

# BOSSLEY

## PRE-THEATRE

TWO COURSE 68, THREE COURSE 78

2 or 3 Course limited choice menu

including a glass of wine, beer or cocktail

## SMALL

Hiramasu Kingfish, lime, coriander, coconut

Yarra Valley free range lamb shin croquettes, mint salsa verde

Local handmade burrata, charred cauliflower, pickled fennel, smoked honey, Noisette rye

San Daniele prosciutto, 24 months aged, Northern ITL, Noisette sourdough, olive oil, guindilas

## LARGE

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

Port Phillip Bay snapper, pan seared, brown butter sauce, capers, lemon

Hazeldene's roasted half chicken, black garlic, macadamia pangritata, Tuscan cabbage

Duck & chorizo ragu, fresh fettucine, grana padano

## INCLUDES SHARED SIDES

Fries, confit garlic aioli

Bitter leaves, fennel, orange, house dressing

## DESSERTS

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

Rhubarb, raspberries, vanilla cream, meringue

Coconut pannacotta, mango gel, lime

Minimum of two diners required. We can accommodate most dietary requirements. Please let us know at time of booking.