

COZY BOX

FOSSEY'S DISTILLERY

NOT JUST
TAPA'S
IT'S INDIA UNBOXED

VOL.01
TASTE
EDITION
MEL

Edition-Cozy Box SERIE
Issue001

OUR JOURNEY



Cozy Box was created with a singular vision of Chef PB. It began with a desire to take Indian cuisine beyond the familiar, to give it a seat at the table of new-age luxury dining not louder, but with more finesse.

Chef PB

I evolved through years of culinary exploration — from bustling kitchens to refined lounges, from traditional recipes to experimental plates.

Along the journey, I asked myself a defining question:

“What if Indian flavours... could be reimagined?”

In that moment, I turned to the person who shaped my craftsmanship — my “Akka”, Chef Manfred.

In our culture, Akka signifies Guru, the master who guides.

It was under his mentorship that my culinary perspective shifted from skill to artistry.

Together, we envisioned what Cozy Box could become.

“A tapas lounge where every dish carries a memory, every serving sparks something new.”

Chef Manfred Drotschmann

Ex-Executive Chef at the New Zealand Parliament....With an exceptional career working in some of the world's most distinguished kitchens — including the iconic “French Laundry”, Chef Manfred brings a rare blend of global perspective, precision and technical mastery.

“A Powerful collaboration of two visionary chef”, creating a dining experience that is bold, refined and truly unforgettable.

OUR PARTNERS WHO HELPED SHAPE THE VISION

Extended gratitude to Hardeep K & Mandeep veer. whose unwavering support, collaborative spirit have been invaluable as a trusted partner.

AJAN Consultancy & The Digital Mates

Masters in Marketing and Brand elevation Ankush Kaushal & Neetu Dhawan...Their expertise has been pivotal in establishing Cozy Box as a bold, experiential dining brand.

Steve Timms – Fossey's Distillery, Mildura

A creator of spirits whose relentless passion helped build a strong legacy brand. His dedication built a brand celebrated for its artisanal Gin, Vodka and Whiskey— each bottle, like us, inspired by character and individuality. Proudly collaborating to bring the Cozy Box x Fossey's concept to life.

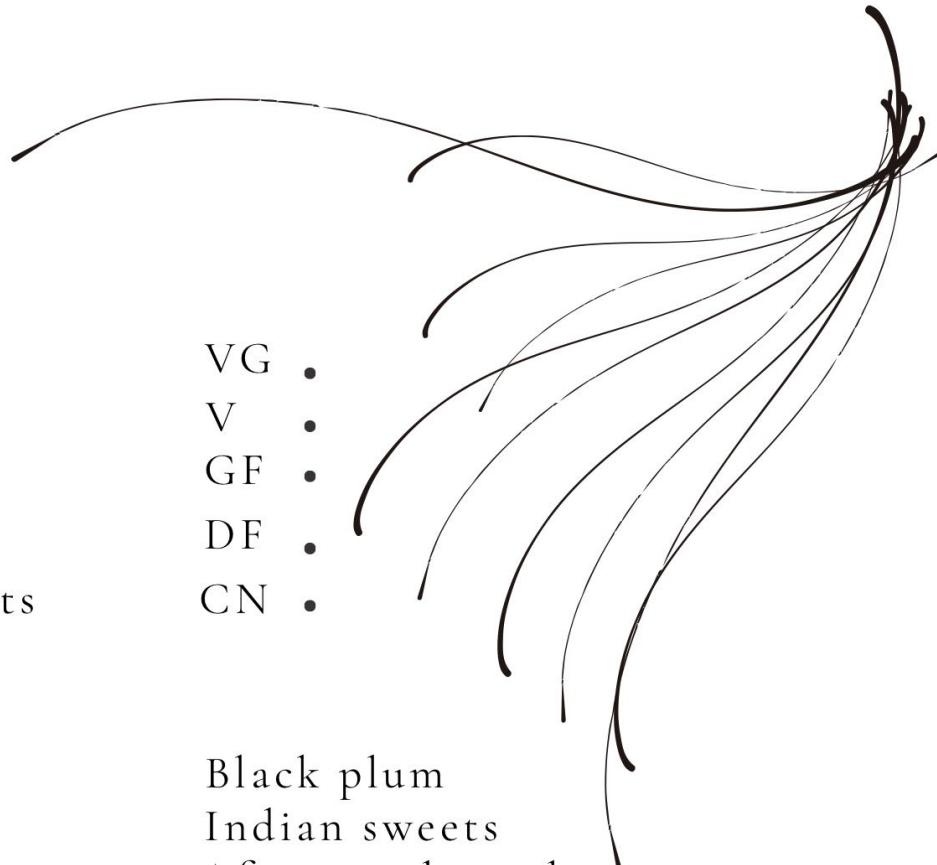
We don't just serve food!!!!!!We serve imagination.

Love

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Vegetarian
Vegan
Gluten Free
Dairy Free
Contain Nuts

VG .
V .
GF .
DF .
CN .



