

Boire



APERITIF

green almond martini - 24
gin, vermouth, green almond

Moris spritz - 22
Green Island spiced rum, mango, pineapple, fizz

banana & cacao old fashioned - 26
house rum arrangé, brown sugar, cardamom

Port Louis negroni - 23
Beach House spiced rum, aperitif, vermouth

Rivière Noire - 27
prune whisky, Saison black walnut, flan caramel

Dutch Rules Ceylon Gin & Tonic - 16
Mitcham, VIC (Wurundjeri Woiwurrung & Bunurong)

BEER

Phoenix Lager - 9/16
Vacoas-Phoenix, Mauritius

Melbourne Bitter - 10
Abbotsford, VIC (Wurundjeri Woiwurrung & Bunurong)

Philter XPA - 13
Marrickville NSW (Gadigal-Wangal)

Slow Lane Czech Pale Lager - 14
Botany, NSW (Kameygal, Gweagal)

NON ALC

'cosmo' strawberry & passionfruit marigold - 16
'wine' white lavender & pineapple skin - 16

Hiatus Non-Alcoholic (<0.5%) Pacific Ale - 10
Northern Rivers, NSW (Bundjalung)

TINA #2 raspberry, waxflower & jasmine soda - 11
Carlton, VIC (Wurundjeri Woiwurrung & Bunurong)

SPARKLING

2025 **Werkstatt** Pet Nat Riesling - 17
Mount Gambier, SA (Boandik)

2023 **Frankly.. Kanimbla** Cider - 14
Blackheath, NSW (Gundungurra and Dharug)

WHITE

2023 **Longaricio Luigi Stalteri Nostrale**
Catarratto - 20
Sicily, ITA

2024 **Domaine Simha Simla** Field Blend - 18
Derwent Valley, TAS (Linawina)

2021 **Ephemera** Sauvignon Blanc - 16
Yarra Valley, VIC (Wurundjeri Woi Wurrung)

ORANGE/MACERATED

2024 **Château Acid** Vermentino - 15
Central Ranges, NSW (Wiradjuri)

2024 **Testalonga Keep on Punching** Chenin Blanc - 21
Swartland, South Africa

ROSE

2025 **Haoma Vins** Cabernet Sauvignon - 18
Yarra Valley, VIC (Wurundjeri Woi Wurrung)

RED

2023 **lo havoc** Syrah (chilled!) - 17
Pyrenees, VIC (Eastern Maar)

2025 **Fleet Lichen** Pinot Noir - 18
Heathcote, VIC (Taungurung)

2024 **Castelmaure La Buvette** Grenache + - 16
Languedoc, FRA

2022 **Vins du Liban** Tempranillo ++ - 18
Bekaa Valley, LEB

all card transactions will incur a 1.6% surcharge

In the spirit of reconciliation, Boire acknowledges the Traditional Custodians of Country throughout Australia and their connections to land, sea and community.

We acknowledge that we are cooking and dining here today on the unceded land of the Wurundjeri people of the Kulin nation, and we pay our respect to their Elders past and present and extend that respect to all Aboriginal and Torres Strait Islander peoples today.

Boire



SNACKS

Sydney Rock oyster, green chilli mignonette - 6/30/60

turmeric pickled **Mount Zero olives** - 9

padron peppers & salted fish (ve option) - 10

gato arouille - taro fritter & Manzé hot sauce - 4.5 ea

potato & Comte samosa - 8 ea

Clarence River school prawns, mango & habanero hot sauce - 14

raw Tassie Blue Eye, *sauce l'ail* & plum - 24

Raffas Farm asparagus, house yoghurt, fermented chilli salt - 16

eggplant, tomato & ginger **rougaille** - 20

Loddon Estate quail, smoked chilli & fermented pineapple glaze - 26

DESSERT

flan, rum caramel & mango - 12

CHEESE

served with house preserves & Bread Club baguette

Milawa Blue - 20 (75gm)

Milawa, VIC (Yorta Yorta)

Little Cedar Farmhouse Mokoan Night goat cheese - 26 (60 gm)

Benalla, VIC (Yorta Yorta)

Charles Arnaud 24mth Comte - 26 (75gm)

Jura, FRA

+ 2015 **Marie-Pierre Chevassu Château-Chalon** Vin Jaune - 28 (90ml)

Jura, FRA

all card transactions will incur a 1.6% surcharge

In the spirit of reconciliation, Boire acknowledges the Traditional Custodians of Country throughout Australia and their connections to land, sea and community.

We acknowledge that we are cooking and dining here today on the unceded land of the Wurundjeri people of the Kulin nation, and we pay our respect to their Elders past and present and extend that respect to all Aboriginal and Torres Strait Islander peoples today.