THE BOUNDARY

CUP DAY MENU

STARTER

Antipasto Board

semi-dried tomato, artichokes, mixed grilled vegetable, feta, hummus, prosciutto & toasted sourdough

MAINS

(CHOICE OF)

Roast Half Chicken

with carrot puree, confit potatoes, greens and red wine jus

300g Black Angus Sirloin

with carrot puree, confit potatoes, greens and red wine jus

Burrata Risotto Verde

broccoli, green pea, sprouts, watercress, shredded burrata

Pan Roasted Barramundi

with confit kipfer potatoes, charred broccolini and salsa verde

DESSERT

Chocolate and Praline Tart

with caramel, marscarpone and mixed berries