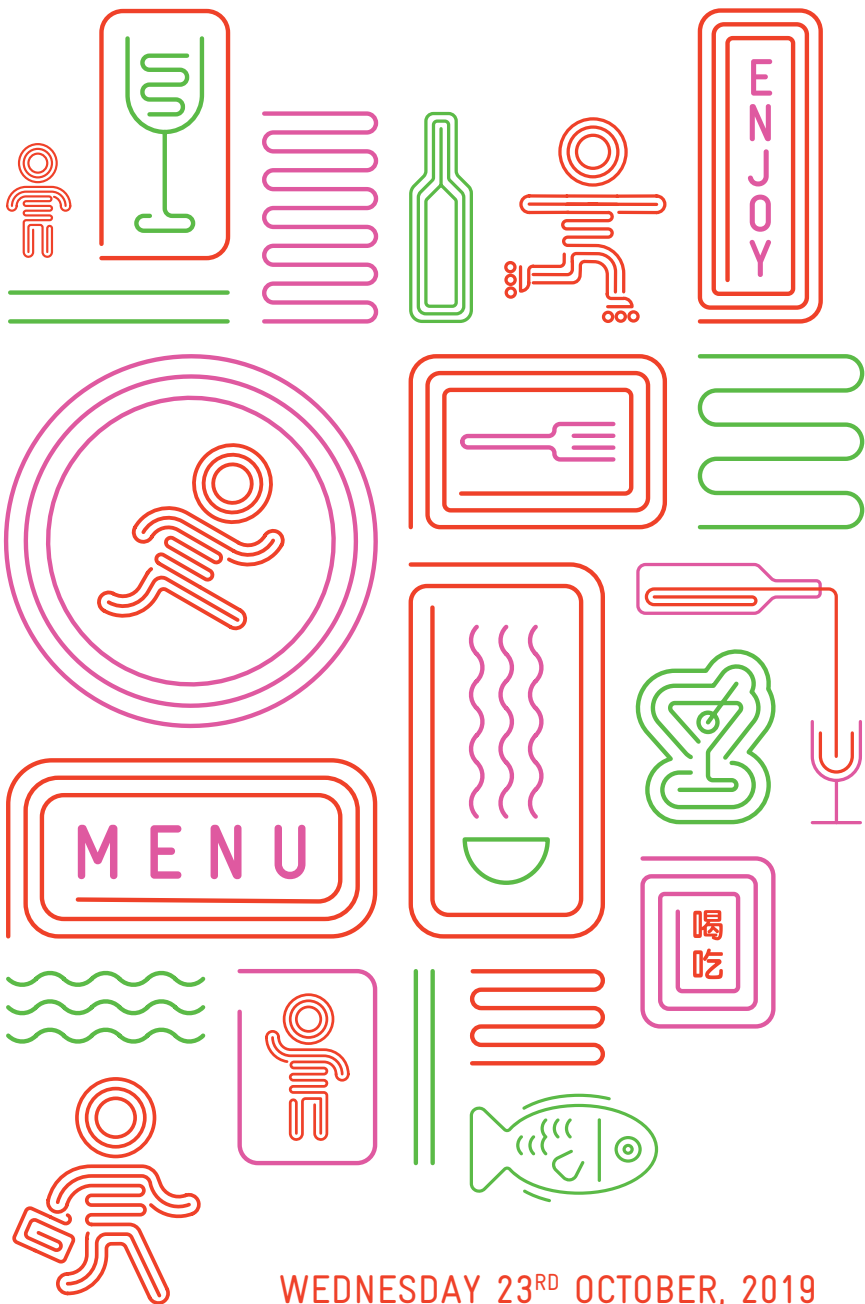


BOYBERRY-ING



WEDNESDAY 23RD OCTOBER, 2019

WE'RE OFFICIALLY A TEENAGER! LET'S PAR-TAY!

\$90 PER PERSON • \$150 WITH MATCHING WINES



"BABY SNAPPER"

RAW SNAPPER, TOM KHA GAI, AVOCADO, GRAPEFRUIT,
CORIANDER, SHELLFISH OIL

2017 CRAWFORD RIVER RIESLING • HENTY, VICTORIA

"RED DUCK CURRY"

FRIED RED DUCK CURRY BUN, TURMERIC PICKLED FENNEL
AND THAI BASIL

2018 SECATEURS CHENIN BLANC • SWARTLAND, SOUTH AFRICA

"SON IN LAW EGG"

SPICY PORK AND FENNEL SEED SCOTCH EGG, CHILLI KETCHUP,
SHALLOT AND HERB SALAD

2018 CRITTENDEN ESTATE KANGERONG • MORNINGTON, VICTORIA

"WAGYU STRIPLON"

ROASTED MS7 SHER WAGYU STRIPLON, OXTAIL DUMPLING,
MUSHROOM XO, ASPARAGUS, BLACK PEPPER OYSTER SAUCE

2017 ORATOIRE 'LES P'TIT GARS' GRENACHE BLEND • COTE DU RHONE, FRANCE

"COCONUT RICE"

AROMATIC JASMINE RICE PUDDING, TOASTED COCONUT ICE CREAM
AND CARAMELISED WILD RICE PUFFS

2016 CEP BY CEP 'COTEAUX DU LAYON' CHENIN BLANC • LOIRE VALLEY, FRANCE



5 COURSE MENU, INDIVIDUALLY PLATED AND SERVED.
DIETARIES CAN BE CATERED FOR FROM OUR STANDARD A LA CARTE MENU.