

THE  
BOOT  
— MELBOURNE —

## Evening Set Menu

Two courses 24.<sup>99</sup> | Three courses 29.<sup>99</sup>

**SPRING PEA VELOUTÉ**  
MINT DRESSING, GRILLED SOURDOUGH

**BRAISED BEEF SHIN FRITTER**  
LOVAGE, PICKLED WALNUT, ROSCOFF ONION

**BETROOT SALMON GRAVALAX**  
PICKLED APPLE, CRISPY CAPERS, BUTTERMILK DRESSING (GFO)

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**GRAIN-FED CHICKEN**  
CREAMED POTATO, PANCETTA & SHALLOT SAUCE

**SMOKED HADDOCK**  
POACHED EGG, CRUSHED NEW POTATO,  
CAVIAR BEURRE BLANC (GFO)

**ROASTED CAULIFLOWER**  
BURNT CAULIFLOWER PURÉE, PICKLED WALNUT, MALT JUS (V)

**AGED PORK CHOP (3.<sup>00</sup> SUPP)**  
CHIMICHURRI, CHUNKY CHIPS & HOUSE KETCHUP

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**STICKY TOFFEE PUDDING**  
BANANA, RUM CARAMEL, VANILLA ICE CREAM (V)

**LEMON POSSET**  
ALMOND CAKE, BLUEBERRY COMPOTE (GFO)

**DARK CHOCOLATE DELICE**  
BLOOD ORANGE JELLY, CHOCOLATE SPONGE

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

PLEASE NOTE: SOME OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF.  
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.