

WINTER DINING



TO BEGIN

Best enjoyed with a glass of our Sparkling Verdelho, Miss Harriet our our Spakling Red

20 yr cultivated house-made sourdough, shallot & shiraz butter DFO/V	5
Miso roasted pumpkin dip, toasted seeds, seaweed flakes, flatbread GFO/DFO/V	18
Smoked trout soup, horseradish & cheddar toastie A	24
Spiced crumbed brie, cranberry gel, figs, sour apple, walnut crisp bread GFO	25
Spiced chicken ribs, blue cheese dressing, fried potato, chilli sauce GFO	26

SMALLER PLATES

Green pea risotto, caramelised scallops, fried zucchini flowers A	34
<i>Our Hunter Valley Chardonnay pairs beautifully with the richness of the risotto</i>	
Heirloom carrot tarte tatin, caraway caramel, whipped goat cheese, smash macadamia	28
<i>Our Orange Pinot Gris lifts the sweetness and balances the creamy goats cheese</i>	
Spiced Oxtail cigar, ox broth, radish salad GF/DF	32
<i>Our Verdelho brings a burst of freshness that cuts the rich oxtail and lifts the salsa verde</i>	
Shanghai-style braised pork belly, puffed rice, shallots, pickled ginger	34
<i>Our Reserve Pinot Noir keeps the pork belly honest and the spice humming</i>	

THE GATHERING

Designed for the whole table (min. 2)

Choose a selection of:

one dish from TO BEGIN
two dishes from SMALLER PLATES
+ one dish from the LARGER PLATES
\$75pp or \$120pp 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

Slow braised lamb shoulder, black lentil and bacon cassoulet, braised leek, salsa verde GF/DF	48
<i>Boydell's Hunter Shiraz brings savory spice and bright fruit, that makes the lamb sing</i>	
Pan fried seasonal Hunter mushrooms, truffled hummus, cheddar crisps, potato balls	48
<i>Our Reserve Chardonnay brings freshness and texture, perfect with mushrooms and truffle</i>	
Fragrant Sri Lankan chicken curry, fried spice, toasted curry leaves, coconut sambal GF/DF/V	48
<i>Our Reserve Riesling loves fragrant spice, bringing freshness and balance to the dish</i>	
Local fish of the day, confit tomato and chickpea ragout, olive dust A/GF/DFo	MP
<i>Boydell's Fiano and fresh seafood are a perfect fit, the wine brings brightness to every bite</i>	
House steak of the day (see specials board)	MP
<i>The staff's favorite - Reserve Shiraz Viognier</i>	

SIDES

Crushed chats, rosemary salt, truffle aioli GF	14
Fennel & rosemary salt fries GF	14
Steamed green beans, confit garlic, lemon oil GF	14
Fried brussels sprouts, chilli salt GF	14

TO FINISH

Best enjoyed with a glass of our Fortified Verdelho

Fried pandan ice cream, coconut sago, palm sugar caramel, apple gel	25
Olive oil chocolate cake, white choc dirt, espresso date, choc crèmeux GF	25
White chocolate matcha fondants, sour cherry compote, sponge, berry sorbet	25
Crème brûlée, lemon curd, orange meringue, pistachio praline GFO	25
A selection of local and international cheeses GFO	
1 cheese - 20, 2 cheeses - 30, 3 cheeses - 40	

10% Sunday Surcharge 15% Public Holidays