

# BOSSLEY

## PRE-THEATRE

TWO COURSE 68, THREE COURSE 78

2 or 3 Course limited choice menu

including a glass of wine, beer or cocktail

## SMALL

Hiramasu Kingfish, citrus, dill, radish, crème fraîche

Slow cooked chicken & leek croquette, black garlic aioli

Local handmade burrata, sweet tomato & vanilla jam, smoked honey, Noisette rye

Gippsland eye fillet carpaccio, walnut, burnt onion, horseradish, oregano

## LARGE

Rump cap 200g, 28 days aged, Gippsland, VIC, smoked bone marrow butter, watercress

Lakes Entrance king dory, roasted fennel, lemon, almond, brown butter sauce

Roasted cauliflower steak, sticky miso glaze, golden raisin, apple, garlic labneh

Duck & chorizo ragu, fresh fettucine, grana padano

## INCLUDES SHARED SIDES

Fries, confit garlic aioli

Iceberg lettuce, radish, fennel, orange, green goddess

## DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Bombe Alaska, strawberry, champagne

Minimum of two diners required. We can accommodate most dietary requirements.  
Please let us know at time of booking. 10% surcharge applies on public holidays.