

THE BOOT

— MELBOURNE —

Evening Set Menu

Two courses 24.⁹⁹ | Three courses 29.⁹⁹

CITRUS CURED SALMON

NEW POTATO, DILL YOGHURT (GF)

HERITAGE TOMATO FLATBREAD

STRACCIATELLA, BASIL (V)(GFO)

CHICKEN CAESER SCHNITZEL

ANCHOVY, SOURDOUGH CROUTE

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CHARRED HISPI CABBAGE

SUMMER CORN SUCCOTASH, TOASTED ALMOND (V)(GFO)

SMOKED HADDOCK

CRUSHED NEW POTATO, PARSLEY SAUCE,
POACHED EGG, PEA & SHALLOT (GF)

CHICKEN SUPREME

RATATOUILLE, BASIL DRESSING (GF)

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EARL GREY PANNA COTTA

YUZU GEL, LEMON THYME SHORTBREAD (GFO)

BROWN BUTTER CHOCOLATE CRÉMEUX

PEACH SORBET, SALTED HAZELNUT PRALINE, OLIVE OIL (GFO)

STICKY TOFFEE

DATE PURÉE, HONEYCOMB, SALTED CARAMEL SAUCE (V)

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER.

AN OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. 100% OF THIS SERVICE CHARGE IS SHARED BETWEEN OUR STAFF. SHOULD YOU WISH FOR THIS TO BE REMOVED, PLEASE LET A MEMBER OF OUR TEAM KNOW.

THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.