



SUMMER MENU

TO SAVOUR OR TO SHARE

Choose a selection of dishes from our menu to savour or share. With a long lunch or group dinner in mind, experience this season's Grazing Feast with optional wine pairings.

SELECTED BY OUR TEAM

Begin with an aperitif, our featured cocktail, sommelier's wine of the week or a refreshing tap beer.

Enhance your dining experience with our expertly curated wine pairings, chosen to perfectly complement every dish.

THE BOX GRAZING FEAST

Min. 2 people sharing, \$89 per head | Optional wine pairing, \$50 per head

+ Oysters & Sparkling upgrade: Enhance your experience for \$20 per person by adding
2 Natural oysters & a glass of Howard Park 'Petit Jete' Blanc De Blanc on arrival

Ceviche Local white fish, passionfruit, lime, chilli, avocado purée, kumara chips *GF*

Octopus terrine Crispy potato, kale chips, macadamia crumbs, chilli *GF*

Gotas De Mar Albariño 2023, Rias Baixas, SPAIN

Crispy pork belly bites Salted dulce de leche, aji amarillo *GF*

Waldorf salad Celery, apple, walnuts, iceberg lettuce, buttermilk ranch dressing *GF*

Konpira Maru 'El Pacu' White Blend 2023, King Valley VIC

Bavette steak 300g, medium rare, chimichurri, roasted corn ribs, watercress salad *GF*

Truffled smashed chats Shaved parmesan, roast garlic aioli *GFO*

Bodega Vistalba 'Corte C' Malbec Cabernet Sauvignon 2020, Luján de Cuyo ARGENTINA

Dark chocolate mousse Candied ginger, white chocolate soil *GF*

Cheese plate Local & imported artisan cheeses, fruit & nut rolada, lavosh *GFO*

Luis XIV Vermut Rojo Dulce (Macabeo, Monastrell) NV, Alicante SPAIN

WHILE YOU ARE DECIDING

Begin your dining experience with something to share

BOX olives House-marinated, Sicilian & Kalamata	6.5	GF
Tamari almonds Roasted almonds	6.5	GF
House-baked focaccia Sweet balsamic & EVOO	6.5	GFO
Add hummus & dukkah	+3.5	

Oyster bar (<i>minimum 3</i>)	each	
• Natural with lemon	6.5	GF
• Cucumber & jalapeño granita	7	GF
• Salmon roe, chives, soy & ginger dressing	7.5	GF

The BOX signature duck liver pâté	21	GFO
Port jelly, house pickles, focaccia		

The BOX Hot & Cold Seafood Feast	89
<i>For two or more to share</i>	per person
	GFO
Cold course: Natural oysters, fresh prawns, white anchovies, ceviche, kumara chips, BOX seafood sauce	
Hot course: Grilled market fish, XO mussels & focaccia, sardines, grilled king prawns, chips, salad, BOX tartare sauce	

Wine suggestions



Mercer Picpoul Blanc Central Ranges NSW, '23	13.5
Te Kano Pinot Noir Central Otago NZ, '20	16
Weathercraft Amphora Albariño Chardonnay Beechworth VIC '23	24 97

SMALL PLATES

Oyster bar *(minimum 3)*

- Natural with lemon
- Cucumber & jalapeño granita
- Salmon roe, chives, soy & ginger dressing

each

6.5



7



7.5



Just prawns

Fresh unpeeled, BOX seafood sauce

26



Ceviche

Local white fish, passionfruit, lime, chilli, avocado purée, kumara chips

24



Seafood teaser

Natural oysters, fresh prawns, white anchovies, ceviche, kumara chips, BOX seafood sauce

