

# SUNSET SIPS BAR MENU

3-6pm Friday to Sunday

- Request table service or order at the bar with your table number -

## NIBBLES

<b>The BOX olives</b> House marinated Sicilian & Kalamata GF 5	<b>Sourdough</b> 'La Tartine' with sweet balsamic & olive oil 5
<b>Almonds</b> Tamari roasted GF 5	<b>Fries</b> Rosemary salt & garlic aioli GF 7
<b>Wasabi peas</b> Roasted, coated, dehydrated green peas 5	<b>Onion rings</b> Beer battered Spanish onion rings 7

## FROM THE SEA

### Oysters Sydney rock oysters

Sesame, ginger, citrus dressing x6 GF 19
Virgin Bloody Mary dressing x6 GF 18
Baked Spanish Kilpatrick x6 22
Trio plate x 6 (2 of each) 20

<b>BOX prawns</b>
Fresh from the fishmonger, unpeeled with BOX seafood sauce & lemon GF 19

<b>Cold seafood tasting plate</b>
Chef's selection of cold seafood with dipping sauce GF 19

## MEAT

<b>Antipasto plate</b>
Selection of cold cuts, olives, marinated vegetables GF option 18

<b>Drunken pâté</b>
Smooth and full flavoured with cornichons & La Tartine sourdough GF option 22

<b>Popcorn jerk chicken</b>
Coated, jerk seasoned fried chicken bites with caribbean style dipping sauce 17

<b>BOX steak sandwich</b>
On sourdough with caramelised onion, sweet beetroot relish, onion rings, salad garnish GF option 22 Add blue cheese +\$4

## CHEESE PLATE

Australian and imported cheese, sliced fresh fruit with lavosh 18

**Happy hour Friday to Sunday 4-5pm - house wine, sparkling & tap beers**