

TO BEGIN

Duo of house rolls with aged balsamic vinegar and olive oil (NF, V)	6
Grilled house made herb bread with Provolone cheese (NF, V)	9
Marinated Kalamata olives - Ligurian and green (GF, DF, NF, V)	10
House made dips served with charred pita bread	16
House pickled South Australian octopus (GF, DF, NF)	18
Saganaki cheese with oregano infused olive oil and lemon (GF, NF, V)	16
Mt Martha mussels sautéed with Roma tomatoes, golden shallot sugo (GF, NF)	28
King prawn cocktail served with orange segments and house made cocktail sauce (GF, DF, NF)	24
Tiger prawn spring rolls with a hint of chilli served with a crispy cabbage salad and sweet chilli sauce (DF, NF)	22
Crispy soft-shell crab with coleslaw and lime chipotle aioli sauce (GF, DF, NF)	23
Calamari dusted in flour, shallow fried and served with wild roquette salad, citrus dressing and tartare sauce (DF, NF, GFA)	24 36

SCALLOPS

Scallops lightly floured and shallow fried served with a lime chipotle aioli (DF, NF)	30 44
Thermidor – ½ Shells baked with a light mustard and creamy cheese sauce (NF)	
Mornay – ½ Shells mornay with a creamy cheese sauce (NF)	
Garlic – ½ Shells with garlic confit sauce (GF, NF)	

OYSTERS

Per Oyster - \$5.5 Natural | \$6.50 Cooked | Minimum order 3 per type

Natural – Lemon with a golden shallots and cucumber vinaigrette (GF, DF, NF)

Natural – Matsuhisa sauce, shallot, soy and rice vinegar, sesame oil (DF)

Natural— Japanese pickled seaweed and sesame mayonnaise (GF, DF)

Natural – Ponzu dressing with finger lime and chervil (DF, NF)

Kilpatrick – Smoked bacon with our Box Kilpatrick sauce (DF, NF)

Thermidor – Baked in a light mustard and creamy cheese sauce (NF)

Mornay – Baked with a creamy cheese sauce (NF)

Beer Battered – served with tarte sauce and lemon (DF, NF)

PRAWNS

34 | 48

Garlic King Prawns - pan fried with roasted garlic confit sauce and parsley, served with steamed jasmine rice (GF, NF)

Chilli King Prawns - coated with a light rice flour batter, served with steamed jasmine rice (GF, NF)

Chargrilled - marinated in fresh lime and chilli served with roquette in a citrus dressing (NF, GF)

MORETON BAY BUGS

33|62

Bug tails lightly beer battered, drizzled with honey and toasted sesame seeds, served with steamed jasmine rice (DF, NF)

Bug halves - with garlic confit sauce, served with steamed jasmine rice (GF, NF)

Bug halves baked – creamy mornay cheese sauce, served with roquette in citrus dressing (NF)

Bug halves – char grilled, served with roquette in citrus dressing and fresh lemon (GF,DF,NF)

PASTA AND RISOTTO

Tiger Prawn saffron risotto with Roma tomatoes, baby spinach, leek and garlic butter, topped with a chargrilled prawn (GF, NF) 44

Mixed mushroom risotto with baby spinach, finished with garlic butter and spring onion (GF, NF, V) 36

Marinara linguine with fresh local seafoods, sauteed with garlic confit, parsley butter and olive oil (NF) 46

Spaghetti with seasonal vegetables, napoli sauce and touch of cream (NF, V) 36

FROM THE LAND

Chicken breast filled with cherry tomatoes, bocconcini, brie, garlic shallot and basil butter served with creamy mashed potato and sauteed spinach (GF, NF) 44

Char-grilled 250g Bacchus Marsh grass fed Angus eye fillet, served roasted Kipfler potatoes (GF, DF, NF) 48

Add Sauce 5 (GF, NF)

Shiraz and Veal jus | Riesling and Forest Mushrooms | Brandy and green peppercorn

BOX SEAFOOD PLATTER

(Alterations are not available)

Indulge in our specially designed platter created by our chefs
(130 per head, minimum order 2 people)

Oysters - Smoked bacon with our Box Kilpatrick sauce (DF, NF)

Crispy soft shell crab with lime chipotle aioli (GF, DF, NF)

Bug halves with garlic confit sauce (GF, NF)

Scallops Mornay – ½ Shells mornay with a creamy cheese sauce (NF)

Chefs choice of fish (NF)

King prawn cutlets char grilled, marinated in fresh lime and chilli (GF, NF)

Calamari dusted in flour, shallow fried served with tartare sauce (DF, NF)

Bug tails lightly beer battered, drizzled with honey and toasted sesame seeds (DF, NF)

Mt Martha mussels sautéed with Roma tomatoes and golden shallot sugo (GF, NF)

Scallops Thermidor – ½ Shells baked with a light mustard and creamy cheese sauce (NF)

CRAYFISH

Market Price (Please ask wait staff for today's price)

Natural – Sliced medallions, mounted on shaved ice served with cocktail sauce and lemon (NF, DF)

Thermidor – Baked with a light mustard and creamy cheese sauce (NF)

Garlic – with garlic confit sauce (GF, NF)

Chili and Garlic – Freshly chopped chili and garlic confit finished with butter (GF, NF)

Mornay – Baked with a creamy cheese sauce (NF)



SIDES

Roasted Kipfler potatoes with rosemary salt flakes and fresh parsley (GF, DF, V, NF)	15
Potato chips with garlic aioli (NF, DF)	10
Sweet potato chips with chipotle and yuzu mayonnaise (DF, GF, NF, V)	12
Wild Roquette leaves, pear and parmesan cheese salad with balsamic dressing (GF, NF, V)	14
Box Caprese salad - Tomato, Bocconcini, Spanish onion, and fresh basil tossed in olive oil finished with balsamic glaze (GF, NF, V)	17
Our Greek salad - roma tomatoes, cucumber, Kalamata olives, iceberg lettuce, red onion and feta cheese finished with lemon dressing (GF, NF, V)	16
Steamed broccolini sauteed with an almond butter (GF, V)	15
Garden salad, mixed leaf, cucumber, tomato and Spanish onion in citrus dressing (GF,NF,DF,V)	11

To help our team meet your dietary needs, we have placed dietary guidance on our products. Please note that our food is prepared and cooked in the same kitchen, so whilst our team will endeavor to do their best to cater to your needs, we cannot guarantee any gluten/nuts/dairy free, vegetarian or vegan meals.

Cash payments are welcome

GF = Gluten Free | DF = Dairy Free | NF = Nut Free | V = Vegetarian

GFA = Gluten free available