28



Grilled sardines

Peperoncini, lemon oil, focaccia

22



Octopus terrine

Crispy potato, kale chips, macadamia crumbs, chilli

24



XO Mussels

XO sauce, focaccia

23



Tempura zucchini flowers

Pumpkin & pine nut filling, beetroot tartare, herb oil

24



Crispy pork belly bites

Salted dulce de leche, aji amarillo

23



Duck liver pâté

Port jelly, house pickles, focaccia

21



Burrata

Roasted eggplant, pomegranate & walnut relish

24



Mercer Picpoul Blanc
Central Ranges NSW, '23

13.5

Gustave Lorentz Pinot Blanc
Alsace FRANCE, '23

15.5

Honeytree Semillon
Hunter Valley NSW, '22

12.5

Domaine Fournier
Sauvignon Blanc
Loire Valley FRANCE, '22

15

Rob Dolan Chardonnay
Yarra Valley VIC, '22

16

Gotas De Mar Albariño
Rias Baixas SPAIN '23

19

From Sunday Syrah Pinot Noir
Orange NSW, '21

11.5

Trait Chenin Blanc
Margaret River WA, '23

16

Konpira Maru White Blend
King Valley VIC, '23

14


Te Kano Pinot Noir
Central Otago NZ, '20

16

Jericho Fume Blanc
Adelaide Hill SA, '22

12.5

LARGE PLATES

XO Mussels XO sauce, focaccia	39	GFO	 From Sunday Syrah Pinot Noir 11.5 Orange NSW, '21
Market fish Specially prepared local seafood	MP		Ask your waiter for our recommended wine pairing
Baby barramundi, for two to share Whole fried baby barramundi, sautéed greens, steamed rice, ginger & soy dressing	67	GFO	Tim Adams Pinot Gris 12 Clare Valley SA, '22
The BOX pale ale fish & chips Baby leaf salad, BOX tartare sauce	32	GFO	Athletes of Wine Trebbiano 15 Macedon Ranges VIC, '22
Grilled king prawns Three to a serve, Pernod & chilli butter, fennel & herb salad, chunky croutons	46	GFO	Winmark Chardonnay 25 Hunter Valley NSW, '22
Roasted cauliflower Beetroot hummus, Zhug yoghurt, seeded crisps	32	VE GF	Grandis Rosé, 14.5 Hunter Valley NSW, '23
Confit duck salad Roasted sweet potato, baby spinach, orange, maple pecans, goats cheese, bourbon dressing	42	GF	CRFT Mencia 17 Barossa Valley, SA, '23
Bavette steak 300g, medium rare, chimichurri, roasted corn ribs, watercress salad	49	GF	Bodega Vistalba Malbec 18.5 Cabernet Sauvignon Luján de Cuyo ARGENTINA, '20

SIDES

Chips Rosemary salt, roast garlic aioli	12	GF
Grilled broccolini Almond tarator, chilli & anchovy oil	12	GF
Truffled smashed chats Shaved parmesan, roast garlic aioli	12	GFO
Waldorf salad Celery, apple, walnuts, iceberg lettuce, buttermilk ranch dressing	12	GF

DESSERTS

Dark chocolate mousse Candied ginger, white chocolate soil	16	GF
Pavlova Chantilly cream, berries, lemon sorbet	16	GF
Lemon posset Pistachio ice cream, house-made limoncello, tuille	16	GFO
Pineapple cake Coconut & lime sorbet, passionfruit coulis	16	
Cheese plate Local & imported artisan cheeses, fruit & nut rolada, lavosh	24	GFO
Affogato The BOX Coffee, Frangelico, vanilla bean ice cream	21	GF
Sorbet of the day Ask your waiter for today's flavour	16	GF VE

After Dinner Drinks



Cocktails

Sweet Espresso	18.5
White Light Vodka, Økar Mocha liqueur, Macadamia & Wattleseed liqueur, Orgeat, The BOX Coffee	
Sticky Date Martini	18
Fireball Cinnamon Whisky, Maker's Mark Bourbon Whisky, Muscat, sticky date syrup, cream	

Digestifs

Luis XIV Vermut Rojo Dulce	8.5
60mls served on ice with an orange twist	
Amaro Montenegro	12.5
Served on ice with an orange slice	
Solbevi Limoncello	10.5
60mls served on ice with a lemon slice	
Brookies Macadamia & Wattleseed Liqueur	12.5
60mls served on ice with a lime slice	

Fortified & Dessert Wine

Cockburn's Special Reserve Port	8.5
Porto PORTUGAL, NV (60mL)	
Morris Classic Tawny Port	11/46
Rutherglen VIC, NV (60mL)	
La Gioiosa Moscato	10/42
Treviso ITALY, NV	
Morris Classic Muscat	11/46
Rutherglen VIC, NV (60mL)	
Peter Lehmann Botrytis Semillon	11/49
Adelaide Hills SA, '22 (60mL)	

KIDS (12 years and under)
inclusive of a small soft drink or juice +
vanilla ice cream with a choice of topping

Fish & chips Battered flathead, salad, tomato sauce	16	GFO
Chicken tenderloins Grilled, chips, salad, tomato sauce	16	GF
Pasta Pomodoro House-made tomato pasta sauce, parmesan cheese	16	V

We do not split bills.
We will accept multiple payments when you have split the
bill and you pay the total amount together.