

brew bread, Bosco butter.	6
oysters	6
natural, mignonette.	7
flambé, pigs trotter, apple.	5
flatbread gilda, olive, pepper, Cantabrian anchovy	5
Bosco croqueta	5
chicken liver parfait, Armagnac, potato mille-feuille	5
baccala mantecato, cecina nero	8
Bosco's morcilla, onion jam, brew bread	7
spanner crab, soffrito, comò	12
ember roasted O'coutho pepper, romesco	16
rescaldo' root vegetables, citrus yogurt, macadamia	18
mussels, cider cream, como Vienna	28
calamari, morcilla, snowpeas	28
quail, burnt fig, balsamico	36
Spanish potato tortilla, roasted mushrooms, creme fraiche	26
blue mackerel a la plancha, salmorejo, hazelnut picada	48
roast duck, mushrooms, pan juice rice, blood plum xo	55
clay pot fregola pasta, Moreton bay prawns	55
dry aged Angus Striploin on the bone, herbs d'Provence butter	98
ember hung whole Bannockburn chicken, vadouvan jus	55
wood roasted whole coral trout, pil pil	165
wagyu T-bone MB 5	220
bakers roasted potato, scalded cream, shallot.	15
brussels sprout, smoked ricotta, speck	16
baby gem salad, fig, walnut, fiore di latte	16

#### SPIT & ASADOR

Mount Byron Heritage suckling pig  
'asador' [pre-order or when  
available 240

#### DAILY MENU

flat bread gilda  
chicken liver parfait, potato mille-  
feuille  
spanner crab, soffrito, como

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mussels, cider cream, sourdough  
calamari, morcilla, snowpeas  
quail, burnt fig, balsamico

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Whole Bannockburn chicken,  
vadouvan jus

clay pot fregola pasta, Moreton bay  
prawns

bakers roasted potato, scalded  
cream, shallot

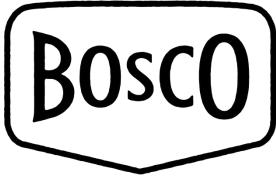
baby gem salad, fig, walnut, fiore di  
latte

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triple cream gelato, strawberries

tarta santiago  
90 PER PERSON  
to share (min 4 pax)

130 PER PERSON deluxe menu on  
request (min 4 pax)



Crema Catalana, burnt fig, rhubarb	15
Triple cream gelato, strawberries.	11
Chocolate Basque cheesecake, cherry	18
Torrijas, spiced anglaise, coffee namelaka	15
Tarta Santiago	6

#### CHEESE [per 60g piece]

BAY OF FIRES cow's milk clothbound cheddar Bay of Fires <i>St Helens, TAS</i>	13
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Widely regarded as one of Australia's best cheeses. The flavour is buttery and herbaceous with a sharp lactic finish and earthy notes from its long aging on pine boards.

MONFORTE cow's milk semi soft Section 28 <i>Adelaide Hills, SA</i>	13
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A semi-soft cheese distinguishable by the line of ash running through its centre. Its yellow-ivory paste is buttery, sweet and smooth with hints of fresh hay.

OSSAU IRATY sheep's milk semi firm Fromageria Arriou <i>Pyrénées, FRANCE</i>	14
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Not once but twice awarded World's Best Cheese. Grandfather of Basque cheeses,, complex, nutty and herbaceous. Good with red wine.

PECORINO DI FOSSA goat's milk hard Caseificio Maremma <i>Follonica, ITALY</i>	13
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Translated as Pecorino of the Pit, di Fossa is buried and aged in underground wells at the end of summer for 6-7 months. This results in wheels of varying shapes and natural moulds.

COMTE AOP cow's milk hard Fromagerie Charles Arnaud <i>Comte, FRANCE</i>	13
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Aged in a maturing cellar at Fort des Rousses, fruity and savoury notes with sweet and salty undertones, aromas of roasted hazelnuts and caramalisd butter

MANCHEGO sheep's milk semi firm Quesos Valdivieso <i>Argamasilla de Alba, SPAIN</i>	11
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A true farmhouse cheese made with raw milk from a single herd of Manchega sheep. Exhibits a subtle, lactic tang which is complemented by earthy, nutty flavours of the farm.

BLEU D'Auvergne cow's milk blue Fromagerie Paul Dischamp <i>Auvergne, FRANCE</i>	11
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Bleu D'Auvergne has been a favorite of ours for 20 odd years. Spicy aroma followed by a balancing act of richness and acidity with a smooth, creamy texture.