

THE BOX GRAZING FEAST

Min. 2 people sharing, \$85 per head | Optional wine pairing +\$45 per head

Sydney Rock Oyster Finger lime, flyfish roe, ponzu dressing (one each)

Zucchini flowers Lemon, thyme, cashew cream, salsa verde *VE*

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

Paperbark hot smoked salmon Lemon myrtle beurre blanc, sweet potato purée, silverbeet *GF*

Grilled scallops In shell, black sesame butter

Peter Lehmann, Pinot Gris, 2021, Eden Valley SA 2020

Pork ribs Caramelised in masterstock

Chicken supreme Warm fregola, parmesan, olive & roast vegetable salad, preserved lemon jus gras

Green salad Mixed petite greens, green goddess dressing *GF*

Paracombe, Pinot Noir, 2020, Adelaide Hills SA

Coconut & lime parfait Tropical fruit salsa

Cheese plate Blue, soft & hard, quince paste, honeycomb, sliced apple, lavosh *GF*

CHOICE OF

Longview 'Epitome' Late Harvest Riesling, Adelaide Hills SA '18

Morris Classic Liqueur Muscat, Rutherglen VIC, NV


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 (minimum 4)
Natural 4.5 
Finger lime, flyfish roe, ponzu dressing 5.5

Just prawns 22 
Fresh unpeeled from the fishmonger,
BOX seafood sauce

The BOX hot & cold seafood feast (min two people) + 60pp
Local prawns, ceviche, salmon rillettes, white anchoives,
oysters, mussels, salt & pepper baby squid, popcorn
prawns, beer battered fish & chips, house sauces

+ two desserts of your choice 150

+ bottle of KP Naturally Chenin Blanc Margaret River, 2021 165

+ two desserts & bottle of KP Naturally Chenin Blanc 195

Wine suggestions



Villa Sandi Prosecco DOC' 12
Veneto ITALY, NV

Atlas Grenache Rosé 11
Clare Valley SA, 2020

KP Naturally Chenin Blanc 13/49
Margaret River WA, 2021

SMALL PLATES

Two courses \$55 | Three courses \$70

Sydney Rock Oysters (4)

Natural

Finger lime, flyfish roe, ponzu dressing

GF

Just prawns

Fresh unpeeled from the fishmonger, BOX seafood sauce

GF

Zucchini flowers

Lemon, thyme, cashew cream, salsa verde

V

Stracciatella

Prosciutto, grilled nectarine, shaved fennel, arugula, pine nuts

GF

V

option

Grilled scallops

In shell, black sesame butter

GF

Beetroot cured kingfish

Lime, cucumber, jalapeño, nasturtium, miso emulsion

GF

Pork ribs

Caramelised in masterstock



Villa Sandi Prosecco DOC'
Veneto ITALY, NV

12

Atlas Grenache Rosé
Clare Valley SA, 2020

11

Rosily Semillon Sauvignon
Blanc (orgainc)
Margaret River WA, 2021

13

d'Arenberg 'Money Spider'
Rousanne (orgainc)
McLaren Vale SA, 2021

10.5

Poggiotondo Vermentino
'Delle Conghiglie' (Old Vines)
Tuscany ITALY, 2020

14

Maison Thorin Beaujolais
FRANCE, 2020

11.5

Longview 'Fresco' Nebbiolo
Blend Adelaide Hills SA, 2020

14

SIDES

+ \$9

Chips

Rosemary salt, smoked ketchup or preserved lemon aioli

GF

Green salad

Mixed petite greens, green goddess dressing

GF

Warm summer greens

A variety of summer greens

GF

Salt roasted Kipfler potatoes

Truffle aioli

GF

LARGE PLATES

Two courses \$55 | Three courses \$70

Shakshuka barramundi

Braised, lightly spiced Mediterranean sauce, tomato, capsicum, leek, saffron potatoes

GF

Falafel

Snow pea tendrils, beetroot hummus, pickled daikon, carrot, herbed labna, green goddess

V

GF

Berkshire pork belly

Apple & fennel slaw, baba ganoush, sour cherry relish

GF

Paperbark hot smoked salmon

Lemon myrtle beurre blanc, sweet potato purée, silverbeet

GF

Steak frites

Eye fillet, shoestring chips, roasted cherry tomato, béarnaise

+ \$9

GF

Chicken supreme

Warm fregola, parmesan, olive & roast vegetable salad, preserved lemon jus gras

BOX beer battered flathead

Housemade chunky tartare sauce, chips, leafy green salad

Frederico's paella

Prawns, mussels, squid, chicken, chorizo, tomato, peppers, peas, saffron rice (vegan option)

GF

V

option

The BOX hot & cold seafood feast (min two people)

Local prawns, ceviche, salmon rillettes, white anchoives, oysters, mussels, salt & pepper baby squid, popcorn prawns, beer battered fish & chips, house sauces

+ 60pp

+ two desserts of your choice

+ bottle of KP Naturally Chenin Blanc Margaret River, 2021

+ two desserts & bottle of KP Naturally Chenin Blanc

150

165

195



Hamelin Bay Sauvignon Blanc Margaret River WA, 2020 12

Shut the Gate 'Rosie's Patch' Riesling Clare Valley SA, 2021 12

Printhie 'Mountain Range' Merlot Orange NSW, 2019 11

Peter Lehmann Pinot Gris Eden Valley SA, 2021 12

Smokin' Barrels Cabernet Sauvignon Barossa SA, 2019 11

Printhie 'Topography' Chardonnay Orange NSW, 2021 14

Margan Semillon Hunter Valley NSW, 2021 11.5

Radio Boka Tempranillo Valencia SPAIN, 2019 10

KP Naturally Chenin Blanc Margaret River WA, 2021 13/49

DESSERTS

Dark chocolate crème brûlée

Toffee topped goodness, seasonal berries

Baked vanilla cheesecake

Anglaise, pistachio praline, Persian fairy floss

Eton mess

White chocolate ice cream, lime meringue, strawberry & elderflower salsa

Coconut & Lime Parfait

Tropical fruit salsa

Cheese plate

Blue, soft & hard, quince paste, honeycomb, fresh sliced apple, lavosh crackers

Affogato

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

Sorbet of the day

Ask your waiter for today's flavour

GF

GF

GF

GF
option

+ \$5

GF

DF

V

Dessert Cocktails



Frederico's Coco Loco 18
1800 coconut tequila, Kahlua, chocolate liqueur, salted caramel, coconut

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



Longview 'Epitome' 11
Late Harvest Riesling
Adelaide Hills SA, 2018

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.