



DEGUSTATION MENU

Embark on a culinary journey with Boilerhouse Kitchen & Bar's exquisite 5-course degustation menu, a celebration of fresh, modern Australian cuisine.

FIVE COURSES | 99 pp
Minimum two people required

Sourdough baguette & butter



Vannella stracciatella [gfo, v]

grilled artichoke, peas, asparagus, mint, lemon olive oil, sourdough croutons



Prawn orecchiette pasta

tomato, shallots, spinach, prawn butter, lemon, chili pangrattato



Market fish [gf, df]

warm seafood tomato & basil broth, watermelon radish, pickled fennel & caper



Grainage angus beef striploin mbs3+ [gfo, dfo]

miso onion puree, roasted king oyster mushroom, crispy onions & red wine jus



DESSERT OPTIONS

Apple tarte tatin with butterscotch sauce & vanilla ice cream

Chocolate praline tart flourless chocolate cake & praline mousse

Lemon myrtle panna cotta [gf] with berry coulis, lemon balm & basil syrup

Grand marnier Basque cheesecake with three textures of blood orange

Cheese plate two cheese selection, assorted crackers and accompaniment

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
please inform us of any allergies when placing orders
Sunday surcharge of 10% and a public holiday surcharge of 12.5%
10% service charge applies for groups of 10 or more.