

# BOSSLEY

## RAW

Tasmanian natural oysters, lemon, Tabasco	7 ea
Hiramasa Kingfish, tomato confit sauce vierge, parsley, olive oil	27
Yellowfin tuna, chilli, lime, black sesame cracker	27
Gippsland eye fillet carpaccio, walnut, burnt onion, horseradish, oregano	26

## CHARCUTERIE

ALL SERVED WITH NOISETTE  
SOURDOUGH, OLIVE OIL, GUINDILLAS

San Daniele prosciutto, 24 months aged, Northern ITL	16
Fennel seed salami, Diamond Valley free range pork, VIC	15
Borgo Salumi capocollo, QLD	15
Casa Iberica mild salami, Diamond Valley free range pork, VIC	15

## SMALL

Stracciatella, lemon, basil, guindillas, warm stone baked Turkish bread	26
Smoked ham hock croquette, mozzarella, peas, apple	8ea
Grilled Abrolhos octopus, spicy chorizo, skewer, parsley	12ea
Gippsland free range lamb cutlet, mint salsa verde	14ea

## LARGE

Duck & chorizo ragu, fresh fettucine, Grana Padano	35
Roasted eggplant, pecan nut pangrattato, sticky miso glaze, golden raisin, apple, garlic labneh	34
Lakes Entrance king dory, roasted fennel, lemon, almond, brown butter sauce	42
Braised beef cheek pie, bone marrow, red wine jus	42
Slow cooked lamb shoulder 700g, Gippsland, VIC, rosemary, natural jus	69
Sticky glazed beef short rib, celeriac, truffle	42
Wild mushroom ravioli, sage, hazelnut brown butter sauce	32

## GRILL

Eye fillet 200g, 28 days aged, Gippsland, VIC	49
Ribeye 350g, 28 days aged, Gippsland, VIC	61
Steak & frites, 170g wagyu topside, peppercorn sauce, shoestring fries	41
Rump Cap 200g, 28 days aged, Gippsland, VIC, smoked bone marrow butter, watercress	41
T-bone 800g, 28 days aged, Gippsland, VIC	88
Tomahawk 1.2kg, 28 days aged, Gippsland, VIC	150

## SIDES

Triple cooked chips, confit garlic aioli	14
Charred greens, smoked almonds, ricotta	14
Roasted baby carrots, balsamic, thyme	14
Iceberg lettuce, radish, fennel, orange, green goddess	14
Roasted parsnips, smoked honey, parmesan	14

## DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts	18
Tiramisu, coffee, white chocolate, mascarpone, Kahlua	18
Local cheese selection, quince paste, fruit bread	24
Sticky date pudding, caramel sauce, vanilla bean ice cream	18
Apple, blackberry, macadamia nut crumble, orange custard, honeycomb ice cream	18

DESSERT WINES	GLS	BTL
Frogmore Creek Iced Riesling	18	67
Chambers 'Old Vine' Muscat	14	60