

BOILERHOUSE

KITCHEN & BAR

SNACKS & SIDES FROM 5 PM

BREAD AND BUTTER	1.5PP
MOUNT ZERO OLIVES [GF,DF,V]	5
ZUCCHINI FRITTER, SMOKED MOZZARELLA, TRUFFLE AIOLI (4 PIECES)	12
FRESHLY SHUCKED SYDNEY ROCK OYSTERS W/ CHAMPAGNE MIGNONETTE (1/2 DOZEN)	29
LEAF SALAD, ANISE MYRTLE VINAIGRETTE [GF,DF,V]	6
FRENCH FRIES [GF,DF,V]	6
FRENCH GREEN BEAN, CRISPY SHALLOTS, ALMONDS	6

TWO COURSE 65 - THREE COURSE 80

CHOOSE ONE ENTRÉE / MAIN / DESSERT PER PERSON

ENTRÉE

CHICKEN PATE, PICKLED ONION, WARM GRILLED SOURDOUGH
GRILLED KING PRAWNS, SALSA VERDE, GARLIC, ASPARAGUS, CRISPY CAPER
HEIRLOOM TOMATO SALAD, BUTTERED FRASER ISLE SPANNER CRAB [V OPTION AVAILABLE,GF]
WHIPPED GOATS CURD, GRILLED BROCCOLINI, ASPARAGUS, VINCOTTO [V,GF]

MAIN

RICOTTA GNOCCHI, ENOKI MUSHROOMS, ROAST PUMPKIN, PEPITAS (ENTRÉE OR MAIN) [V.]
CORAL COAST BARRAMUNDI, GREEN PAW PAW, MANGO, NAM JIM [GF]
CRISPY PORK BELLY, CAULIFLOWER PUREE, CHICORY
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

