

# 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, blood orange, Yarra Valley salmon roe, chives, lime

Diamond Valley free range pig head croquettes, compressed apple, sauce gribiche

Local handmade burrata, peach, fig, smoked honey, Noisette rye

Gippsland eye fillet carpaccio, walnut, burnt onion, horseradish, watercress

## LARGE

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

Lakes Entrance king dory, roasted fennel, lemon, almond, brown butter sauce

Grilled cauliflower steak, harissa, parsley, oregano, pomegranate

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Bombe Alaska, cherry, coconut

## PRE-THEATRE BEVERAGE LIST

please choose one of the following

### GROWERS GATE WINES

Brut

Chardonnay

Pinot Grigio

Shiraz

Cabernet Sauvignon

Rose

### BEERS

Carlton Draught

Great Northern Super Crisp

Asahi

Balter XPA

James Squire 150 Lashes

Furphy

### THE MODERN COCKTAIL CO.

Espresso Martini

Grapefruit Margarita

Bloody Shiraz Gin Spritz

Four Pillars Spiced Negroni

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