

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 a selection of dishes from our menu and savour or share! Experience this season's Grazing Feast with optional wine pairings. Selected by owners, Monique and Natasha, with a long lunch or group dinner in mind.

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 +\$50 per head

Oyster Orange, candied onion, mint mignonette *GF*

Gin cured salmon Cucumber, lime, mint radish, crème fraiche *GF*

Mercer Picpoul Blanc, 2022, Central Ranges NSW

Steak tartare Green peppercorn dressing, cured egg yolk, lettuce cups,
salt & vinegar chips *GF*

Heirloom tomato carpaccio Stracciatella, raspberry, basil, pine nuts *GF*

From Sunday 'Lucky's' Syrah/Pinot Noir, 2021, Orange NSW

For the table, choice of:

Grilled Barramundi Ajo blanco, sautéed spinach, grilled lemon, herb oil

Winmark 'Single Vineyard Reserve' Chardonnay 2021, Hunter Valley NSW

OR

Herb & lemon roasted chicken breast

Roasted kumera & beetroot salad, baby spinach, orange, persian feta, walnuts *GF*

Jericho Fume Blanc 2022, Adelaide Hill SA

Smashed chats Tzatziki *GF*

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

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

Morris Classic Tawny Port, NV, Rutherglen VIC

À LA CARTE MENU

Two course minimum Saturday lunch & 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
House baked focaccia Sweet balsamic, dukkah, olive oil	6.5	
Sydney Rock Oysters (<i>minimum 3</i>)	each	GF
• Natural with lemon	6.5	
• Lime, wasabi, fly fish roe	7.5	
• Orange, candied onion, mint mignonette	7	
Just prawns	25	GF
Fresh unpeeled from the fishmonger, BOX seafood sauce		

FOR TWO OR MORE TO SHARE

The BOX hot & cold seafood feast for two	74	
1st course: Oysters, prawns, gin cured salmon, white anchovies	per person	
2nd course: Grilled barramundi, mussels, squid, chilli garlic prawns, chips, salad	GF option	

Wine suggestions



Mercer Picpoul Blanc Central Ranges NSW '22	13.5
Domaine Fournier Sauvignon Blanc Loire Valley, FRANCE '20	15
Gotas De Mar Albariño Rias Baixas SPAIN '22	19 75

SMALL PLATES

Sydney Rock Oysters <i>(minimum 3)</i>	each	GF
• Natural with lemon	6.5	
• Lime, wasabi, fly fish roe	7.5	
• Orange, candied onion, mint mignonette	7	
Just prawns	25	GF
Fresh unpeeled from the fishmonger, BOX seafood sauce		
Gin cured salmon	23	GF
Cucumber, lime, mint, radish, creme fraiche		
Salt and pepper squid	21	GF
Roast garlic aioli, chilli jam		
Steamed black mussels	23	GF
Fennel, spring onion, garlic, chilli, creamy white wine sauce, focaccia	option	
Grilled chilli garlic prawns	22	GF
Nahm Jim, grilled lime		
Heirloom tomato carpaccio	19	GF
Stracciatella, raspberries, basil, pine nuts	option	
Steak tartare	24	GF
Green peppercorn dressing, cured egg yolk, lettuce cups, salt & vinegar chips		
Duck liver pâté	21	GF
Port jelly, pickled grapes, focaccia	option	


SIDES - \$12 each

Chips Rosemary salt, curry ketchup, roast garlic aioli	GF
Seasonal greens Miso butter, sesame seeds	GF
Smashed chats Tzatziki	GF
Mango & avocado salad Cos, cherry tomatoes, crispy tortilla, pickled red onion, coriander, tahini dressing	GF option



Mercer Picpoul Blanc Central Ranges NSW '22	13.5
Domaine Fournier Sauvignon Blanc Loire Valley, FRANCE '20	15
KP Chenin Blanc Margaret River WA '22	13
Shut the Gate Riesling Clare Valley SA '22	12
Villa Aix Rosé Provence FRANCE '20	16
Konpira Maru RPG Whitlands VIC '22	13
De Perrier Sparkling Rosé Burgundy FRANCE, NV	12.5
Trinity Hill Syrah Hawkes Bay NZ, '21	14.5
Rabbit Ranch Pinot Noir Waipara NZ, '21	15

LARGE PLATES

Grilled barramundi Ajo blanco, sauteed spinach, grilled lemon, herb oil	42			Winmark Chardonnay Hunter Valley NSW '21	22
Market fish Local fish or seafood prepared with matching side	MP			Ask your waiter for our recommended wine pairing	
Seafood paella Prawns, mussels, market fish, chorizo, peas, sofrito & saffron rice	39	GF		Rioja Vega Semi Crianza Rioja Baja SPAIN '19	12
The BOX pale ale fish & chips Chunky tartare, baby leaf salad	29	GF option		Honeytree Semillon Hunter Valleys NSW '23	12.5
Steamed black mussels Fennel, spring onion, garlic, chilli, creamy white wine sauce, focaccia	39	GF option		Villa Aix Rosé Provence FRANCE '20	16
Vegan paella seasonal vegetables, sofrito & saffron rice	28	GF V		Rioja Vega Semi Crianza Rioja Baja SPAIN '19	12
Herb & lemon roasted chicken breast Roasted kumera & beetroot salad, baby spinach, orange, persian feta, walnuts	39	GF		Jericho Fume Blanc Adelaide Hil SA '22	12.5
Grass fed Sirloin steak 250g sirloin, collard greens, truffle butter, roasted kipfler potatoes	48	GF		Mercer Montepulciano Rosso Central Ranges NSW '22	16.5
The BOX hot & cold seafood feast for two 1st course: Oysters, prawns, gin cured salmon, white anchovies 2nd course: Grilled barramundi, mussels, squid, chilli garlic prawns, chips, salad	74 per person	GF option		Gotas De Mar Albariño Rias Baixas SPAIN '22	19 75

DESSERTS

Baileys milk chocolate cream brûlée

Blueberry compote, lemon biscotti

16 
option

Vanilla bean cheesecake

Almond shortbread, sweet balsamic marinated strawberries & strawberry icecream

16

Orange and almond cake

Dark chocolate sauce, candied orange, almond praline, vanilla yoghurt

16 

Eton mess

Raspberry sorbet, Chauntilly cream, raspberry & beetroot meringue

16 

Cheese plate

Australian & imported cheese, lavosh, rosemary honey, seasonal fruit

24 
option

Affogato

Fat Poppy espresso, Frangelico, vanilla bean ice cream

21 

Sorbet of the day

Ask your waiter for today's flavour

16 


After Dinner Drinks Menu



**Ask your waiter to see our
selection of after dinner drinks**

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

Fish & chips	16
Salad, tomato sauce	
Chicken tenderloins	16
Grilled, chips, salad	GF
Pasta pomodoro	16
Pasta, tomato sauce	VE

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