



Our Menu

To Start

Basil hummus, pickled watermelon, black olives, feta, pine nuts, flat bread

Cauliflower fritters, green apple, golden raisins, cheddar crisps

Vichyssoise: confit potato & leek, chorizo, toasted brioche, truffled pea

Spicy Korean bbq chicken wingettes, togarashi

Crisp pork belly, crab bon bon, avocado puree, Ponzu caramel, bonito

Entrée

Fresh fig tart, goats cheese, pickled walnuts, caramelized vino cotto

Kingfish ceviche, salt cod beignets, pomelo, yuzu, fermented soy

Oxtail dumpling, shellfish & saffron emulsion, mussels, rice crisps

Botanicals cured salmon, peas, cucumber juice, avruga caviar, nasturtium

Confit duck bon bons, date & fennel compote, carrot puree

Main

Pan seared John Dory, pippies & prawns in XO sauce, Chinese broccoli

Stilton, kale & black barley pithivier, sweet potato, poached pear, hazelnuts

Jamon wrapped chicken & herb roulade, asparagus, tarragon & morel cream

Roasted porchetta, cauliflower puree, spring cabbage, bacon, apple puree

Wagyu top cap, potato rosti, pickled veg, horseradish, sauce Bordelaise + 8

BOYDELL'S



Sides

Rosemary & potato galette, caramelized onion

Medley of house grown vegetables, herb & lemon butter

Panache salad, French vinaigrette

Dessert

Cranachan mess - meringue, fresh & dried raspberries, toasted oatmeal, whisky & honey cream

Mango & white chocolate parfait, macadamia nut, crystalised rosemary

Chocolate pannacotta, candied nuts, macerated dried fruits, blood orange

Shropshire blue, shiraz & pear jam, muscatels, rye crackers

2 course - \$70

3 course - \$85

4 course - \$100

We are a COVID safe establishment. Please respect social distancing requirements
10% surcharge on Sundays & Public Holidays

BOYDELL'S