

BOILERHOUSE

KITCHEN & BAR

SNACKS & SIDES FROM 5 PM

BREAD AND BUTTER	1.5PP
MOUNT ZERO OLIVES [GF,DF,V]	5
WARM HOMOUS, YOGHURT FLATBREAD, BUTTERED PINE NUTS [V]	12
FALAFEL, GREEN TAHINI [GF,DF,VG]	12
CHARCUTERIE BOARD (CHANGES DAILY, PLEASE ASK YOUR WAITER) [DF]	29
LEAF SALAD, ROSE GERANIUM VINAIGRETTE [GF,DF,V]	6
FRENCH FRIES [GF,DF,V]	6

TWO COURSE 65 - THREE COURSE 80

CHOOSE ONE ENTRÉE / MAIN / DESSERT PER PERSON

ENTRÉE

POTTED QUEENSLAND KING PRAWNS, CELERIAC REMOULADE, WATER CRACKERS
GRILLED WEST COAST OCTOPUS, SKORDALIA, WALNUT, CUCUMBER, POMEGRANATE [GF,DF]
PARSNIP SOUP, BUTTERED FRASER ISLE SPANNER CRAB [V OPTION AVAILABLE,GF]
WHIPPED GOATS CURD, GRILLED BROCCOLINI, BROAD BEANS, VINCOTTO [V,GF]

MAIN

RICOTTA GNOCCHI, SHIMEJI MUSHROOMS, PARMESAN (ENTRÉE OR MAIN) [V.]
CRISP SKIN OCEAN TROUT, WARM CAULIFLOWER SALAD, WHIPPED COD ROE [GF]
SLOW BRAISED BEEF CHEEK, SOFT POLENTA, CHICORY [GF]
GRILLED ANGUS FLATIRON STEAK, FRENCH FRIES, SALSA VERDE [GF,DF]

DESSERT

COCONUT PANNA COTTA, RHUBARB, RASPBERRIES [GF,V]
WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM
PASSION FRUIT TARTLET, PINE NUT PRALINE, MANGO SORBET
FARMHOUSE BRIE, DATES, GREEN APPLE, CELERY

PLEASE SEE DRINKS MENU FOR AVAILABLE WINE, BEER, CIDER AND SPIRITS

PLEASE INFORM US OF ANY ALLERGIES WHEN PLACING ORDERS
*PLEASE NOTE THERE IS A PUBLIC HOLIDAY SURCHARGE OF 17%

V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | GF - GLUTEN FREE

