



THE BOX  
ON THE WATER

## MENU SUMMER 2023

### While you are deciding - \$6.50

<b>Olives</b>	House marinated Sicilian & Kalamata olives	GF V
<b>Tamari almonds</b>	Roasted almonds	GF V
<b>House baked focaccia</b>	Sweet balsamic, olive oil & dukkah	V
<b>Chickpeas</b>	Spiced chickpeas	GF V

### A la carte

*2 course minimum Saturday lunch & dinner, Sunday lunch, Public Holidays*

#### Small

<b>Oyster bar</b> (Minimum 3)	<ul style="list-style-type: none"><li>• Natural with lemon</li><li>• Lime, wasabi &amp; fly fish roe</li><li>• Orange, candied onion &amp; mint mignonette</li></ul>	\$6.50 \$7.50 \$7	GF
<b>Just prawns</b>	Fresh, unpeeled prawns with seafood sauce	\$25	GF
<b>Gin cured salmon</b>	Cucumber, lime, mint, radish & crème fraîche	\$23	GF
<b>Twice cooked pork belly</b>	Kombucha red cabbage purée, apricot & honey jam	\$24	GF
<b>Steamed black mussels</b>	Fennel, spring onion, garlic, chili, creamy white wine sauce & focaccia	\$23	GFO
<b>Duck liver pâté</b>	Port jelly, pickled grapes & focaccia	\$21	GFO
<b>Salt &amp; pepper Loligo squid</b>	Roast garlic aioli & chili jam	\$24	GFO
<b>Grilled chili garlic prawns</b>	Nahm Jim, lime & focaccia	\$21	GFO
<b>Heirloom tomato carpaccio</b>	Stracciatella, raspberries, basil & pine nuts	\$19	GF V VE option
<b>Steak tartare</b>	Green peppercorn dressing, cured egg yolk & iceberg lettuce cups	\$24	GF

## Large

<b>Paella</b>	Prawns, mussels, market fish, chorizo, peas, sofrito & saffron rice	\$39	GF
<b>Vegan paella</b>	Seasonal vegetables, sofrito & saffron rice	\$28	GF VE
<b>Crispy skinned duck breast</b>	Pumpkin purée, asparagus, beetroot & cherry jus	\$46	GF
<b>Grilled barramundi</b>	Sweet potato mash, wilted spinach & riesling beurre blanc	\$42	GF
<b>Lemon myrtle chicken breast</b>	Creamy barley, wild mushrooms & parmesan foam	\$39	
<b>Fish &amp; chips</b>	Pale ale battered Flathead, chips, baby leaf salad & chunky tartare	\$29	GFO
<b>Grass fed sirloin steak</b>	250g sirloin, greens, truffle butter, salt baked kipfler potatoes	\$48	GF
<b>Steamed black mussels</b>	Fennel, spring onion, garlic, chili, creamy white wine sauce, focaccia	\$39	GFO

## To share

<b>Hot &amp; cold seafood feast</b> (Min. 2 people)	<i>Cold</i> Oysters, prawns, gin cured salmon & white anchovies <i>Hot</i> Grilled barramundi, mussels, squid, chilli garlic prawns, chips & salad	\$74/ perso n	GFO
<b>Fried baby snapper</b>	Bok choy, Jalapeño, apple, celery, chimichurri & rice	\$79 for 2	GF

## Sides - \$12

<b>Chips</b>	Rosemary salt, curry ketchup, lemon aioli	GF
<b>Roast sweet potato salad</b>	Feta, pecan, green leaves, agave dressing	GF
<b>Seasonal greens</b>	Miso butter, sesame seeds	GF
<b>Smashed chat potatoes</b>	Tzatziki	GF

## Sweets

<b>Coffee crèma catalana</b>	Blueberry & lemon coulis, hazelnut ice cream	\$16	GF
<b>Chocolate lava fondant</b>	Bourbon dulce de leche, candied mandarin, tuille	\$16	

<b>Raspberry Eton Mess</b>	Raspberry sorbet, fresh raspberries, Chantilly cream, raspberry & beetroot meringue	\$16	GF
<b>Vanilla bean cheesecake</b>	Almond shortbread, sweet balsamic marinated strawberries, strawberry ice cream	\$16	
<b>Sorbet of the day</b>	Ask your waiter for today's flavour	\$16	VE GF
<b>Cheese plate</b>	Local & imported artisan cheeses, fruit, honey, lavosh	\$24	GFO
<b>Affogato</b>	Fat poppy espresso coffee, Frangelico, vanilla bean ice cream	\$21	GF