

BOSSLEY

RAW

Tasmanian natural oysters, lemon, Tabasco	7 ea
Tuna, cucumber, Bloody Mary jelly	27
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
Leek & potato soup, crispy chicken skin, crème fraiche, hazelnuts	19
Cauliflower croquettes, black garlic, ricotta	9ea
Grilled Abrolhos Octopus skewer, chimicurri, lemon	14ea
Lamb cutlet, free range, Gippsland, mint salsa verde	14ea

LARGE

Duck & chorizo ragu, fresh rigatoni, Grana Padano	37
Grilled cauliflower steak, miso, parsley, oregano, pomegranate	34
Beef brisket & bone marrow pie, puff pastry	36
King Dory, Lakes Entrance, capers, almonds, brown butter sauce	42
Goats cheese tortellini, sage, baby spinach, brown butter sauce	35
Slow cooked lamb shoulder 700g, Gippsland, VIC, truffle, natural jus	76

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
Smoked eggplant, romesco, oregano	14
Mac & cheese, macadamia pangrattato	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	
Crème brûlée, rhubarb compote, sugar crust	19	
White chocolate & blueberry bread & butter pudding, brioche	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