

FOOD

Sydney Rock **oyster**, ginger & pineapple	7ea
house pickled Mt Zero **olives**	9
Gato arouille - Manzé **taro fritter** & hot sauce	5ea
grilled **flatbread** & spring garlic	10ea
potato crisps, curry leaves, chilli & red onion	11
chicken liver parfait & candy melon	17
socca, tuna & dill	9ea
Koo Wee Rup **asparagus** & cucumber salade	16
Lakes Entrance **cuttlefish** & lime pickle	20
Snapper crudo, yellow tomato & sorrel	26
buttermilk fried **fish wing**, citrus mayo	MP
Loddon Valley **lamb neck** skewer	18
tarte banane - **banana tart** & rum cream	15

CHEESE

60g served with bread and jam

Long Paddock *Banksia Reserve* *Castlemaine, VIC (Dja Dja Wurrung)*	24
Woombye Cheese Company *Blackall Gold* *Sunshine Coast, QLD (Kabi Kabi and Jinibara)*	18
Mill Grove Dairy Smoked Cheddar *Yarra Valley, VIC (Wurundjeri)*	15
Berrys Creek *Oak Blue* *South Gippsland, VIC (Bunurong and Gunaikurnai)*	20

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 on the unceded lands of the Wurundjeri people of the Kulin nation, and we pay our respect to their Elders past, present and emerging.
Always was, always will be.