

BOSSLEY

RAW

Tasmanian natural oysters, lemon, Tabasco	7ea
Tuna carpaccio, olive oil, mint, edamame	27
Kingfish ceviche, chilli, lime, macadamia pangrattato	27
Beef carpaccio, black garlic, capers, oregano, Grana Padano	27

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

Local burrata, fig, peach, rocket, rye bread	24
Slow cooked pork belly, pineapple, crackle	19
Zucchini flower, tempura batter, truffle, honey, ricotta	10ea
Slow cooked pork head croquettes, apple, pickled onion	11ea
Grilled Abrolhos octopus skewer, chimichurri, lemon	15ea
Gippsland free range lamb cutlet, mint salsa verde	15ea

LARGE

Duck & chorizo ragu, fresh rigatoni, Grana Padano	37
Grilled harissa romanesco steak, smoked yoghurt, mint, pistachio, pomegranate	35
Roasted prawn, clams, crab, fresh casarecce, olive oil, chilli, garlic	37
Roasted half chicken, charred radicchio, garlic butter, watercress	39
Lakes Entrance King Dory, fennel, capers, almonds, brown butter sauce	42
Mushroom ravioli, black garlic, sage, celeriac, ricotta	37
Veal schnitzel, fried egg, apple slaw, lemon & parsley butter sauce	39

GRILL

Eye fillet 200g, 28 days aged, Gippsland, VIC	50
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	45
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
Charred greens, smoked almonds, ricotta	14
Wild rocket, pear, pecorino, hazelnuts, honey mustard dressing	14
Roasted baby carrots, balsamic, thyme	14
Cos lettuce, house dressing, cucumber, radish, fennel, herbs	14

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts	19
Tiramisu, coffee, white chocolate, mascarpone, Kahlua	19
Raspberry pavlova, strawberry sorbet, strawberry mint salad	19
Peach & mango trifle, vanilla cream, pistachio	19
Lemon meringue ice cream sandwich, vanilla biscuit	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