

# BOYDELL'S

## **Starter**

Tempura winter vegetables with salsa verde.

Smoked trout & horseradish rillettes, caper berries & sourdough.

House made hummus with our pickled baby roots & flat bread.

Duck liver parfait, pickled rhubarb, cranberry gel, garlic croutes.

## **Entree**

Beetroot cured salmon, apple & celeriac slaw, baby cress, Yarra pearls.

Beef carpaccio, pickled baby king brown mushroom, Japanese radish, yuzu gel, wasabi mayo.

Pan seared scallops, roasted cauliflower, caramelised eschalot, sprouts.

Forest mushroom tart, crisp enoki & parmesan wafer.

## **Main**

3 Little pigs- crisp pork belly, ham hock bon bon, cider braised pork cheek, smoked potato puree.

Spice rubbed & slow roasted lamb shoulder, glazed baby carrots, bitter leaves & feta.

Chinese 5 spice duck breast, caramelised witlof, parsnip puree, fresh orange, golden baby beetroot.

Pan seared barramundi, prawn and crab wonton, shellfish bisque, petite herb salad.

Sage & Onion potato dumplings, tempura florets, burnt sage butter, cauliflower puree.

## **Sweets**

Bailey parfait, dark choc & coffee mousse, candied & salted popcorn.

Lavendar scented panna cotta, almond praline, earl grey soaked sultanas.

Chocolate pudding with honeycomb, poached mandarin, orange cream

Cheese of the day -ask your waiter

## **Sides \$9**

Roasted potato, pistachio praline, rosemary salt.

Roasted sprouts, reduced balsamic, almonds.

2 course \$70, 3 course \$85, 4 course \$100

10% surcharge on Sundays & Public Holidays

# BOYDELL'S

## **Aperitif**

Aperol Spritz 15

Farmers wife G&T 15

## **Boydell's Estate Grown Wines**

2019 Verdelho 9/37

2019 Chardonnay 9/37

2019 Reserve Chardonnay 13/52

2019 Sparkling Verdelho 9/37

2018 Sparkling Rosé 9/37

2019 Rosé 9/37

2019 Merlot 9/37

2017 Shiraz 9/37

2018 Reserve Shiraz Pinot 12/47

## **Tinshed beer**

Pale Ale 8

Mid strength 8

IPA 8

## **Night cap**

Boydells NV Reserve Fortified Verdelho 13

Four Pillars Shiraz Gin 13

Ron Zacapa XO Aged Rum 16

Glenfarclas Single Malt aged Scotch Whiskey 16

Espresso Martini 16

## **Non Alcoholic**

750ml San Pellegrino 8

Soft Drinks- Coke, Lemonade 5

# BOYDELL'S

## R E S T A U R A N T

### **Bar Eats**

Serrano Jamon, Manchego, white anchovies, apple, cranberry & rosemary paste, sour dough 19

Smoked trout & horseradish rillettes, caper berries, sour dough 19

House made hummus with our pickled baby roots & flatbread 12

Add Serrano Jamon + 5

Duck liver parfait, caperberries & croutes 19

Washed rind cheese, truffled honey, salted & candied walnuts, lavosh  
19

Sourdough bread, olive oil, balsamic syrup, marinated olives 12

### **Drinks**

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2019 Chardonnay 9/37

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750ml San Pellegrino 8

Tinshed Beer 8

Soft Drinks 5