

# WINTER MENU 2016



## WHILE YOU ARE DECIDING

### **BOX marinated olives**

House marinated Sicilian & Kalamata GF 5

### **Almonds**

Tamari roasted GF 5

### **Sourdough**

'La Tartine' with sweet balsamic & olive oil 5

### **Wasabi peas**

Roasted, coated, dehydrated green peas 5

## OYSTER BAR & SHARE PLATES

### **Sydney rock oysters**

Natural with sesame, ginger, citrus dressing x6 19 GF

Baked Spanish Kilpatrick x6 22 GF

Virgin Bloody Mary dressing x6 18

Trio plate x6 (2 of each) 20

### **Drunken pâté**

Smooth and full flavoured with cornichons & La Tartine sourdough 22 GF option

### **Cold seafood tasting plate**

Chef's selection of cold seafood with dipping sauce 19 GF

### **Antipasto plate**

Selection of cold cuts, olives, marinated vegetables 18 GF option

### **Cheese plate**

Australian and imported cheese, sliced fresh fruit with lavosh 18 GF option

### **Whole fried snapper (for 2)**

Coconut jasmine rice, tamarind sauce, spicy Thai slaw 55

### **BOX Grand seafood plate (for 2)**

A selection of hot and cold seafood with dipping sauces with fries & salad. Price per person 40pp

## **SMALL PLATES**

starter size to savour or share

### **Popcorn jerk chicken**

Coated, jerk seasoned fried chicken bites with Caribbean style dipping sauce 17

### **Lemon myrtle squid**

Lightly fried with lemon myrtle dusting & spicy citrus Asian dipping sauce 18 GF

### **Mussels**

Moules Marinières - creamy wine wine, garlic, shallots, fresh herbs 19

### **BOX prawns**

Fresh from the fishmonger, unpeeled with the BOX seafood sauce & lemon 19 GF

### **Szechuan poached belly of pork**

Chilli crab, pear, coriander 19

### **Seared scallops**

Smoked parsnip puree, chorizo sausage, balsamic glaze 18

### **Fillet of kangaroo**

Wasabi & avocado silk, sesame tare 19 GF

### **Parisian gnocchi**

Choux pastry gnocchi with cauliflower, mushroom, sage beurre noisette & stilton blue 21 V

### **Crisp polenta**

Trio of asian mushroom, shiitake broth, truffle oil 18 V

### **Salad of Verdelho poached chicken**

Crispy prosciutto, confit garlic, cucumber ribbons 18 GF

### **Artichoke & fennel salad**

Whole baby artichoke, goat's cheese, puffed caper & fennel 18 V

### **BOX steak sandwich**

On sourdough with caramelised onion, sweet beetroot relish, onion rings, salad garnish 22

Add blue cheese +\$4 GF option

## **LARGE PLATES**

### **mains**

#### **John Dory**

Pan fried on cauliflower & potato mash with gremolata & tomato vinaigrette 29

#### **Boxhead chowder**

Chef's selection of seafood, bound in a creamy, warming leek 29  
& seafood velouté GF

#### **Beer battered flathead**

French fries, house made tartare, salad & lemon 25

#### **Fillet of salmon**

Smoked kumara, eggplant caponata & lime beurre blanc 29

#### **Angus Scotch fillet**

Smashed chats, green pea puree, bush pepper jus 32  
Add 3 prawns +\$7

#### **Confit of duck**

On house roasted creamed corn with a sweet cherry glaze 31 GF

#### **Parisian gnocchi**

Choux pastry gnocchi with cauliflower, mushroom, sage beurre noisette & stilton blue  
27 V

## **SIDES**

#### **Fries**

Rosemary salt & saffron aioli 7 GF

#### **Onion rings**

Beer battered Spanish onion rings 7

#### **Creamy mash**

Garlic & herb butter 7 GF

#### **Vegetables**

Dutch carrots & brussel sprouts (al dente) with spicy harissa 7 GF

#### **Green beans**

Tossed with garlic butter topped with slivered almonds 7 GF

#### **The BOX salad**

Rocket, parmesan, sliced pear & walnut with white balsamic dressing 7 GF

## **KIDS**

### **(under 12 years)**

inclusive of a small soft drink and vanilla ice cream with a choice of topping 14

### **Fish & chips**

Salad & tomato sauce

### **Chicken tenderloins**

Grilled, uncoated with fries, salad & tomato sauce GF

### **Polenta**

Crispy wedges with salad & tomato sauce GF

## **DESSERTS**

### **Chocolate pudding**

Soft centred chocolate pudding, sweetened mascarpone, bishop sauce 13

### **Ginger brûlée**

Ginger & lemon infused, candied ginger, raspberry coulis 13 GF

### **Coconut panna cotta**

Topped with champagne strawberries, served with a poppy seed wafer 13 GF

### **Whole apple crumble**

Baked with honey & cider, oatmeal crumb & brandy Anglais 13

### **Affogato**

Fat Poppy espresso coffee, Frangelico liqueur, vanilla bean ice cream 15 GF

### **Cheese plate**

Australian & imported cheeses, sliced fresh fruit with lavish 18 GF option

### **Espresso Martini**

Vodka, Kahlua, Fat poppy espresso coffee 16