

S I G N A L B O X

TAKE AWAY MENU

Small

MORPETH VEGETABLE SPRING ROLLS
shishito jam \$12

GRILLED HERVEY BAY SCALLOPS
roasted tomato, wakame, café de paris butter \$20

FRIED SLIPPER LOBSTER
Singapore chilli sauce, typhoon shelter \$25

CRISPY BARBECUE LAMB RIBS
green papaya, coriander, pickled watermelon, nahm jim dressing \$20

SYDNEY ROCK OYSTERS
Natural, mignonette & Kilpatrick (GF) half dozen \$24

Large

SLOW COOKED BASS STRAIGHT SHORT RIB
crispy potato galette, asparagus, garlic butter rainbow chard, red wine jus \$40

FRASER ISLAND SPANNER CRAB LINGUINE
Queensland tiger prawns, braised tomato, pangrattato, parmesan cheese \$32

PUKARA ESTATE LAMB NECK
butter roasted cauliflower, shaved cauliflower, garlic puree, chimichurri, red wine jus
(GF) \$36

CRISPY FRIED PORK BELLY OR FRIED TOFU SALAD
nashi pear, wombok Asian salad, coconut yoghurt, sriracha, cashew crumb (GF, V) \$28

SNAPPER BURGER
panko crumbed Snapper, American cheese, tartare, lettuce on a milk bun with fat chips \$21

MEDITERRANEAN SEAFOOD SALAD
Josper roasted swordfish, octopus, vongole, romesco, fennel, orange, feta, sumac dressing
& fresh herbs (GF) \$38

Sides

Fat chips, chicken salt, aioli (GF) \$10
Barbequed broccoli, ranch dressing, roasted almonds (Vegan, GF) \$10
Josper grilled sourdough, beer honey & ricotta (V) \$10

S I G N A L B O X

Desserts

CUSTARD TART

Braised rhubarb, whipped cream \$14

CHOCOLATE BROWNIE

chocolate mousse, dried mandarin, and honeycomb \$14

CHEESE PLATE FOR ONE

adelaide hills triple cream brie, maffra cloth aged cheddar, Italian gorgonzola, dried fig and pear paste, crackers and candied walnuts (GF option) \$14

Kids Meals (all \$12)

(Children 12 years old & under)

Battered snapper, chips & salad

Wagyu cheeseburger, chips

Tomato ragu linguine, parmesan cheese (V)

Vegan, V - Vegetarian, GF – Gluten free

Please be advised that our dishes may contain traces of shellfish, nuts, gluten. We can't guarantee coeliac friendly or serious medical dietary requirements.

At this time we are unable to make any changes to our dishes.

Open Friday and Saturday evenings only for pick up, no delivery
Order via Signal Box website at www.signalbox.com.au

COCKTAILS

NEGRONI Four Pillar's spiced Gin, Campari, sweet vermouth

MARGARITA Classic Tequila, Cointreau, lime OR Spicy Tommy's Margarita

THE SINKING SHIP Scotch Whiskey, Aperol, fresh apple juice, lemon.

All \$12

S I G N A L B O X

SODA

Coke / coke zero / lemon, lime & bitters / lemonade \$4

KOMBUCHA

Ask for today's flavour \$5

BEERS

James Boags Light \$5

Hawke's Patio Pale Ale \$5

Young Henry's Cloudy Cider \$5

Nomad 'Freshie Margarita' (440mls) \$6

SPARKLING / CHAMPAGNE

2020 The Flower Thief Moscato South East, Australia \$28

2021 Usher Tinkler Prosecco Hunter Valley, NSW \$40

WHITE WINE

2021 Keith Tulloch, Pinot Gris Hunter Valley \$30

2020 Tempus Two Sauvignon Blanc South East, Australia \$30

2020 Robert Stein Riesling Mudgee, NSW \$35

2018 Briar Ridge 'Dairy Hill' Semillon Hunter Valley, NSW \$45

2020 Andrew Thomas, 'Braemore' Semillon Hunter Valley, NSW \$55

2020 De Iuliis, Chardonnay Hunter Valley, NSW \$38

ROSE

2020 Usher Tinkler 'Nose to Tail' Hunter Valley, NSW \$35

RED WINE

2021 McGuigan 'Single Batch', Pinot Noir South East, SA \$30

2020 Robert Stein, Merlot Mudgee, NSW \$35

2018 Pepper Tree 'Calcare' Cabernet Sauvignon Coonawarra, SA \$55

2020 Briar Ridge, Shiraz Hunter Valley, NSW \$40

2018 Andrew Thomas 'Elenay', Shiraz Hunter Valley, NSW \$55

2010 Stormy Ridge, Tempranillo Hunter Valley, NSW \$30

DESSERT WINE/ FORTIFIED

2012 Keith Tulloch Botrytis Semillon Hunter Valley, NSW \$38