

Thanks to our local suppliers



BOYDELL'S

— restaurant —

Spring Menu

TO BEGIN

Order one or more to enjoy with Boydell's Sparkling Verdelho, Sparkling Rosé or Sparkling Red

House made organic sourdough bread, olive oil, blackberry vinegar	6
House marinated olives DF	12
Flat breads and dips	18
Ham hock terrine, port and pear relish with lavosh DF	18

SMALLER PLATES

Beef tartare, vegetable crisps, horseradish GF	26
<i>Pinot Noir, Rosé or Chardonnay will pair perfectly</i>	
Heirloom cherry tomatoes, feta filled zucchini blossoms, black olive V	24
<i>Select a crisp fruit driven white such as Pinot Gris or Verdelho</i>	
Duck rillettes, port, pear and pinot jelly, pickles DF	30
<i>You can't go past a Sparkling Red or Pinot Noir</i>	
Prawns, mussels and crab in XO broth DF	32
<i>We recommend our Field Blend White or Verdelho</i>	
Sea scallops, crisp Japanese eggplant, pickled wood ear, chilli jam GF/DF	34
<i>The aromatics & weight of a Fiano are a beautiful match</i>	
Crisp octopus, salt cod brandade, sherry glazed chorizo GF/DF	34
<i>This happily pairs with a crisp Grüner Veltliner or a fruit driven Merlot</i>	

THE GATHERING

designed for the whole table (min. 2)

Choose a selection of:

Three dishes from SMALL PLATES
+ one dish from the LARGER PLATES

\$65pp or \$100pp with paired wines



LARGER PLATES

Braised globe artichokes, baby gem hearts, broad beans, peas, pangrattato V	38
<i>Crisp, lifted wines such as Grüner Veltliner or Pinot Gris will elevate this dish</i>	
Rainbow trout, kipfler potato, green beans, blood orange, butter almonds GF/DF	40
<i>Perfect with a white with body, try a classic Chardonnay or our Field Blend White</i>	
Crisp pork belly, pumpkin purée, citrus caramel, Asian herb salad GF/DF	42
<i>Try Rosé for a lighter lift or Merlot for red lovers</i>	
Chicken wrapped in pancetta, potato galette, asparagus, porcini mushroom cream	40
<i>This dish calls for our award-winning Reserve Chardonnay, or a Fiano</i>	
Sticky soy glazed beef short ribs, Chinese broccoli DF	42
<i>Your choice a rich Shiraz Viognier, or a velvety Merlot</i>	
Steak frites – ask wait staff for this weeks dish	market price
<i>Any of the Shiraz family are at home with a steak</i>	

Hand cut chips, chilli salt GF/DF	12
Spring vegetable slaw, pomegranate, seeds GF/DF	15
Mixed leaf salad GF/DF	8
Orange glazed baby carrots, pine nut praline GF/DF	15

Lime pannacotta, licorice, dark chocolate mousse, chocolate crisps GFo	18
Tipsy blood orange and Campari bavaois, raspberry crush GFo	18
Goats cheese parfait, pistachio and green tea, strawberry GF	18
<i>Finish with a glass of Muscat or Shiraz to pair with your cheese</i>	
Bay of Fires cheddar, bacon jam, pickled walnuts, crisp bread GFo	20

10% surcharge Sundays & Public Holidays