

the menu at **boilerhouse** is designed to share.  
**for 2** – we recommend five to six dishes.  
**for 4-6** – try six to eight dishes, and double up.

|   |          |
|---|----------|
| mount zero <b>olives</b> [V DF GF]  | 6        |
| spiced candied <b>macadamias</b> [V DF GF]  | 6        |
| house baked olive <b>foccacia</b> / cultured butter [V DF]                            | 8        |
| wild fresh signature <b>oysters</b> / finger lime / chardonnay vinegar [DF GF]        | 4.5 ea   |
| <b>betel leaf</b> / fraser island spanner crab / pomelo / cucumber [DF GF]            | 8 ea     |
| <b>fig</b> carpaccio / buffalo curd / black garlic / puffed quinoa [GF V]             | 14       |
| chicken liver <b>pate</b> / maple jelly / pickled onion / charred sourdough           | 14       |
| hiramasa <b>kingfish</b> pastrami / cucumber / radish / wasabi curd / nori [GF]       | 16       |
| zucchini <b>fritters</b> / smoked scamorza / truffle aioli [V]                        | 16       |
| grilled <b>peach</b> / jamon / buffalo mozzarella / black garlic / pine nut [V GF]    | 18       |
| roasted heirloom <b>carrot</b> / brown butter yoghurt / almond / nasturtium [GF V]    | 16       |
| ricotta <b>gnocchi</b> / butternut / oyster mushroom / olive [V]                      | 22       |
| s.a. <b>mussels</b> / cambodian curry sauce [GF DF]                                   | 24       |
| abrolhos island <b>scallops</b> / pea / pancetta / mint [GF DF]                       | 26       |
| cone bay <b>barramundi</b> / celeriac / cavolo nero / caper / macadamia [GF]          | 26       |
| broadbill <b>swordfish</b> / piquillo pepper / fennel / brown butter [GF]             | 30       |
| aylesbury <b>duck</b> leg / shiitake / bok choy / masterstock [DF]                    | 32       |
| grass-fed <b>lamb</b> rump / jerusalem artichoke / puy lentil / jus [GF]              | 30       |
| riverine <b>hanger</b> steak / potato / asparagus / lovage [GF]                       | 32       |
| dry aged <b>1.2kg rib eye</b> on the bone / blue cheese butter / mustard [GF]         | 120      |
| grilled <b>broccolini</b> / fermented chilli butter / panko [V]                       | 12       |
| roasted <b>cauliflower</b> / fish sauce / mint [DF GF]                                | 10       |
| <b>rocket</b> / peach / pine nut / parmesan [V GF]                                    | 8        |
| white chocolate <b>parfait</b> / strawberry / waffle / miso [V]                       | 18       |
| vanilla bean <b>panna cotta</b> / fig / rosella / kataifi pastry [V]                  | 16       |
| caramelised pineapple <b>pavlova</b> / whipped coconut / wild rice / cashew [V DF GF] | 16       |
| australian artisan <b>cheese</b> / fig paste / lavosh [V]                             | 14/18/24 |

**boilerhouse chef's menu – 77 pp.**

to be enjoyed by the whole table

**macadamias / betel leaf / kingfish / fritters / mussels / hanger steak / cauliflower /  
 parfait / pavlova**