

BOSSLEY

PRE-THEATRE

TWO COURSE 69, THREE COURSE 79

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

SMALL

Merguez sausage, smoked yoghurt, pickled onion

Locally made ricotta, mandarin, macadamia, green apple, hot honey, sorrel

Charred leek & cauliflower croquette, black garlic

Atlantic salmon (A), Four Pillars Bloody Shiraz Gin, fennel, orange, hazelnuts

LARGE

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

Miso glazed Romanesco, confit garlic labneh, golden raisin, coriander

Barramundi (A), parsley butter, lemon, capers, almonds

Duck & chorizo ragu, fresh rigatoni, Grana Padano

SHARED SIDES

Fries, confit garlic aioli

Cos lettuce, green goddess dressing, cucumber, nashi pear, dill

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlúa

Caramelised pear & walnut tart, malted milk ice cream

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.