



Starters

Smokey Butter Bean Dip

*with pickled baby veg, beetroot,
tapenade, feta & flatbread*

Roasted Vegetable Terrine

*with Mediterranean vegetables, chilli
jam and Parmesan wafers*

Crispy Whitebait

with green Goddess sauce

Sticky Pork Belly

*with watermelon, chilli, basil and
fermented soy*

Korean BBQ Wingettes

Spicy chicken with togarashi

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Entree

Kingfish Ceviche

*with salt cod beignets, pomelo, yuzu and
fermented soy*

Botanical cured Salmon

*with new season peas, cucumber juice,
avrugá caviar and nasturtium*

Confit Duck Bon Bons

*with date and fennel compote and carrot
puree*

Crab and Cheddar Tart

with avocado mousse and green apple

Fresh Burrata

*with heirloom cherry tomatoes, tomato
consommé, basil*



Mains

Line Caught Mulloway

*Pan seared with Fresh samphire daikon
salad and miso butter*

Chicken Roulade

*with Jamon, asparagus, tarragon and
morel cream*

Stilton Pithivier

*with kale and black barley, sweet potato,
poached pear and hazelnuts*

Roasted Porchetta

*with cauliflower purée, spring cabbage,
bacon & apple*

Beef Short Rib

*Shiraz braised with roasted eschallot,
baby roots, herb and lemon crust*



Desserts

Cranachan Mess

*with meringue, raspberries, toasted
oatmeal, whiskey & honey cream*

Lemon parfait

*with ginger sponge, coconut marshmallow
& citrus*

Chocolate Pannacota

*with candied nuts, macerated dried fruits
and blood orange*

Cheese

*Shropshire blue, Shiraz and pear
jam, muscatels, rye crackers*



2 course- \$70

3 course- \$85

4 course- \$100

We have handpicked a talented team of chefs to lead our Restaurant, and in their capable hands you can expect a delectable, contemporary menu with a strong focus on locally sourced seasonal produce. We hope you have a memorable experience.

Bon appetite!

We are a Covid safe establishment. Please respect health regulations.

10% surcharge on Sundays and Public Holidays

BOYDELL'S