

Summer Menu

TO BEGIN

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

20 yr cultivated house made sourdough, EVO and balsamic	4
Smoked Ocean Trout pate, pickled fennel, Riesling jelly, crisp bread GFo	20
Manchego Croquettes, jamón and spicy Spanish tomato sauce	20
African spiced cashew and chickpea dip, fried curry leaves, garlic, flat bread GFo	18
Beef Tartare, capers, white anchovy, mustard, pickles, croute	22

SMALLER PLATES

Spanish-style crispy Octopus, ricotta cream, crisp radish, chorizo, crisps GFo	30
<i>Some lively acidity is needed for this dish try our Verdelho or FBW</i>	
Citrus cured scallop and tuna crudo, chilli watermelon gazpacho, puffed rice, pickled chilli GF	32
<i>Built to dance with our Reserve Riesling</i>	
Confit tomato risotto, olive dust, roasted cherry tomatoes, basil foam GF	28
<i>Reserve Chardonnay is all citrus zip and silky oak, built to slice through the rich stuff</i>	
Goat cheese and fortified Verdelho-soaked raisin spanakopita	28
<i>Try a lightly chilled Tempranillo - Red fruit, soft tannins, and a hint of earth</i>	
Spiced Burrata, heirloom tomatoes, garlic, chilli oil, crisp bread GFO	32
<i>A little acidity, a nice subtle red fruit flavour = Our Rose</i>	

THE GATHERING

designed for the whole table (min. 2)

Choose a selection of:

one dish from BEGIN

two dishes from SMALLER PLATES

+ one dish from the LARGER PLATES

\$70pp or \$115pp with paired wines (3)

WINE CLUB

PERK

**15% OFF ALL
BOYDELL'S WINE**

*in the Restaurant or
Cellar Door, just for
being a member. Not
in the club yet? Have a
word with the team.
We'll sort you out.*

LARGER

Confit duck leg, pancetta crumb, roasted nectarines, cardamon puree, cinnamon glaze	48
<i>You can't beat Duck and Pinot - Reserve Tumbarumba Pinot Noir</i>	
Curried butternut pumpkin pie, broad bean, pea, pickled onion	44
<i>A softer red would be delicious, so it's our Merlot from Orange</i>	
Chicken and pistachio ballotine, black lentils, braised leek, bacon emulsion, chicken jus GFdfo	48
<i>Plenty of flavour calls for a full flavoured Reserve Chardonnay</i>	
Parmesan, sage crumbed pork cutlet, apple slaw, pomme puree, cider jus A	46
<i>lighter, mid weight wine such as our Hunter Shiraz will elevate this dish</i>	
Market Fish, prawn and clam njuda broth, fennel and dill remolade, herbs GF	48
<i>Riesling is such a seafood friendly wine – enjoy!</i>	
House steak of the day	Marketprice
<i>Pair with our robust Award-Winning Reserve Shiraz Viognier</i>	

SIDES

Truffled potato gratin Comte for 2 GF	20
Deep fried spiced corn ribs, saffron, aioli GF	14
Steamed broccolini. herb butter, ricotta salata GF	12
Chips with chilli salt GF	12

TO FINISH

Our fortified Verdelho is a perfect accompaniment for a Spring dessert or ask to see our night cap list for those so inclined.

Chocolate and raspberry bombe alaska, crispy sponge, citrus segment GF	32
Matcha Charlotte, white chocolate mousse, macerated strawberries, white chocolate crisp	24
Popcorn flour mousse, caramel sponge, honeycombe, chocolate dirt GF	24
Pandan influenced creme caramel, black sesame shortbread, salted caramel crisps, tamarind gel GFo	24
Selection of local and international cheeses GFo	
1 cheese - 20, 2 cheeses - 30, 3 cheeses - 40	

10% surcharge Sundays & Public Holidays