

BOSSLEY

CHEF'S TABLE FEASTING MENU

89 PER PERSON

A selection of Bossley's hero dishes, all served sharing

SMALL

Hiramasu kingfish, citrus, dill, radish, crème fraîche

Slow cooked chicken & leek croquette, black garlic aioli

Local handmade burrata, sweet tomato & vanilla jam, smoked honey, Noisette rye

LARGE

800g T-bone, 28 days aged, Gippsland, VIC

King Dory, Lakes Entrance, VIC, roasted fennel, lemon, almonds, brown butter sauce

Slow cooked lamb shoulder 700g, Gippsland, VIC, rosemary, natural jus

SIDES

Triple cooked chips, confit garlic aioli

Iceberg lettuce, radish, fennel, orange, green goddess

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

ADD ONS

Dozen Tasmanian Oysters, natural, lemon, tabasco	\$60
Grilled Abrolhos octopus, spicy chorizo, skewer, parsley	\$10 pp
Grilled Skull Island prawns, garlic butter	\$16 pp
Upgrade to Tomahawk 1.2kg, 28 day aged, Gippsland, VIC	\$15 pp

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