

# Night

One account per table thank you!

from 6pm Thursday, Friday & Saturday  
from Fox in the box - home to the Intolerant Chef - Tim

Relax - there is NO wheat, gluten, onion, leek or garlic in any of our dishes - 100%  
Due to our dealing with intolerances and allergies - NO outside food or drink is permitted.  
Whilst our menu may change without notice, there are no "hidden" ingredients.

<b>Wild Caught Scallops</b> GF/DF/FF	(4) 21.9	(6) 32.9
large, plump scallops, pan seared and served with Black Caviar & Champagne sauce		
<b>Salt &amp; Pepper Calamari</b> GF/DF/FF (entree size - no salad or fries)	20.9	24.9
Perfectly tenderised calamari strips, rice flour coated, snap fried served with a salad of rocket, tomato, cucumber dressed with v. olive oil & tamari and a trilogy of aiolis and fries		
<b>Saganaki</b> GF/LF/FF	18.9	
Perfectly grilled Haloumi cheese garnished with a deep wine sago reduction		
<b>Succulent "root" vegetables</b> GF/DF/FF/Vegan	17.9	
Individually roasted and dressed with rosemary, tamari and extra virgin olive oil		
<b>Pasta: Rustica</b> GF/FF/DF - Vegetarian/Vegan version available		28.9
You won't believe our penne is gluten free, served with our delicious "home-made" Italian rustic sauce of fresh herb infused, slow cooked Wagyu ox-tail beef and roma tomatoes.		
<b>Classic "Fox" Chicken Schnitzel</b> or <b>Chicken Parma</b> GF/LF/FF (no ham)	26.9	29.9
The Famous home crumbed Chicken Schnitzel - Premium free range breast, butterflied, cornfloured, lightly fried served with salad and fries either naked with our curry aioli or as a molten tomato and cheese "Parma"		
<b>Add ham of the bone</b>	3.0	
<b>Egg plant Schnitzel</b> GF/DF/FF Vegan with silverbeet pesto or <b>Parma</b> (no ham)	24.9	27.9
The nearly as famous home crumbed two cheeks of aubergine, lightly caramelised and served with salad and fries with either a silver beet pesto and maple pine nuts or Parma <b>Parma:</b> with your choice of tomato soor or curry aioli (contains egg and soy lecithin)		
<b>Duck Confit</b> GF/DF/FF		36.9
Duck thigh and leg, held at 115°, flavoured with juniper berries, ginger and herbs; set on a bed of roasted root vegetables and dressed with an exotic sago/pinot reduction		
<b>Crispy Skinned Atlantic Salmon</b> GF/LF/FF - can be ordered DF		34.9
A superb piece of roasted Atlantic Salmon served with crispy skin on a bed of pumpkin risotto, dressed with a side of "pippies" cooked in their own juice and a rich reduction.		
<b>7 hr Slow Roasted Lamb</b> GF/DF/FF		30.9
Prime lamb shoulder, slow roasted with white wine, lemon, hint of sumac and oregano served with its own juices and accompanied with a quinoa, cucumber and spinach salad.		
<b>Italian Pork Belly</b> GF/LF/FF - can be ordered DF		29.9
Pork Belly infused with rosemary served on a bed of demiglace risotto with rocket, dressed with a pinot noir reduction and crackling.		
<b>Tim's 20 hour "serious" Scotch Fillet</b> GF/DF/FF		36.9
Prime Australian scotch cooked at 52° exactly for 20 hours, pan seared and served with a scrape of dijonaise, nested with Tim's reknowned mock onion" and rosemary blush sauce accomanied with a polenta chip stack.		
<b>Sides</b>		8.0
Green Salad of spinach, Grana Pandano parmesan and our tamari & ev olive oil dressing		
Steamed Green Beans with toasted almonds and tamari dressing - Tree Nuts		
Steamed White Rice		6.0
Fries		8.0
Hot Bread - our exceptional Turkish pide sliced with olive oil, rock salt and Kalamatta olives GF/DF/FF/SF		4.5
Aioli - Tomato blush/Curry leaf/wasabi each (Our aiolis contain Soy Lecithin)		1.5
Vegan Cheese		3.0