

# BOSSLEY

## RAW

Tasmanian natural oysters, lemon, tabasco	6 ea
Hiramasa Kingfish, lime, coriander, coconut	26
Yellowfin Tuna, avocado, white balsamic, dill	27
Gippsland eye fillet tartare, horseradish cream, blue potato crisps	26

## CHARCUTERIE

ALL SERVED WITH NOISETTE  
SOURDOUGH, OLIVE OIL, GUINDILAS

San Daniele prosciutto, 24 months aged, Northern ITL	16
Casa Iberica Cured spicy chorizo, Diamond Valley free range pork, VIC	14
Casa Iberica Mild salami, Diamond Valley free range pork, VIC	14

## SMALL

Local handmade burrata, charred cauliflower, pickled fennel, smoked honey, Noisette rye	26
Yarra Valley free range lamb shin croquettes, mint salsa verde	7 ea
Fremantle Abrolhos grilled octopus, parsley, chilli, lime	22

## LARGE

Duck & chorizo ragu, fresh fettucine, grana padano	33
Grilled eggplant, confit garlic labneh, oregano, pomegranate, macadamia	32
Hazeldene's roasted half chicken, black garlic, macadamia pangritata, Tuscan cabbage	38
Port Phillip Bay whole baby snapper, brown butter sauce, capers, lemon	42

## GRILL

Merguez sausage, free range lamb, paprika, garlic, chimichuri	28
Free range pork cutlet 350g, Diamond Valley pork, caramelised barbeque apple sauce	39
Eye fillet 200g, 28 days aged, Gippsland, VIC	49
Ribeye 350g, 28 days aged, Gippsland, VIC	59
Rump Cap 200g, 28 days aged, Gippsland, VIC, smoked bone marrow butter, watercress	39
T-bone 800g, 28 days aged, Gippsland, VIC	85
Tomahawk 1.2kg, 28 days aged, Gippsland, VIC	110

## SIDES

Fries, confit garlic aioli	14
Charred leeks, crispy chicken skin, hazelnuts, olive oil	14
Roasted baby carrots, balsamic, thyme	14
Bitter leaves, fennel, orange, house dressing	14

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."