

boilerhouse | dine

to start

iced oxheart tomato & red pepper soup, white truffle oil & basil fromage blanc *v lc gf*
16

2008, box stallion arneis, mornington peninsula, vic, 10

steamed maroochydore spanner crab tian, crystallized ginger, avocado, capers *lc lf gf*
19

2007, ribeauville pinot blanc, alsace, france, 11

vodka & juniper berry cured atlantic salmon, fennel & lime *lc gf lf*
18

2004, yarrabank cuvee, yarra valley / mornington peninsula, vic 18

king island feta & pesto 'bastille', panzanella *v*
18

2005, tyrrell's hvd, hunter valley, nsw 13

pan seared poussin, sage and mustard emulsion, seasonal leaves *lc lf gf*
18

2006, m. chapoutier belleruche, rhone, france 10

roquefort, parma ham, gem lettuce, vine ripened tomato *lc*
19

2008, louis jadot beaujolais gamay, beaujolais, france 13

v - vegetarian vg - vegan lf - low fat lc - low carb gf - gluten free

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main fare

fish of the day, celeriac, spanish onion 'à la grecque', champagne sauce *lf*

32

2008, neudorf, nelson, nz 13

port lincoln arno bay grilled mullet, royal blue mash, tomato & pernod fondue, spring
bay ocean mussels, native olives *gf*

34

2006, xanadu, margaret river, wa 13

cape grim black angus tenderloin 200g, confit potatoes, café du paris butter, rioja
reduction *gf*

36

2008, kalgan river cabernet sauvignon, great southern, wa, 13

twice cooked risotto of wild australian mushrooms, sovranò grana *v gf*

29

2009, morande pionero carmanere, maipo valley, chile, 9

roast cumin lamb, marinated aubergines, oregano rosemary & lime dressing *lc lf*

34

2005, rymill, coonawarra, sa, 14

chicken breast, sautéed savoy, french tarragon sweet corn *lc*

30

2007, petaluma viognier, adelaide hills, sa 12

something on the side

royal blue mash *v gf 7*

asparagus, extra virgin wa jingili olive oil *lc v 7*

dutch carrots, citrus *lc lf v 7*

broccolini, slivered almonds *lc n lf v 7*

sautéed english spinach *lc lf v 7*

green leaves w/ house dressing *lf lc v 7*

rustic capresse, tomato, bocconcini & basil w/ *seasonal leaves v lc 7*

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final flings

mango cheese cake, mango marshmallow, mango gelato, sesame tuille

15

2010, grandis ginseng infused moscato, hunter valley, nsw 25

frangelico tiramisu, macerated strawberries

13

2008, forest hill estate noble riesling, great southern, wa 10

classic crème brulee, citrus salad, biscotti

13

2006, yering station late harvest pinot gris, yarra valley, vic 9

chocolate parfait, pistachio nougatine, cassis granita

13

2008, seifried riesling ice wine, nelson, nz, 19

st agur, triple cream brie, clothed maffra, prune & walnut pastillage, pear

19

ramos pinto adriano 6yr old port, douro valley, portugal 14

2002, 1847 pedit verdot, barossa valley, sa, 19

ice cream & sorbet selection

13

affogato, espresso, ice cream, your choice of liqueur

17

caffeine fix

short black | espresso, long black, macchiato, flat white, cappuccino, café latte, café mocha, hot chocolate, chai latte 4

tea too

individual pot - english breakfast,
earl grey, chamomile, peppermint, green tea, chai 4.5

something extra

liqueur coffee – irish (jameson), jamaican (el dorado spiced), mexican (kahlua), russian (russian standard), crème (el dorado rum crème), caesar (sambuca) 14

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