



boilerhouse

restaurant & bar

STARTERS

- Wild Fresh Signature Oysters** GF DF 4.5ea
native finger lime dressing
- Grilled Peach** GF, V 22
vannella stracciatella, vincotto, seeds, sorrel
- Pacific Reef Cobia Sashimi** DF 22
watermelon, cucumber, sesame, tamari
- Duck Breast** DF 24
cherry, snow pea, hoisin, pickled onion
- Scallops** DF 26
corn, chorizo, farro, chive

MAINS

- Ricotta Gnocchi** V 34
heirloom tomato, buffalo curd, olive, sunflower pesto
- Cone Bay Barramundi** GF, DF 36
pea, quinoa, fennel, preserved lemon
- Broadbill Swordfish** GF 36
asparagus, tomato, caper, brown butter
- Berkshire Pork Cutlet** GF 36
red cabbage, speck, witlof, apple
- Jack's Creek Angus Short Rib** 42
smoked eggplant, snow pea, soy mustard, horseradish

SIDES

- Shoestring Fries** V, DF 8
aioli
- Green Beans** V 10
miso butter, crispy shallots
- Rocket Salad** V, GF 10
peach, parmesan, pine nut

TO SHARE

- 700g Riverine Angus Hanger Steak** 90
chickpea, carrot, king brown mushroom,
bone marrow butter



GF = Gluten Free DF = Dairy Free V = Vegetarian

0.95% surcharge applicable to all credit card payments.

15% surcharge applicable on all public holidays.



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DESSERT

Chocolate Parfait 18
cherry, honeycomb, creme friache

Wattleseed Panna Cotta GF 16
fig, hazelnut, coffee

Roasted Strawberries GF DF 16
whipped coconut, macadamia, meringue, mint

Australian Artisan Cheese 12/18/24
fig, fig paste, lavosh

Affogato, Kahlua, Baileys, Frangelico 15

2015 Bimbadgen Estate Botrytis 30% Yarra Valley VIC 12/60

Patron XO Cafe 35% MEXICO 15

Glenfiddich Single Malt 12yr 40% Speyside SCOTLAND 14

Glenfiddich Single Malt 18yr 40% Speyside SCOTLAND 20

Hennessey V.S.O.P. 40% Cognac FRANCE 14

Hennessey XO 40% Cognac FRANCE 30

St Remy Napoleon Brandy 37% St Remy FRANCE 12

Galway Pipe Tawny 18.5% Langhorne Creek SA 14

Penfolds Grandfather Tawny 20% Nuriootpa SA 30

