF

GF

GF



Villa Sandi Prosecco DOC' 12
Veneto ITALY, NV

Poggiotondo Vermentino 14
Tuscany ITALY, 2020

La Villa Pinot Grigio 11
Veneto ITALY, 2020

Flametree Chardonnay' 11
McLaren Vale SA, 2021

Hamelin Bay Sauvignon Blanc 12
Margaret River WA, 2021

6Ft6 Pinot Gris 12
Geelong VIC, 2021

Rabbit Ranch Pinot Noir 14
Waipara NZ, 2020

Radio Boka Tempranillo 10
Valencia SPAIN, 2020

LARGE PLATES

Chef's market fish of the day

Ask your waiter for today's special

Oven roasted barramundi

Asian mushrooms, charred greens, miso dashi broth, nori

Duck breast

Cooked medium rare, lavender roasted celeriac, grilled asparagus, green pepper jus, toasted almond

Cider braised pork belly

Pearl barley, roasted baby carrots, parsnip, granny smith apple cider broth

The BOX pale ale fish & chips

Chunky tartare, petit bouche

Jackfruit tagine

Moroccan spices, coriander, preserved lemon cous cous, harissa, coconut yoghurt, pomegranate

Slow cooked Cape Grim beef cheeks

Paris mash, green beans, butter roasted mushrooms, speck, bordelaise jus

Frederico's paella

Prawns, mussels, chicken, chorizo, sofrito, peas, saffron rice (vegan option)

The BOX hot & cold seafood feast for two

1st course: Oysters, prawns, ceviche, cured salmon, pickled octopus' salad, white anchovy

2nd course: Grilled fish of the day, black mussels, chilli garlic prawns, chips & salad

+ bottle of KP Naturally Chenin Blanc Margaret River, 2021



Ask your waiter



Yealands PGR 10.5
Marlborough NZ, 2018



Printhie 'Mountain Range' 11
Merlot Orange NSW, 2020

Maison Thorin Beaujolais 11.5
Villages Gamay
Beaujolais FRANCE, 2020



Margan Semillon 11.5
Hunter Valley NSW, 2021



Wilson Watervale Riesling 12
Clare Valley SA, 2021



Teusner Shiraz 12.5
Barossa Valley SA, 2020



Radio Boka Tempranillo 10
Valencia SPAIN, 2020



69pp

45

DESSERTS

Rhubarb crumble

Baked rhubarb, golden oat & macadamia crumbs, earl grey custard

Sticky fig pudding

Butterscotch, brandy snap, vanilla bean ice cream

Milk chocolate tart

Raspberry coulis, honeycomb, crème fraîche

Elderflower parfait

Macerated berries, lemon curd, meringue, white chocolate soil

Cheese plate

Artisan Australian and imported cheeses, local honeycomb, apple & beetroot relish, lavosh

Affogato

Fat Poppy espresso coffee, Frangelico liqueur, vanilla bean ice cream

Sorbet of the day

Ask your waiter for today's flavour



+ \$5



Dessert Cocktails



Frederico's Coco Loco 18
Coconut tequila, chocolate liqueur,
19 Kahlua, salted caramel, shredded

BOX Espresso Martini 18
Mr Black Cold Brew Coffee Liqueur,
vodka, Fat Poppy Espresso

Jaffa Espresso Martini 18
Mozart chocolate liqueur, Mr Black
Coffee Amaro Fat Poppy espresso

Dessert wine



Peter Lehmann 11
Botrytis Semillon
Adelaide Hills SA, 2021

Fortified wine



Cockburns Special Reserve 8.5
Port, Douro PORTUGAL, NV

Morris Classic Liqueur 11
Muscat, Rutherglen VIC, NV

- 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	GF
Pasta pomodoro Pasta, tomato sauce	15	VE

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