

BOSSLEY

RAW

Tasmanian natural oysters, lemon, Tabasco	7 ea
Snapper, brioche, chive, truffle dressing	26
Kingfish ceviche, chilli, lime, macadamia Pangrattato	27
Beef carpaccio, golden raisin, smoked crème fraiche, watercress, pine nut	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	16
Borgo Salumi capocollo, QLD	16
Casa Iberica mild salami, Diamond Valley free range pork, VIC	16

SMALL

Stracciatella, pear, hot honey, stone baked Turkish bread	23
Cauliflower croquettes, black garlic, ricotta	9ea
Scallop, orange garlic butter, hazelnut	13ea
Octopus, fennel, labneh, green olive	24
Lamb cutlet, free range, Gippsland, mint salsa verde	14ea
Smoked bone marrow, prosciutto crumb	13ea

LARGE

Duck & chorizo ragu, fresh rigatoni, grana padano	37
Grilled cauliflower steak, miso, parsley, oregano, pomegranate	34
Pork cotolette, sage, capers, ricotta, lemon	37
Baby snapper, Port Phillip, chimichurri, lemon	44
Goats cheese tortellini, sage, baby spinach, brown butter sauce	34
Roasted half chicken, charred corn, Tuscan cabbage	42

MIDWEEK PAIRINGS

TUESDAY

Steak frites + Wine or Beer	35
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WEDNESDAY

Duck & chorizo rigatoni + Wine or Beer	35
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GRILL

Eye fillet 200g, 28 days aged, Gippsland, VIC	49
Ribeye 350g, 28 days aged, Gippsland, VIC	62
Scotch fillet 300g, Black Angus, Darling Downs, QLD	59
Steak frites, 170g Wagyu topside, peppercorn sauce, shoestring fries	43
Rump Cap 200g, 28 days aged, Gippsland, VIC, smoked bone marrow butter, watercress	45
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
Roasted leeks, labneh, hazelnut, chicken skin	14
Charred greens, smoked almonds, ricotta	14
Roasted pumpkin, balsamic, thyme	14
Iceberg, orange, fennel, hazelnut, pickled cucumber, green goddess	14

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts	19
Tiramisu, coffee, white chocolate, mascarpone, Kahlua	19
Apple, ginger crumble, vanilla bean ice cream	19
Profiteroles, hazelnut, chocolate sauce	19
Banoffee pie, banana, toffee	19
Local cheese selection, quince paste, fruit bread	26

DESSERT WINES	GLS	BTL
Frogmore Creek Iced Riesling	15.5	75
Chambers 'Old Vine' Muscat	12.5	65