Jamun	Black plum
Mithai	Indian sweets
Mukhwas	After-meal snack
Paan	Fruits & nuts stuffed in betel leaf
Aam papad	Mango leather
Imli	Tamarind
Maska	Butter/Buttering
Pav	Bread bun
Bhaji	Mash of mix vegetables
Bhartta	Eggplant mash
Mater	Pea
Chaat	Savoury, spicy & tangy snacks
Pachdi	Pounded food
Gajjer	Carrot
Mung dal	Yellow lentil
Halwa	Pudding

Lets begin....

BEER'S

- Schafferhofer Hefeweizen (5% Germany) 25
- Chimay Blue (9% Belgium) 24
- La Trappe Quadrupel (10% Netherlands) 24
- BentSpoke Crankshaft IPA (5.8% BentSpoke Brewing ACT) 16
- Big Head "No Carb Lager" (4.2% Burleigh Brewing QLD) 15
- Obrien "Gluten Free" Pale Ale (4.5% Obrien Brewing VIC) 17
- Young Henrys Newtowner Pale Ale (4.8% New south wales) 17

Rotating craft beer's ask whats new this week!

WHITE WINE

- Chandon Brut (Yarra Valley VIC) 95/20
- Moet & Chandon Imperial Brut (Champagne France) 195
- Gerard "Cote Des Roses" Rose (Languedoc-Roussillon France) 75/16
- Shaw & Smith Sauvignon Blanc (Adelaide Hills SA) 110
- Vasse Felix "Filius" Chardonnay (Margaret River WA) 95/20
- Famille Hugel Reisling (Alsace France) 180
- Eden Road "The Long Road" Pinot Gris (Canberra District ACT) 95

RED WINE

- Jim Barry "The McRae Wood" Shiraz (Clare Valley SA) 176
- Bowen Estate Cabernet Sauvignon (Coonawarra SA) 148
- Amisfield Pinot Noir (Central Otago NZ) 195
- Craggy Range "Te Kahu" Merlot (Hawke's Bay NZ) 142
- Henschke "Johann's Garden" Grenache (Eden Valley SA) 199

Our glass pour wines rotate frequently please enquire with our staff....



PUT YOURSELF IN THE CHEF'S HANDS
FIVE-DISH TASTING MENU \$49 PP | MIN 2

SMALL PLATES

Duck Slider: Asian slaw- chilli pineapple - citrus curd	9e
Crispy Potato Slider - Carrots - tamarind jam (V, DF)	8e
Warm Olives - Candied orange & chilli (V, DF, GF)	12
Naked Scallop - Ceviche & silky coconut cream (DF, GF)	18
Charcoal Salmon - Gun powder & lemon (DF, GF)	22
Prawn Dumplings - Tomato-butter & basil (min 5)	4e
Crispy Calamari - Pickled aioli (DF, GF)	18
Lollipops - Chicken - tomato gel (DF, GF) (min 4)	6e
Goat Kabab - Coconut yogurt, lemon, olive oil - turnip (GF) (min 3)	8e
Croquette - Lentils, rice & jalapeños mayonnaise (GF, V) (min 4)	7e
Pumpkin - Filo wrapped creamy pumpkin, honey curd lime (V) (min 3)	8e
Avocado Chat - Cracker, pomegranate, yogurt, tamarind (V) (min 5)	4e
Corn Cobs - Butter, paprika & lime (V, GF) (min 4)	4e
Paneer - Char grilled, capsicum, onion, mint yogurt, radish (V, GF)	24

FROM THE GARDEN

Persian Carrots: Tahini yogurt-cashew tarator (GF, V)	16
Broccolini: Wombok, edamame - walnuts parmesan (GF, V)	16
Cous cous: onion, cherry tomato, cucumber, parsley & lemon (V, DF, GF)	16
Truffle Fries: Truffle salt & parmesan cheese & herb dust	12

LARGE PLATES

Pork Belly: Crispy skin, fennel, chilli tamarind jam (DF, GF)	36
Barramundi: Coconut lime crumb, bok choy, coconut chilli sauce (GF, DF)	38
Chicken: Crispy chicken, smoky tomato purée (DF, GF)	36
Sirloin: Green beans & savory umami dressing (GF, DF)	42
Dosa: Rice lattice, warm lentil jus & coconut velouté (DF, GF)	32
Lamb Ribs: Rice cakes, korma, pumpkin, almonds (DFO, GF)	38

DESSERTS

Cold Crush: Watermelon- lime sorbet (DF, GF)	16
Dirty Kiss: Charcoal carrot pudding & chocolate (GF)	16
Put a Ring on It: Roasted mung bean, jasmine notes, warm butter (GF)	16

Please advise our friendly staff if you have any dietary requirements.

GIN TASTING PLATTER

MAKE YOUR OWN G&T

Fossey's Original Gin · Desert Lime Gin · Navel Strength Gin · Gin Toddy · Christmas Pudding Gin · Chilli Gin · Kaffir Leaf Gin

Choose any three Fossey's gins — \$21

Choose any four Fossey's gins — \$26

All tastings are served as 10ml pours.