

ARTISAN CHARCUTERIE

Piccante Salami	18	Lombardo,	16
Spicy, Finnochio Salami - Fennel, olives, pickles		pickled cucumber, croutons	
San Danielle Prosciutto,	25	BŌS Nduja	18
pickled pear, crunchy croutons		spicy, soft Calabrese spreadable salami	
Black Angus Bresaola	18	Charcuterie Taster plate	55
pickles, rye crisp		all of our smallgoods, pickles and olives	

SMALL PLATES

Oysters	7 ea	Scallops (3)	28
freshly shucked, mignonette		herb butter, lime zest, crispy prosciutto	
Steak Tartare	26	House Smoked Salmon	26
egg yolk, potato crisp		horseradish, cucumber, rye crisp	
Byron Bay Burrata	30	Chargrilled Fremantle Octopus	36
figs, balsamic, honey, foccacia		Richo's Nduja, skordalia	
Foie Gras 50gm	42	Mooloolaba Prawns	34
brioche toast, marinated baby fig		garlic butter, chilli oil, herbs	
Mooloolaba Prawn Cocktail	32	Tuna Tartare	32
Marie Rose sauce, lettuce, avocado, fresh lemon		miso yolk emulsion, rice paper cracker	
Wagyu Beef Tataki	32	Tasmanian Rock Lobster 1/2 or Full	130/260
2GR Wagyu, truffle ponzu, herbs, crispy shallots		Wood fire baked, herb butter	

HANDMADE PASTA

Fettuccini, truffle, artisan mushrooms, white wine, herbs	52
Spaghetti, prawns, mussels, clams, garlic, chilli, evoo	56
Potato Gnocchi, Wagyu beef ragout, red wine, parmesan	50

MAIN PLATES

Fish of the Day (ask your waitstaff for todays offering)	52
Lamb backstrap, parsnip puree, pistachios, pomegranite, lamb jus	50
Duck Breast, pan-seared, charred carrots, jus	58
Pork Rib Eye on the Bone 400g, Almond Fed, cauliflower puree, thyme butter	58

BŌS

FROM THE GRILL

served at table is hot English mustard, dijon mustard, wholeseed mustard, horseradish
Please let us know if you prefer your steak carved by us.

Eye Fillet 250g Kidman & Co, Santa Gertrudis, grain fed	62	Scotch Fillet 400g Little Joe's, Angus x Hereford. grass-fed	82
Rib Eye on the bone 500g carved Five Founders, Alexandra Composite, finished on grain	88	Bone in Porterhouse 500g carved Pure Prime, Dry Aged, Black Angus, grain fed	96
Porterhouse 300g Little Joe's, Angus x Hereford. grass fed	63	Pork Rib Eye on the Bone 400g Almond Fed Free Range, cauliflower puree, thyme butter	58

WAGYU BEEF

Our Wagyu is from 2GR Australian Wagyu Beef from Queensland, Full Blood, 9+ mbs, 500+ days on grain

Wagyu Flat Iron 200g carved	77	Wagyu Rump 350g	65
Wagyu Eye Fillet 200g	105	Wagyu Rump Cap 250g carved	99
Wagyu Porterhouse 200g	119	Wagyu Short Rib Cap 200g carved	69
Wagyu Scotch Fillet 400g	160		

PREMIUM LARGE CUTS

To share (or not) - please allow 45 minutes on a good day

BOS Dry Aged Black Angus Tomahawk carved	weights varying from 1.2kg - 2.1kg	24/100g
<i>Pure bred Black Angus beef from Queensland, Pure Bred, 3+mbs, dry aged in house for 45+ days</i>		
Wagyu Tomahawk carved	weights varying from 1.5kg - 2.2kg	30/100g
<i>2GR Full Blood Wagyu, QLD, MBS 9+, grain-fed for 500 days+</i>		
T-Bone, Bistecca carved	weights varying from 1.1kg - 2kg	19/100g
<i>Five Founders, Alexandra Composite, QLD, finished on grain</i>		

SIDES

Wagyu Fat Roast Potatoes, rosemary	12	Shoestring Potato Fries, sea salt	12
Heirloom Tomato Salad, olives, confit shallot	14	Rocket salad, lemon, parmesan	14
Beans, butter, confit garlic	12	Iceberg Wedge, dill dressing, ricotta salata	12
Creamy Mash potato, smoked salt	12	Roasted Dutch carrots, whipped ricotta	14

SAUCES

Red Wine Jus	7
Smoked Bone Marrow Butter	7
BOS Bearnaise	7
Artisan Mushroom Sauce	7
Three Pepper Sauce	7
Chimichurri	7

WITH YOUR STEAK

Foie Gras	40
Mooloolaba Prawn	12
Tasmanian Rock Lobster 1/2 or Full	130/260

BOS

DESSERTS

Vanilla Bean Crème Brulee	18
Basque Cheesecake w Pedro Ximenez poached prunes	17
Chocolate Torte, liquorice ice cream, praline	18
BOS Tiramisu	17
Lime merignue crumble, lime curd, coconut biscuit, torched meringue	18

CHEESE

All cheeses are served with pickled figs, dry muscatels and crisp wafers

Pyengana Cheddar	18	D'Auvergne Blue	18
Charles Arnaud 18mth Comte	18	Cheese Plate with all 3 cheeses	45

LIQUID DESSERT

Classic Espresso Martini	23	Affogato	20
Belvedere vodka, kahlua, espresso coffee		Vanilla ice cream, espresso coffee, your choice of liqueur	
Sassy Espresso Martini	23	Tommy's Margarita	24
Sailor Jerry's rum, kahlua, espresso, caramel, honeycomb		Herradura Reposado Tequila, lime juice, agave nectar	

SWEET WINES

2017 Allandale (375ml)	18/80
Botrytis Viognier	Hunter Valley, NSW
2021 Frogmore Creek Iced Riesling (375ml)	19/85
Riesling	Coal River, TAS
2016 Château Coutet 1er Grand cru classé (375ml)	41/180
Semillon & Sauvignon Blanc	Barsac, Bordeaux, France

FORTIFIED

Dutschke Muscat (500ml)	14.5/114
Red & Black Muscat Frontignan	Barossa Valley, SA
Dutschke Liquid Amber Topaque (500ml)	14.5/114
Muscadelle	Barossa Valley, SA

SINGLE MALT WHISKEY

Cragganmore 12yo	15
Glenmorangie Quinta Ruban	19
Glendronach 12yo	13
Oban 14yo	22
Glenfiddich 18yo	28
Ardbeg 25yo	245
Yamazaki 12yo	55

DIGESTIFS

Hennessy VSOP	19
Hennessy XO	48
Remy Martin VSOP	16
Delord Bas Armagnac VSOP	14
Delord Bas Armagnac 1989	20
Hennessy VS	13

BOS