



EST. 1904

BOILERHOUSE

Menu

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SMALL PLATES

BREAD 6 
Sonoma Bakery sourdough,
Pepe Saya butter

OYSTERS 7 ea
(minimum 3)
Natural or nasturtium vinaigrette

OYSTERS KILPATRICK 8 ea
(minimum 3)
Boiler House bourbon kilpatrick,
pancetta, Worcestershire

BEEF CROQUETTE 12 ea
Riverina beef cheek croquette,
hot English mustard

OLIVES (VG) 12
Warm house marinated Mount Zero
olives, native thyme, mandarin

BROWN BUTTER HUMMUS (VG) 24
Brown butter hummus,
spiced chickpeas, soft herbs

JAMON IBERICO 27
Jamon Iberico, guindillas,
smoked EVOO

TUNA CRUDO 30
Tuna crudo, Pepe Saya buttermilk,
daikon, dill

DUCK RAGU PAPPARDELLE 28 
Pepe's duck ragu, pappardelle,
San Marzano tomatoes, green olives,
sourdough crumb

LARGE PLATES

ROASTED CAULIFLOWER (VG) 39 
Roasted cauliflower, black garlic,
shiitake + hazelnut pesto

PORK COTOLETTA 42
Murray Valley pork cotoletta,
caper barberry salsa, ricotta salata

SALSA VERDE CHICKEN 40
Cornfed chicken thigh,
preserved lemon salsa verde,
crushed potatoes, chicken fat jus

MARKET FISH 38
Market fish, wild fennel, burnt kale,
bonito + dashi

ANGUS RUMP 49
O'Connors Gippsland Angus rump cap
(MB7+ | 280 grams), shoestring fries,
pink peppercorn sauce

CHARCOAL ROASTED LAMB 48
Charcoal-roasted Junee lamb,
local turnips, macadamia blanco

SOURDOUGH PIZZAS

MARGARITA PIZZA (V) 27
Margarita, San Marzano tomatoes,
Vanella fior di latte, basil

ZUCCHINI PIZZA (V) 30 
Shaved local zucchini,
Vanella stracciatella, mint, parmesan

CHORIZO PIZZA 34
Chorizo, fire-roasted red peppers,
Mount Zero black kalamata olives,
fresh oregano, Vanella fior di latte

ROAST POTATO PIZZA (V) 28
Roasted potato, red onion jam,
roquette pesto, pecorino

BEEF PIZZA 34
Slow cooked beef cheek,
San Marzano tomatoes,
jalapeno verde, Vanella fior di latte

NDUJA PIZZA 36
Wild dog Vodka nduja,
Vanella fior di latte, red onions, basil,
house-fermented hot honey

SIDES

FRIES (V) 12
Shoestring fries, black garlic + bourbon mayo

ROASTED CARROTS (V) 14 
Roasted baby carrots, burnt honey, pine nuts

SEASONAL SALAD (VG) 12 
Seasonal leaf salad, Wild Dog Vodka + dill vinaigrette

SWEETS

TIRAMISU (V) 18
Biscoff and wattleseed tiramisu,
savoiardi, espresso

CRÈME BRÛLÉE (VG) 16
Coconut and turmeric crème brûlée

CHOCOLATE MOUSSE (V) 17
70% dark chocolate mousse,
tahini cream, sesame brittle

BASQUE CHEESECAKE (V) 19
Whipped Basque cheesecake,
burnt honey, bee pollen, saltbush

*We are a cashless establishment and accept only contactless, credit, and debit cards.
Please note a 1.5% surcharge applies for all credit card transactions.*

 Denotes sourced within the radius of 100 miles with 80% containing local and regional ingredients.



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Drinks

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WHITE WINES

	GLS	BTL
ANGULLONG PINOT GRIGIO Orange, NSW	16	75
CLOUD ST SAUVIGNON BLANC Melbourne, Victoria	16	65
DEADMAN WALKING RIESLING Eden Valley, SA	16	70
TATACHILLA CHARDONNAY McLaren Vale, SA	16	65
DRY RIDGE ESTATE RIESLING Megalong Valley, NSW	-	75

RED WINES

	GLS	BTL
LOGAN WEEMALA PINOT NOIR Orange, NSW	16	70
PENNY'S HILL MALPAS MERLOT McLaren Vale, SA	16	65
PF ORGANIC SHIRAZ Lachlan Valley, NSW	16	70
ROCKBARE CABERNET SAU McLaren Vale, SA	16	70
BIMBADGEN RIDGE SHIRAZ CABERNET Orange, NSW	-	65

SPARKLING

	GLS	BTL
FIRST CREEK BOTANICA SPARKLING NV BRUT Hunter Valley, NSW	15	65

ROSÉ

	GLS	BTL
PETIT AMOUR ROSÉ Côtes de Provence, France	16	70

MOSCATO

	GLS	BTL
DEAKIN ESTATE MOSCATO Murray Darling, VIC	16	65

LYRE'S

NON-ALCOHOLIC COCKTAILS	20
AMALFI SPRITZ Lyre's Italian Spritz, Lyre's Classico, Orange Slice	
FIERY COCONUT MARGARITA Lyre's Agave Blanco, Jalapeno, Coconut Syrup, Lime Juice, Chillli Salt	

BEERS & CIDERS

	BTL
HILLBILLY CRUSHED APPLE CIDER Bilpin, NSW	10
BADLANDS PALE ALE Orange, NSW	12
CORONA EXTRA Mexico	12
GREAT NORTHERN SUPER CRISP QLD	12
JAMES BOAG'S LAGER TAS	12
JAMES BOAG'S LIGHT TAS	12
PERONI NASTRO AZZURRO Italy	12
HILLBILLY CRUSHED NON-ALC CIDER Bilpin, NSW	9
PERONI NASTRO AZZURRO NON-ALC Italy	12

SPIRITS

ABSOLUT VODKA	16
BARCADI CARTA BLANCA	16
BM MOUNTAIN DEVIL CLASSIC GIN	16
BM WILD DOG VODKA	16
BUNDABERG RUM	16
CAPTAIN MORGAN DARK RUM	16

COCKTAILS

	25
HIVE + HERB Green apple gin, mint syrup, lemon	
SOLAR BLOOM Vodka, orange, pineapple, peach, earl grey	
MIDNIGHT BLOSSOM Blueberry vodka, basil, lemon, sugar syrup	
LUSH LAGOON Rum, midori, kiwi syrup, lemon, pineapple	

CLASSIC COCKTAILS UPON REQUEST

NON-ALCOHOLICS

	GLS
GINGER ALE GINGER BEER	6
LEMON ICED TEA	6
TRADITIONAL LEMONADE	6
BILPIN APPLE JUICE	7
ORANGE JUICE	7
MODA (FREE FLOW) (per person) Still or sparkling water	6

SOFT DRINKS

	GLS	PITCHER
COKE	6	14
COKE ZERO	6	14
LEMON, LIME & BITTERS	6	14
PINK LEMONADE	6	14
SPRITE	6	14

TEA

	6
CHAMOMILE	
DARJEELING	
EARL GREY	
ENGLISH BREAKFAST	
GREEN	
LEMON & GINGER	
PEPPERMINT	

COFFEE

	6
CAPPUCCINO	
CHAI LATTE	
ESPRESSO	
FLAT WHITE	
HOT CHOCOLATE	
LATTE	
LATTE	
LONG BLACK	
MACCHIATO	
MOCHA	
PICCOLO	

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