

boilerhouse | dine

to start

iced oxheart tomato & red pepper soup, white truffle oil & basil fromage blanc v lc gf
15

steamed maroochydore spanner crab tian, crystallized ginger, avocado, capers lc lf gf
19

vodka & juniper berry cured atlantic salmon, fennel & lime lc gf lf
17

king island feta & pesto 'bastille', panzanella v gf
18

pan seared poussin, sage and mustard emulsion, seasonal leaves lc lf gf
18

roquefort, parma ham, gem lettuce, vine ripened tomato lc
18

v - vegetarian vg - vegan n - contains nuts lf - low fat lc - low carb

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main fare

port lincoln arno bay grilled malloway, royal blue mash, tomato & pernod fondue,
spring bay ocean mussels, native olives_{gf}

29

bermagui ocean jacket, celeriac, spanish onion `a la grecque', champagne sauce_{lf}

28

cape grim black angus tenderloin 200g, confit potatoes, café du paris butter, rioja
reduction_{gf}

34

twice cooked risotto of wild australian mushrooms, sovrono grana_{v gf}

28

roast cumin lamb, marinated aubergines, oregano rosemary & lime dressing_{lc lf gf}

31

range chicken breast, sautéed savoy, french tarragon cream, sweet corn_{lc}

27

something on the side

royal blue mash_{v gf} 7

asparagus, extra virgin wa gingili olive oil_{lc v} 7

dutch carrots, citrus_{lc lf v} 7

brocollini, slivered almonds_{lc n lf v} 7

sautéed english spinach_{lc lf v} 7

green leaves w/ house dressing_{lf lc v} 7

rustic capresse, tomato, bocconcini & basil_{v lc} 7

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from the grill

served w/ mash or chips & salad

chicken breast 250g, tarragon cream
27

barramundi, tomato fondue
32

scotch fillet 250g, jus
34

sirloin 250g, jus
28

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final flings

free of nothing! the chef will happily cater the desserts to any special dietary requirements

mango cheese cake, mango marshmallow, mango gelato, sesame tuille

14

frangelico tiramisu, macerated strawberries ⁿ

12

classic crème brulee, citrus salad, biscotti ⁿ

12

chocolate parfait, pistachio nougatine, cassis granita ⁿ

12

st agur, triple cream brie, clothed maffra, prune & walnut pastillage, pear

18

ice cream & sorbet selection, brandy snaps

12

affogato, espresso, ice cream, your choice of liqueur

17

tea too

individual pot - english breakfast,
earl grey, chamomile, peppermint, green tea, chai

4.5

caffeine fix

short black | espresso, long black, macchiato, flat white, cappuccino, café latte, café
mocha, hot chocolate, chai latte 4

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