

# BOSSLEY

## RAW

Tasmanian natural oysters, lemon, tabasco	6 ea
Hiramasu Kingfish, citrus, dill, radish, crème fraîche	27
Ocean trout tartare, cucumber, pink grapefruit, black sesame cracker, nori	26
Gippsland eye fillet carpaccio, walnut, burnt onion, horseradish, oregano	26

## CHARCUTERIE

ALL SERVED WITH NOISETTE SOURDOUGH, OLIVE OIL, GUINDILAS

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

Local handmade burrata, sweet tomato & vanilla jam, smoked honey, Noisette rye	26
Slow cooked chicken & leek croquette, black garlic aioli	7ea
Grilled Abrolhos octopus, spicy chorizo, skewer, parsley	10ea
Gippsland free range lamb cutlet, mint salsa verde	14ea
Grilled Skull Island prawns, garlic butter	16ea

## LARGE

Duck & chorizo ragu, fresh fettucine, grana padano	34
Roasted cauliflower steak, sticky miso glaze, golden raisin, apple, garlic labneh	32
Lakes Entrance king dory, roasted fennel, lemon, almond, brown butter sauce	41
Pork cotoletta, sage, capers, ricotta, lemon	36
Slow cooked lamb shoulder 700g, Gippsland, VIC, rosemary, natural jus	67
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	60
Steak & frites, 170g wagyu topside, peppercorn sauce, shoestring fries	41
Rump Cap 200g, 28 days aged, Gippsland, VIC, smoked bone marrow butter, watercress	39
Striploin 300g, New York cut, Gippsland, VIC	47
T-bone 800g, 28 days aged, Gippsland, VIC	85
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
Peas, broad beans, lemon, parma ham, mozzarella	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
Bombe Alaska, strawberry, champagne	18
Apple, rhubarb, macadamia	18

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

"PERSONALLY, I'VE NEVER HAD THE PATIENCE TO BE STARVING."

10% surcharge on public holidays.

