

THE BOUNDARY

EST. 1864

MENU

**5-COURSE DEGUSTATION, PAIRED
WITH STONE AND WOOD BREWS**

Pacific Ale

Fresh Pacific plate oysters, Byron Bay finger lime caviar

Cloud Catcher

Pulled chipotle chicken, blue corn tostada,
smoked sour cream, pineapple salsa

Green Coast Lager

Crispy skin pork belly, spiced pink lady apple puree,
fried apple, saltbush, watercress

Jasper Ale

45 day dry aged Macka's sirloin, grain fed - chimmi churri,
crispy brussel sprouts, beer battered onion ring, baby herb

Eirinn Irish Cream Stout

Hazelnut sponge, chocolate mousse, salted caramel,
hazelnut praline, gold leaf

