

THE
BOOT

— MELBOURNE —

Tasting
S E R I E S



Summer
Edition

by

Head Chef
Liam



Wood-fired lamb belly
Burnt spring onion ajo blanco



Bone marrow butter flatbread
Parsley salad



Pan-fried hake
Chorizo & butter bean



Aged beef fillet
Tomato fondue, smoked aubergine purée,
thyme beef jus



Licor 43 crème Chantilly
Jam roly poly, cornflake crumb

THURSDAY
16TH JULY

5 COURSES &
2 WINE PAIRINGS*
39.⁹⁹

*TASTING MEASURES ONLY.
THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.



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