

# BOUNDARY

Sunday menu available from 12pm

## SMALL PLATES

<b>1/2 a dozen oysters</b> , shallot vinegar	20
<b>House pickles</b> , selection of seasonal vegetables	5
<b>Cheese board</b> , chutney, crackers	12
<b>Cobble Lane charcuterie board</b> , cornichons, toasted sourdough	14
<b>Reuben sandwich</b> , pastrami, emmental, sauerkraut, russian dressing	11
<b>Beef brisket &amp; smoked cheese croquettes</b> , homemade brown sauce	6
<b>'Nudja scotch egg</b> , St. Ewe's, piccalilli	6
<b>Chicken liver parfait</b> , red onion jam, toast	9
<b>Steak tartare</b> , bone marrow toast	12
<b>Torched mackerel</b> , avocado, lime, green apple	11
<b>Grilled king oyster mushroom</b> , lyonnaise onions, truffle, vegan pesto	10

## BIG PLATES

<b>Tuna niçoise salad</b> , new potatoes, green beans, soft herbs, rich yolk egg	19
<b>Caesar salad</b> , crispy bacon, romaine lettuce, croutons, classic dressing	12
<b>add chicken</b>	6
<b>Gnocchi</b> , violet artichokes, romesco, summer greens	17
<b>Market fish</b>	POA

## SUNDAY ROAST

All our meat comes from HG Walter.  
Sourcing from small farmers with big values.

<b>Roast beef</b> , 35 day aged beef rump-cap, homemade horseradish sauce	24
<b>Roast chicken</b> , 1/2 free-range chicken, sage stuffing	22
<b>Roast pork belly</b> , crackling, apple sauce	21
<b>Vegetarian roast</b> , ask server for today's special	19
<b>Mixed roast</b> , aged beef rump cap, chicken, pork belly	29
<b>Children's roast</b>	14

All roasts are served with duck fat roasted potatoes, honey glazed carrots, cauliflower cheese, seasonal greens, Yorkshire pudding and gravy

## SIDES

Duck-fat roasted potatoes	5	Mixed salad, house dressing	5
Skin-on fries	5	Cauliflower cheese to share	8
Seasonal vegetables	6	Crab mac n cheese	8

We are a cashless venue. A discretionary 13.5% service charge is added to all bills. Service charge goes to staff, not the business.  
Please notify us in advance of any dietary requirements or allergies. All spirits are served as 50ml servings.

# BOUNDARY COCKTAILS

<b>Kir Royale</b> <i>Deveaux Grand Reserve, crème de cassis</i>	14	<b>Mimosa</b> <i>Fresh orange juice, Ca Di Alte Prosecco</i>	10
<b>“Cinq pas Jour”</b> <i>Grey Goose, cranberry, grapefruit, strawberries, grenadine</i>	13	<b>Earl Grey Martini</b> <i>Bombay Sapphire Gin, lemon, Earl Grey infusion, egg white</i>	14
<b>Breakfast Martini</b> <i>Bombay Sapphire Gin, Cointreau, marmalade, toast</i>	14	<b>Screwdriver</b> <i>Grey Goose Vodka, fresh orange juice, angostura</i>	13

**Mary & her wayward sisters** 13  
*the perfect 3 way of sisters*

**Mary**  
Grey Goose Vodka

**Margaret**  
Bombay Sapphire Gin

**Maria**  
Patron Tequila

*All served with our secret bloody house mix*

# CHAMPAGNE & SPARKLING

	125 <sub>ML</sub>	BTL
NV <b>Ca di Alte Prosecco</b> (Italy)	9	44
NV <b>Boisset No. 21 JCB Brut Cremant</b> (France)		53
NV <b>Classic Cuvée Multi Vintage, Nyetimber</b> (England)		78
NV <b>Devaux Grand Reserve</b> (France)	15	82
NV <b>Devaux Cuvee Rosée</b> (France)	17	92
NV <b>Devaux Cuvee D, Aged 5 Years</b> (France)	19	105
NV <b>Bollinger ‘Special Cuvée’, Brut</b> (France)		120
2009 <b>Devaux D Millesime</b> (France)		145
NV <b>Laurent-Perrier ‘Cuvée Rosé’ Rosé</b> (France)		165
2011 <b>Devaux ‘Stenope’, Champagne, France</b> (France)		195
NV <b>Devaux Cuvee D, Aged 7 Years</b> (France)	(magnum 1.5L)	220
2012 <b>Dom Pérignon, Brut</b> (France)		350

# FRESH JUICES & SMOOTHIES

<b>Fresh Juices</b> <i>Apple / Grapefruit / Orange</i>	5.5	<b>Evolution Smoothie</b> <i>Apple, kiwi, banana, pineapple, spinach, spirulina, passionfruit</i>	8
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