



## **BOILERHOUSE CHEF'S FEAST**

Available for tables of two or more. For groups of 10 or more, sharing menus are mandatory to ensure a smooth and enjoyable dining experience.

### **3-Course | \$125**

#### **ENTRÉE**

**Sourdough [dfo]** with fresh cultured butter and pepper berry salt

**Stracciatella [v, gf]** squash, lemon myrtle & toasted buckwheat

**Hiramasa kingfish crudo [gf, df]** black vinegar dressing, coriander, fermented chilli



#### **MAIN & SIDE**

**Fresh spaghetti chitarra** with prawns, lemon, chilli & pangrattato

**Pan fried snapper fillet [gf]** brown butter, capers, lemon, curry leaves

**Pan-seared lamb backstrap 200g [gf, df]** celeriac purée, molasses & za'atar olive crumb

**Twice-cooked potatoes [vg, gf, df]** confit garlic, parsley

**Roasted Brussels sprouts [vg, gf, df]** crispy chickpeas, lemon



#### **DESSERT**

**Chocolate marquise [v]** anglaise & cocoa nib tuille

**Coconut & lime pannacotta [vg, gf, df]** mango & tapioca pearls

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional

Your safety is our priority. While we make every effort to accommodate all allergy requests, we cannot guarantee a completely allergen-free environment. Please inform your server of any allergies, and we will take every precaution to meet your needs.

Sunday surcharge of 10% and a public holiday surcharge of 12.5%  
10% service charge applies for groups of 10 or more.