

SPRING 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
Chicken liver profiteroles, black olive crackling, orange gel	21
Pork and prawn blanket dumplings, chili and peanut oil A	25
Hong Kong fried whitebait, chili salt, lemon aioli GDF	25
Whole bake Brie, truffle honey, roasted pears, croutons GFO	26

SMALLER PLATES

Baked goat cheese gnocchi, orange glaze, beetroot crisps	32
<i>Hunter Valley Verdelho's acidity cuts through the richness of the gnocchi</i>	
House smoked salmon parfait, gazpacho pearls, cucumber, pickled onion GFO	34
<i>Hunter Valley Chardonnay is a great match for the smoked salmon</i>	
Bacon and pistachio chicken terrine, cornichons, crisp sourdough, black garlic, slow roasted shallots GFO DF	32
<i>Sangiovese Rosé brings a burst of freshness to the rich, smoky flavours of the terrine</i>	
Seared tuna fillet, broad bean salad, green olive, avruga caviar GDF	34
<i>Boydell's Fiano brings a lively freshness that loves the salty olive, caviar and delicate tuna</i>	
Sugar cured kangaroo tartare, quail egg, dill pickles, olive pastry GFO DF	34
<i>Boydell's Merlot brings soft, juicy fruit that loves the richness of the kangaroo</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

Northern River duck breast, slow roasted beetroot, pumpkin puree, orange and raisin salad GDF	48
<i>Duck and Pinot - enough said - Boydell's Reserve Pinot Noir.</i>	
Braised goat leg and seared rack, pea puree, potato fondant, sweet oat crumb, shiraz jus DFOGFO	48
<i>Boydell's Tempranillo's savoury, spice and dark fruit that were made for slow-cooked goat</i>	
Pork cutlet, sweet potato puree, confit apple GDFFO	48
<i>Boydell's Pinot Gris brings freshness and a touch of fruit that plays beautifully with pork and caramelised apple</i>	
Local fish of the day, fennel, pomme anna, horseradish and celeriac remoulade, prawn bisque A GDFFO	MP
<i>Boydell's Reserve Chardonnay brings richness, finesse and depth</i>	
House steak of the day (see specials board)	MP
<i>The staff's favorite - Reserve Shiraz Viognier</i>	

SIDES

Roasted baby carrot, hummus, hot honey dressing GDF	14
Smashed chat potatoes, garlic butter and chive GDFFO	14
Pan fried snow peas, pickled ginger dressing puffed rice GDFFO	14
Cucumber and tomato salad lemon dressing GDFFO	14

TO FINISH

Best enjoyed with a glass of our Fortified Verdelho

Spring strawberry tart, almond sponge, strawberry mousse, mint gel	25
Burnt butter parfait, dulce de leche, toasted granola, mille-feuille tuile	25
Coconut and lemon cake, sweeten yoghurt, mint granita, poached fruit, hazelnut crumb	25
Biscoff cheesecake, salted chocolate cremeux, rum pecan crumb	25
A selection of local and international cheeses GFO	
1 cheese - 20, 2 cheeses - 30, 3 cheeses - 40	

10% Sunday Surcharge 15% Public Holidays