

Boire



APERITIF

Boire martini - 24

dry gin, vermouth, Dog Creek Growers' carrots

highball - 22

Bakery Hill whisky, peach, whey, soda

piña colada - 24

burnt pineapple, house rum, lime, coconut

mango michelada - 20

mango hot sauce, chilli salt & a Phoenix beer

banana & cacao old fashioned - 26

house rum arrangé, brown sugar, cardamom

Port Louis negroni - 23

Beach House spiced rum, plum aperitif

Fernet & Gaza Cola - 16

Fernet Branca digestif, cola, lemon

BEER

Phoenix Lager - 9

Vacoas-Phoenix, Mauritius

Sailors Grave Sou' East Skipper (3.5%) - 11

Cape Conran, VIC (Gunaikurnai)

Stomping Ground Big Sky Hazy Pale - 12

Collingwood, VIC

(Wurundjeri Woiwurrung & Bunurong)

2024 Two Metre Tall Wild Farmhouse Ale

Dark Apple - 11/55

Derwent Valley, TAS (Linawina)

NON ALC

Bridge Road Free Time

Non-Alc (<0.5%) Hazy Pale - 11

Beechworth, VIC (Waywurru)

TINA #2 raspberry, wax flower, jasmine - 11

Carlton, VIC

(Wurundjeri Woiwurrung & Bunurong)

housemade pineapple lime soda - 9

cosmo strawberry & passionfruit marigold - 16

SPARKLING

2025 **Werkstatt** Pet Nat Riesling - 17

Mount Gambier, SA (Boandik)

WHITE

2024 **Little Reddie Dash Farms** Riesling +- 17
Bendigo, VIC (Dja Dja Wurrung & Taungurung)

2024 **Domaine Langelier Les Prieres** Muscadet - 18
Loire Valley, FRA

2023 **Matthias Warnung** Grüner Veltliner - 26
Kampal, AUT

2024 **Fighting Gully Road** Chardonnay - 24
Beechworth, VIC (Waywurru)

ORANGE/MACERATED

2025 **Minim Patsy** Fiano - 18
Heathcote, VIC (Taungurung)

2024 **Azimut Brisat** Paradella - 20
Catalunya, ESP

ROSE

2024 **Trutta** Cabernet Sauvignon+ - 17
Bendigo, VIC (Dja Dja Wurrung)

RED

2024 **Ephemera** Dolcetto - 16 (*chilled red*)
King Valley, VIC (Taungurung)

2021 **Francesco Brigatti** Nebbiolo - 21
Piedmont, ITA

2023 **Basket Range Wine Bantam** Merlot ++ - 17
Adelaide Hills, SA (Peramangk)

2023 **Domaine D'Andezon** Syrah/Grenache - 18
Rhône Valley, 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.

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SNACKS

Sydney Rock oyster, green chilli mignonette - 6/30/60
turmeric pickled **Mount Zero olives** - 9

Dog Creek Growers' shishito peppers with salted fish (vg option) - 15

Wattle Bank potato fritter & heirloom tomato- 6 ea

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

Clarence River school prawns & pineapple hot sauce - 16

Dog Creek Growers' cucumber, house yoghurt, fermented chilli salt - 16
fried market **fish wing** & charred tropea - 22

Dog Creek Growers' carrots, tamarind & mustard butter - 24

DESSERT

pavlova, *rhum crème* & stone fruit - 16

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

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