BOSSLEY

PRE-THEATRE

TWO COURSE 69, THREE COURSE 79

2 or 3 Course limited choice menu including a glass of wine or beer

SMALL

Steak tartare tartlet, egg yolk, pickled shallots, horseradish

Chicken liver parfait, rhubarb, apple, hazelnut, brioche

Fig, whipped goat's cheese, rye, pistachio, hot honey

Tuna crudo, fennel, pistachio, ponzu, jalapeño (I)

LARGE

Rump cap 200g, 28 days aged, Gippsland, VIC, smoked bone marrow butter, watercress

Miso-glazed eggplant, pomegranate, smoked labneh, macadamia

King dory, Lakes Entrance, capers, parsley butter, almonds (A)

Duck & chorizo ragu, fresh rigatoni, Grana Padano

SHARED SIDES

Fries, confit garlic aioli

Cos lettuce, green goddess dressing, cucumber, fennel, radish, goat's cheese

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlúa

Cherry Bakewell tart, almond frangipane, cherry compote

BEVERAGES

WINES – Brut, Rose, Chardonnay, Pinot Grigio, Shiraz

BEERS – Balter XPA, Carlton Draught, Great Northern Super Crisp, Asahi, Stone & Wood, Little Creature Pale Ale

(A) Australian seafood | (I) Imported seafood | (M) Mixed origin seafood

We can accommodate most dietary requirements. Please let us know at time of booking.
15% surcharge applies on public holidays.