

BOILERHOUSE

KITCHEN & BAR

BUBBLES

MOLLY'S CRADLE SPARKLING PREMIUM BRUT HUNTER VALLEY NSW	10/38
DAL ZOTTO PUCINO PROSECCO KING VALLEY VIC	12/58
DE BEAUREPAIRE 'BLANCHEFLEUR' BLANC DE BLANC RYLSTONE NSW	58
TAITTINGER CUVÉE PRESTIGE CHAMPAGNE FRANCE	99

WHITE

DE BEAUREPAIRE 'BILLET DOUX' SEMILLION SAUVIGNON BLANC RYLSTONE NSW	12/48
TAI NUI SAUVIGNON BLANC MARLBOROUGH NZ	12/48
SHAW AND SMITH SAUVIGNON BLANC ADELAIDE HILLS SA	65
MOLLY'S CRADLE SAUVIGNON BLANC HUNTER VALLEY NSW	40
KEITH TULLOCK "PER DIEM" PINOT GRIS HUNTER VALLEY NSW	12/48
ROCKBARE RIESLING CLARE VALLEY SA	48
FIRST CREEK CHARDONNAY HUNTER VALLEY NSW	12/48
GIANT STEPS CHARDONNAY YARRA VALLEY VIC	65

PINK

ALL SAINTS MOSCATO WAHGUNYAH VIC	12/48
THE PAWN "EL DESPERADO" ROSE ADELAIDE SA	55
AIX ROSE PROVENCE FRANCE	60

RED

PLANTAGENET THREE LIONS PINOT NOIR MOUNT BARKER WA	12/48
DE BEAUREPAIRE 'PERCEVAL' PINOT NOIR RYLSTONE NSW	60
MOLLY'S CRADLE MERLOT HUNTER VALLEY NSW	12/48
THORN-CLARKE SANDPIPER SHIRAZ BAROSSA VALLEY SA	12/48
SILKMAN SHIRAZ HUNTER VALLEY NSW	65
DE BEAUREPAIRE 'LE MARQUIS' CABERNET SAUVIGNON RYLSTONE NSW	12/48
ASHBROOK CABERNET SAUVIGNON MARGARET RIVER WA	65

LOCAL CRAFT BEER

4 PINES PACIFIC ALE 330ML 3.5% ABV BROOKVALE NSW	13
7TH DAY BREWERY PALE ALE 375ML 5.1% ABV BROOKVALE NSW	14
7TH DAY BREWERY XPA 375ML 4.7% ABV BROOKVALE NSW	13
7TH DAY BREWERY RED IPA 375ML 6.4% ABV BROOKVALE NSW	13

AUSTRALIAN BEER

HAHN PREMIUM LIGHT 375ML 2.4% ABV CAMPERDOWN NSW	8.5
BYRON BAY LAGER 355ML 4.2% ABV BYRON BAY NSW	10
FURPHY REFRESHING ALE 375ML 4.4% ABV GEELONG VIC	11
JAMES SQUIRE 150 LASHES 345ML 4.2% ABV CAMPERDOWN NSW	11

INTERNATIONAL BEER

KIRIN ICHIBAN 330ML 5% ABV JAPAN	12
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CIDER

LITTLE CREATURES PIPSQUEAK APPLE 330ML 5.2% ABV GEELONG VIC	12
7TH DAY BREWERY RASPBERRY SOUR CIDER 375ML 5.2% ABV BROOKVALE NSW	13
4 PINES BROOKVALE UNION GINGER BEER 330ML 4% ABV BROOKVALE NSW	12

SELTZER

AUSTRALIA SELTZER CO. W/ VODKA, FINGER LIME, LEMON & WILD GINGER 275ML 4.5% ABV ARTARMON NSW	12
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COCKTAILS

CAIPIROSKA (LIME OR STRAWBERRY) VODKA, SYRUP, LIME OR STRAWBERRY	19
MOJITO WHITE RUM, SYRUP, FRESH MINT, CLUB SODA, LIME	19
APEROL SPRITZ APEROL, PROSECCO, SODA WATER, BLOOD ORANGE	19
PIMMS & LEMONADE CUCUMBER, APPLE, ORANGE, STRAWBERRY, MINT, LEMON, LIME	15



BOILERHOUSE

KITCHEN & BAR

SNACKS & SIDES

FROM 5 PM

BREAD AND BUTTER	1.5PP
SMASHED POTATO, PARMESAN CHEESE, CONFIT GARLIC, FRIED SAGE	6
FRESHLY SHUCKED SYDNEY ROCK OYSTERS WITH CHAMPAGNE MIGNONETTE (1/2 DOZEN)	29
COBB SALAD	6

TWO COURSE 65 - THREE COURSE 80

CHOOSE ONE ENTRÉE / MAIN / DESSERT PER PERSON

ENTRÉE

MUSHROOM [VG]
CHIMICHURRI, SHALLOTS, ROCKET RADICCHIO, CRISPY SOUR DOUGH

CRAB LINGUINE
LEMON ZEST, MIXED HERBS, TOMATO, CHILLI SOURDOUGH CRUMBLE

SCALLOPS [GF]
SPECK, VINE TOMATO, CAULIFLOWER PURE, SALMON ROE

PROSCIUTTO AND FIGS
BLUE CHEESE, WALNUTS, BLOOD ORANGE, WATERMELON RADISH,
RADICCHIO

BEETROOT TART [V]
BALSAMIC ONION, GOATS CHEESE, HUMMUS, PUFF PASTRY

MAIN

JAPANESE PUMPKIN [VG]
DUKKAH SPICE, ORGANIC ROCKET, BALSAMIC GLAZE, SALTED HAZELNUTS

PAN SEARED SNAPPER [GF]
LENTIL TOMATO ZUCCHINI BLACK OLIVE RAGOUT, CARAMELIZED LEMON

LAMB BACKSTRAP [GF]
CARROT PUREE, GRILLED ASPARAGUS, VEAL JUS, HEIRLOOM CARROTS

ANGUS FLAT IRON [GF]
CELERIAC PUREE, KALE, HEIRLOOM TOMATOES, VEAL JUS

PORK BELLY [GF]
ASIAN FIVE SPICE, APPLE SLAW

DESSERT

APPLE TARTE TATIN
FRANGIPANE CREAM, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM, PUFF
PASTRY

BUTTERMILK PANNA COTTA
POMEGRANATE, MOLASSES

CHOCOLATE GANACHE TART
PINE NUT PRALINE, RASPBERRY SORBET

WHIPPED RICOTTA
LEMON CRUMBLE, STRAWBERRY JELLY, LEMON BALM

PERSIAN FLAIR FLOSS IN CHOCOLATE GANACHE TART

CHEESE PLATE
2 CHEESE OF THE DAY SERVED WITH CONDIMENTS

V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | GF - GLUTEN FREE
TURN OVER TO SEE DRINKS MENU | PLEASE INFORM US OF ANY ALLERGIES WHEN PLACING ORDERS
*PLEASE NOTE THERE IS A PUBLIC HOLIDAY SURCHARGE OF 12.5%

