

# S H A D O W B O X E R

---

ROCK OYSTER <i>NATURAL</i>	4.0	CHARCUTERIE {40GM} FROM CARNE SAL TIEMPO {MELBOURNE}, MR. CANNUBI {BALLARAT}, LA BOQUERIA {SYDNEY}, RANGERS VALLEY {NSW}	
CHARRED FLATBREADS, TODAY'S DIP	7.5		
WHITEBAIT, KAFFIR LIME AIOLI, TOMATO & CUMIN SALT	13.0	FUET ANIS - PORK & FENNEL SEED SALAMI	12.0
ROASTED RED PEPPER, CHICKPEA & FETTA FRITTERS, PRESERVED LEMON LABNE	13.5	CHORIZO PICANTE - MILDLY SPICED CHORIZO	12.0
250GM DUCK RIBS, HOUSE BBQ SAUCE, JALAPENO AIOLI	14.5	JABALI - WILD BOAR & PAPRIKA SALAMI	15.0
ZUCCHINI FLOWERS, SKORDALIA, GREEN OLIVE TAPENADE	16.0	NDUJA - SPICY, SPREADABLE PORK SALAMI	12.0
CHICKEN LIVER PARFAIT, PICKLED APPLE, PORT JELLY	14.0	LOMO - MARINATED & DRY CURED PORK LOIN	15.0
		NOIX DE JAMBON - COLD SMOKED PORK RUMP	15.0
		BRESAOLA - AIR DRIED WAGYU BEEF	16.0
ARTICHOKE & GOAT CHEESE RAVIOLI, LEMON, CAULIFLOWER, PANGRATTATO	15.0/26.0	CHEF'S SELECTION OF THREE MEATS, PICKLE, CHUTNEY, FETTA, BAGUETTE	29.5
PAN FRIED GOLDBAND SNAPPER, CONFIT POTATO, PEA, TOMATO, ROASTED FENNEL	36.0	CHEESE - {50GM}	
SUMAC & LEMON ROAST CHICKEN (HALF), GREEN HARISSA, RADISH & SORREL SALAD	29.5	LE MARQUIS BRIE <i>SOFT</i> {RAMBOUILLET, FRANCE}	15.0
PORK CUTLET, ENOKI & OYSTER MUSHROOM, SPICED PUMPKIN, SILVERBEET	33.0	MAHON CURADO <i>HARD</i> {MAHON, SPAIN}	14.0
		ONETIK BLEU DES BASQUES <i>BLUE</i> {PYRENEES, FRANCE}	14.0
		ALL THREE	32.0
BROCCOLINI, CASHEW CREAM, TOASTED SESAME	10.0		
OREGANO SALT CHIPS, WHITE BEAN & CONFIT GARLIC	9.0	DESSERT	
AMBER ALE GLAZED SWEET POTATO, PEPPERBERRY AIOLI, SMOKED ALMOND	10.0	BANANA PANNACOTTA, RUM CARAMEL, GRANOLA	12.5
QUINOA, RED RICE, GREEN TOMATO, BARBERRY, TAHINI	15.0	WHITE PEACH SEMIFREDDO, NECTARINE, BISCOTTI	12.5
		DARK CHOCOLATE & NOUGAT PAVÉ, ORANGE, ESPRESSO ICE CREAM	14.0