

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
grilled foccacia / taramasalata / salmon roe	14
chicken liver pate / cherry / pickled onion / cocoa nib / charred sourdough	14
hiramasa kingfish pastrami / cucumber / radish / wasabi curd / nori [GF]	16
zucchini fritters / smoked scamorza / truffle aioli [V]	16
vannella burrata / heirloom cherry tomato / black garlic / puffed nori [V GF]	20
ricotta gnocchi / heirloom tomato / gordal olive / persian fetta [V]	22
s.a. mussels / cambodian curry sauce [GF DF]	24
abrolhos island scallops / corn / shiitake / chive [GF]	26
Local snapper / peppers putanesca / smoked anchovy [DF GF]	36
grass-fed lamb rump / pea / charred onion / black olive [DF GF]	33
riverine flatiron steak / burnt miso / baby leeks / potato foam [GF]	32
wagyu tenderloin [mbs 6/7] / polenta chips / citrus ponzu / shallot	42
grilled broccolini / fermented chilli butter / panko [V]	12
green beans / miso brown butter / fried shallot [V GF]	10
rocket / pear / pine nut / parmesan [V GF]	8
smoked chocolate parfait / morello cherry / almond / raspberry [V GF]	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 / gnocchi / flatiron / beans /
parfait / pavlova**

**17% surcharge applies on all public holidays*