



SNACKS

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

fried potatoes, dried chilli, curry leaf & red onion - 10
gato arouille - **taro fritter** & Manzé hot sauce - 5 ea
Dog Creek Growers' **corn fritter** & curry leaf hot sauce- 6 ea

Bermagui **bluefin tuna**, pineapple & chilli - 22
cari brinjelle - **eggplant** & Manzé masala - 20
market fish wing & today's sauce - MP

Dog Creek Growers' **heirloom tomato *salade*** - 17
add puri - 5

DESSERT

tarte banane - **banana tart** & *rhum crème* - 14
peach & vanilla **parfait** - 14

CHEESE

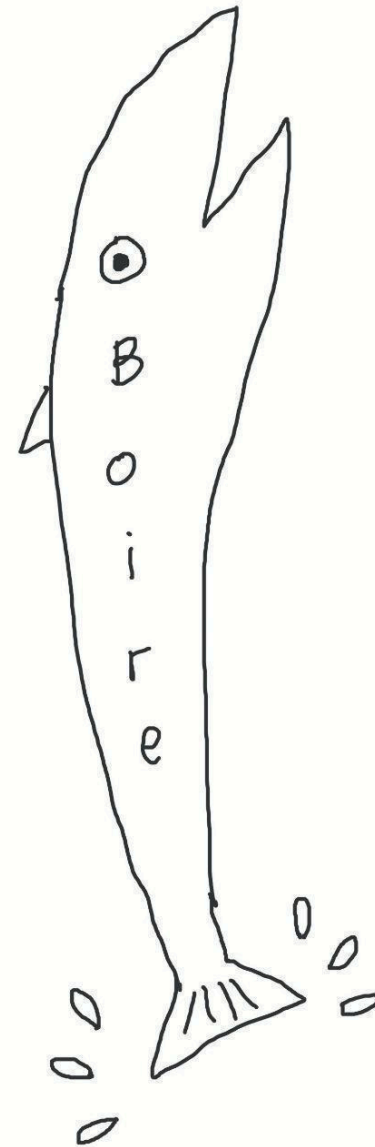
75g served with accoutrements

L'Amuse Gouda - Amsterdam, HOL - 18

Milawa Blue - Milawa, VIC (Njeri Njeri) - 20

Charles Arnaud 24mth Comte - Jura, FRA - 26

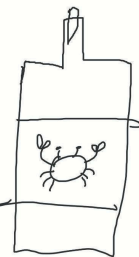
Petit d'Affinois Triple Cream Brie -Pelussin, FRA - 24



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 here today.

Boire



COCKTAILS

- martini - dry gin, vermouth, cucumber - 24
- peach highball - peach & whey vodka, soda - 20
- pinappletini - pineapple skin, tequila, quinquina - 22
- milk punch - mango, Meredith Dairy yoghurt, rum - 26
- lemongrass ti' punch - lemongrass arrangé, makrut lime - 19
- Port Louis negroni - spiced rum, vermouth, aperitivo - 23
- banana & cacao old fashioned - house rhum arrangé - 26

BEER & CIDER

- Phoenix Lager (5%) - 9/16
Vacoas-Phoenix, Mauritius
- Sailors Grave *Sou' East Skipper* Lager (3.5%) - 11
- La Sirène Urban Pale (4.8%) - 12
- Banda Cider of the Arve #1 (7.5%) - 15 gls
Huon Valley, TAS (Melukerdee)

NON-ALC

- "cosmo" - strawberry, passionfruit marigold, verjus - 15
- Hop Nation Mind Ya Head XPA (<0.5%) - 11
- TINA #2 raspberry, jasmine & waxflower - 11
- housemade peach soda - 9 | Gaza Cola - 5

DIGESTIF

- 2015 Marie-Pierre Chevassu Château-Chalon Vin Jaune - 28 (90ml)
Jura, FRA

WINE BY THE GLASS

SPARKLING

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

WHITE

- 2023 Reed *Lessons* Semillon - 18
Surf Coast, VIC (Wadawurrung)
- 2023 Matthias Warnung *Potatoland* Grüner Veltliner - 22
Kamptal, AUS
- 2024 La Tosa *Riodeltordo* Malvasia ++ - 17
Emilia-Romagna, ITA
- 2020 Borachio Chardonnay, Savagnin - 17
Mount Compass, SA (Kaurna, Peramangk)

ORANGE / MACERATED / ROSÉ

- 2025 Jauma *Bedrock & Blooms* Muscat à Petit Grain - 20
Adelaide Hills, SA (Kaurna)
- 2023 Alice L'Estrange *Pipeño Pastiche* Muscat de Alexandria - 20
Itata Valley, CHI
- 2025 Bandicoot Run *Lucid Dreams* Pinot Noir, Tempranillo - 18
Gippsland, VIC (Gunaikurnai)

RED

- 2025 Aristotelis Ke Anthoula *Little Red* Sangiovese, Nero d'Avola, Barbera (chilled!) - 17
Gundagai, NSW (Wiradjuri)
- 2024 Bruno Lafon *Collette* Pinot Noir - 18
Languedoc, FRA
- 2024 Trutta Grenache - 15
Heathcote, VIC (Taungurung)
- 2024 Mise en Place Syrah - 21
Grampians, VIC (Djab Wurrung)