

boilerhouse | dine

entree

chilled beetroot soup, julienne daikon *v lc gf*
14

grilled aubergine w/ haloumi, tomatoes, olive tapenade, chick pea *v df*
16

pork belly, polish cabbage, celeriac remoulade *gf*
18

tiger prawns, green mango salad, roasted cashews *df gf*
19

seared scallops, cumin lentil du puy, ras el hanout caramel *lc gf*
21

trio of oysters with citrus ponzu, mango & chilli salsa, natural *lc gf*
19

*v - vegetarian df - dairy free lc - low carb gf - gluten free
we accept one payment per table*

boilerhouse | dine

main

sumac spiced lamb back strap, antipasti cous cous, hummus & mint yoghurt *gf*
35

fillet of beef, carrot mash, cabernet sauvignon vinegar reduction, forestierre
mushrooms, spinach *gf*
36

pan seared chicken breast, ricotta & basil, wilted tomatoes, spinach polenta *lc*
31

salmon, horseradish & pine nut crust, crushed potatoes & tomato coulis *df*
34

catch of the day with chefs garnish *df gf*
33

butternut pumpkin risotto, baby peas, binnorie feta & balsamic *v gf*
29

something on the side

potatoes, herbed butter *v*
asparagus, extra virgin olive oil *v*
brocollini, slivered almonds *v*
green leaves, house dressing *v*
green beans *v*
beer battered chips *v*
7

v - vegetarian df - dairy free lc - low carb gf - gluten free
we accept one payment per table

boilerhouse | dine

final flings

kaffir lime pannacotta, glazed ginger, mint syrup & melons
15

dark chocolate marquise, chocolate soil, citrus & raspberry sorbet
16

white chocolate parfait, hokey pokey, strawberry & black pepper soup
16

cardamom & palm sugar brulee, saffron biscotti
15

boilerhouse cheese platter, figs, nuts, lavoshe, grapes
19

selection ice creams & sorbets *gf*
13

affogato, espresso, ice cream, your choice of liqueur *gf*
15

caffeine fix

espresso, long black, macchiato, flat white, cappuccino, café latte, café mocha, hot chocolate,
chai latte 4

tea to

individual pot - english breakfast,
earl grey, chamomile, peppermint, green tea, chai 4.5

something extra

liqueur coffee – irish (jameson), jamaican (el dorado spiced), mexican (kahlua), russian
(russian standard), crème (el dorado rum crème), caesar (sambuca) 14

v - vegetarian *df* – dairy free *lc* - low carb *gf* – gluten free
we accept one payment per table