

# BOSSLEY

## RAW

Tasmanian natural oysters, lemon, Tabasco	7 ea
Tuna ceviche, Port Phillip Bay, Yarra Valley Bloody Shiraz caviar, tarragon, mandarin, pickled radish	28
Kingfish ceviche, chilli, lime, macadamia Pangrattato	27
Gippsland eye fillet carpaccio, pink peppercorn, arugula, capers, Grana Padano	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

Handmade local burrata, garden peas, snow pea, lemon, olive oil, Noisette rye bread	26
Duck liver parfait, orange, mandarin, brioche	24
Wagyu beef & potato croquette, aged Manchego, romesco	9ea
Zucchini flowers tempura, local ricotta, green olive salsa verde	9ea
Grilled Abrolhos octopus, spicy chorizo, skewer, parsley	14ea
Gippsland free range spring lamb cutlet, mint salsa verde	14ea
Blue swimmer crab cakes, lime, tartare sauce	9ea

## LARGE

Duck & chorizo ragu, fresh fettucine, Grana Padano	37
Roasted eggplant, macadamia nut pangrattato, mozzarella, pomegranate, arugula, spring herbs	35
Lakes Entrance King Dory, roasted fennel, lemon, almond, brown butter sauce	43
Crispy confit duck leg, lettuce, peas, smoked bacon, mint	43
Pumpkin tortellini, sage, goat's cheese, brown butter sauce	34
Roasted half chicken, black garlic, Tuscan cabbage, asparagus	43

## GRILL

Eye fillet 200g, 28 days aged, Gippsland, VIC	49
Ribeye 350g, 28 days aged, Gippsland, VIC	62
Steak & frites, 170g wagyu topside, peppercorn sauce, shoestring fries	43
Rump Cap 200g, 28 days aged, Gippsland, VIC, smoked bone marrow butter, watercress	43
T-bone 800g, 28 days aged, Gippsland, VIC	89
Tomahawk 1.2kg, 28 days aged, Gippsland, VIC	150

## SIDES

Triple cooked chips, confit garlic aioli	14
Celeriac slaw, fennel, apple, truffle	14
Charred greens, smoked almonds, ricotta	14
Roasted baby carrots, balsamic, thyme	14
Spring leaves, pickled cucumber, radish, balsamic vinaigrette	14

## DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts	18
Tiramisu, coffee, white chocolate, mascarpone, Kahlua	18
Pavlova, vanilla cream, strawberry, rhubarb	18
White chocolate panna cotta, pineapple, mango, mint	18
Malted milk ice cream sundae, raspberry meringue, honeycomb	18
Local cheese selection, quince paste, fruit bread	24

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