

FOOD MENU

SNACKS

HOUSE PICKLES	6
CHIPS, Islay salt, aioli	10
SANDWICH, 3 cured meats, gruyere, bechamel, mustard	14

SHARING

BAKED CAMEMBERT, panchetta, black truffle	40
WAGYU INTERCOSTALS, pickled jalapeno pork mayo	18
PORK TERRINE, whitlof, caramalised apple, brown butter	22
*BONE MARROW, goats curd, black bread, avruga caviar	18
*MUSHROOM TARTARE, capers, shallots, puffed rice	18
*PORK JOWL, braised brussell sprouts, IPA jus, fried leek	30
*GOOLWA PIPPIES, tarragon, barley broth	30
*500g SIRLOIN, Tasmanian grass fed British breeds (<i>Allow 40 minutes</i>)	60

SIDES

*CHAT POTATOES, garlic, rosemary	14
*OAK LETTUCE, anchovy, black pudding, Iberico crumb	16
*BABY CARROTS, maple butter, pine nuts, pecorino	16

At Boilermaker House we use nuts, dairy and gluten in our kitchen.

Whilst the staff can advise you best on your choice, please inform us of any allergies.

* Items are not available past 10pm Sunday - Thursday & 11pm Friday & Saturday

DRINKS MATCHED DINNER \$75

Three Courses offering our best spread, expertly paired to either beer, whisky, boilermakers or cocktails.

CHEESE & CHARCUTERIE

VICTORIAN CHEESE BOARD - \$45

Here we showcase some fantastic products close to home.

3 cheeses: 120g & bread

L'Artisan Extravagant, Holy Goat Picollo & Berry Creek Riverine Blue

Served with honeycomb, pear jam, macadamia & salt bush

Drink Match: Starward x Boilermaker House Living Cask Single Malt Whisky \$13

USA CHEESE BOARD - \$45

Big and bold, robust cheeses with huge flavour and depth

3 cheeses: 120g & bread

Uplands Pleasant Ridge, Barely Buzzed & Cabot Cheddar

Served with bourbon cherries, maple marinated pumpkin & watercress

Drink Match: Old Fashioned - Woodford Reserve, tokay, wattleseed, salted almond praline \$22

EUROPEAN CHEESE BOARD - \$55

Classic and refined, a combination of old world styles.

4 cheeses: 160g & bread

Colston Basset Shropshire Blue, Jean Grogne, Tomme de Chevre Muscadet & Gouda

Served with piccalilli, candied watermelon rind & grapefruit marmalade

Drink Match: Rodenbach Grand Cru - 330ml - \$20

MIXED CHARCUTERIE

60g - Chef's choice of 3 meats - \$22

100g - Chef's choice of 5 meats - \$30

Served with house made pickles, beer mustard & bread

PLOUGHMAN'S BOARD - \$75

5 meats (100g), 3 cheeses (120g), pickles, mustard, macadamia, pear jam

Extra bread - \$4

For a full list of cheese and charcuterie, please ask your bartender