

AUTUMN DINING



TO BEGIN

20 yr cultivated house-made sourdough, caramelised butter	4
Pork & Sausage croquettes, spiced granny smith chutney, crisp jamon	22
Sumac cream & roasted corn dip, chimichurri, spiced popcorn, flatbread GFo/DF/V	18
Prosciutto wrapped baked brie, hot honey, candied walnuts, fruits GFo	25
Petite seafood chowder, prawn toast, lardons	26

SMALLER PLATES

Herb crusted veal sweetbreads, candied pear, turmeric dressing GFo	28
<i>A dish with a slight Spanish feel suited to the Avant Garde Albarino</i>	
Whipped goats cheese millefeuille, pinot jam, mushrooms, olive dust GFo/V	30
<i>Piquant cheese, sweetness of the jam, we recommend Boydell's Pinot Gris.</i>	
Deck of crispy chicken ribs, spicy lime caramel, daikon radish, chili GF/DF	28
<i>Boydell's Verdelho will match this lip-smacking spicy dish</i>	
Cured ocean trout, sweet miso, pickled shallots, orange foam, dashi GF/DF	34
<i>A pink Pinot Gris? Try the Raidis Billy Goat for a delightful pairing</i>	
Citrus braised leek terrine, ham hock, spiced apple, potato souffle GF/DF/Vo	30
<i>a two way bet: Boydell's Sangiovese Rose or Chardonnay</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

Save on all Boydell's wine enjoyed in our Restaurant and Cellar Door.

Speak to our friendly team to join and start enjoying the all the perks today.

LARGER PLATES

Apple cider braised pork belly, celeriac, fried brussels, stretchings, GF/DF	48
<i>Either Boydell's Tumbarumba Pinot, or Akarua Central Otago Pinot would work well</i>	
Moroccan lamb shank pie, dates, carrot puree, cous cous, almonds	48
<i>The Mirus Barossa Grenache is medium bodied with lots of perfect flavours</i>	
Sous Vide Cauliflower, chili & garlic dressing, white bean hummus GF/DF/V	45
<i>We think Boydell's Riesling would go well with its developing nutty flavors</i>	
Chestnut stuffed chicken roulade, sauteed mushrooms, potato puree DF	48
<i>For a fun summer wine try our Field Blend Red, for something more aromatic, the Merlot.</i>	
Local fish of the day, braised fennel, clam & bacon volute, herb oil GF/DFo	MP
<i>Try Boydell's Fiano, a little bit of weight & nice acidity to complement</i>	
House steak of the day (see specials board)	MP
<i>The staff's favorite Shiraz Viognier or full flavored Raidis Coonawarra Cabernet</i>	

SIDES

Crushed chats, rosemary salt, truffle aioli GF	14
Chili salt sprinkled fries GF	14
Fried parsnips, honey, spiced seeds GF	14
Broccolini, chili and garlic dressing GF	14

TO FINISH

Baked apple & almond cake, Shropshire blue, cider gel, honeycomb GFo	25
Chocolate parfait, sweet beetroot glaze, pistachio crumb, chocolate foam GF	25
Millionaire shortbread, oat biscuit, caramel mousse, choc crumb, hazelnuts	25
Burnt honey & whisky crème caramel, toasted macadamia, wattleseed sponge granola cluster GFo	25
A selection of local and international cheeses GFo	
1 cheese - 20, 2 cheeses - 30, 3 cheeses - 40	

10% surcharge Sundays & Public Holidays