

BOX SEAFOOD PLATTER

(Alterations are not available)

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

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

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

Bug halves with garlic confit sauce (GF, NF,A)

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

Chefs choice of fish (NF,A)

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

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

Tiger prawn spring rolls with a hint of chilli served with and sweet chilli sauce (DF, NF,A)

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

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

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,A)

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

Garlic – with garlic confit sauce (GF, NF,A)

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

Mornay – Baked with a creamy cheese sauce (NF,A)

