

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 olives [V DF GF]	6
spiced candied macadamias [V DF GF]	6
wild fresh signature oysters / finger lime / chardonnay vinegar [DF GF]	4.5 ea
betel leaf / fraser island spanner crab / pomelo / cucumber [DF GF]	8 ea
grilled focaccia / taramasalata / salmon roe	14
chicken liver pate / maple jelly / pickled onion / charred sourdough	14
hiramasa kingfish pastrami / cucumber / radish / wasabi curd / nori [GF]	16
zucchini fritters / smoked scamorza / truffle aioli [V]	16
beetroot salad / buffalo curd / pumpkin seed / mustard leaf [V GF]	16
king prawns on toast / fennel / caper / garlic butter	18
ricotta gnocchi / butternut / king brown mushroom / enoki [V]	22
s.a. mussels / cambodian curry sauce [GF DF]	24
abrolhos island scallops / smoked carrot / shellfish oil / sea herbs [DF GF]	26
cone bay barramundi / celeriac / cavolo nero / caper / macadamia [GF]	26
grass-fed lamb rump / jerusalem artichoke / mt zero lentils / jus [GF]	30
riverine flatiron steak / burnt miso / asparagus / potato	32
aylesbury duck breast / white onion / shiitake / bok choy	34
wagyu scotch fillet (mbs 6/7) / smoked eggplant / sugar snap / soy mustard	40
grilled broccolini / fermented chilli butter / panko [V]	12
fried brussels / fish sauce / mint [DF GF]	10
rocket / pear / pine nut / parmesan [V GF]	8
white chocolate parfait / strawberry / waffle / miso [V]	18
vanilla bean panna cotta / fig / rosella / pistachio [V]	16
caramelised pineapple pavlova / whipped coconut / wild rice / cashew [V DF GF]	16
australian artisan cheese / fig paste / lavosh [V]	24

boilerhouse chef's menu – 77 pp.

to be enjoyed by the whole table

**macadamias / betel leaf / kingfish / fritters / mussels / flatiron / brussels /
parfait / pavlova**