



The Boat Shed

Ciabatta	Roasted garlic butter, EVOO & balsamic	7.9
	Spicy bean & Rocket pesto dips	10.9
Oysters		1/2 Doz/Doz
Natural GF DF		19.5/35
Orange, tarragon vinaigrette GF DF		21.5/37
Cucumber, mint, shallot & lime salsa GF DF		22/38
Duck liver parfait, smoked duck breast, lavosh, pickles		19
Twice baked goats cheese soufflé, beetroot, roast pear, crostini		19
Ceviche, coriander, capsicum, spanish onion, pomegranate, tortilla, vino cotto DF		21
Seared scallops, cauliflower puree, pancetta GF		21
Paprika spiced calamari, cous cous, ratatouille, oregano DF		21
House cured salmon, caviar, avocado mousse, potato chips GF		21
Blue swimmer crab croquette, frisee, hazelnut, chilli onion jam		19
Pork belly, olive caramel, black pudding crumbs, pork scratching, apple		20
Beef carpaccio, rocket, parmesan, truffle oil GF		20
Coconut & chilli battered prawns, roasted banana, rum syrup DF		21
Barramundi, cream, spinach, peas, fennel, globe artichoke GF		38
Seafood stew, tomato, garlic, basil, oregano, parsley, char grilled ciabatta DF		33
Battered fish & chips, garden salad, tartare sauce DF		29.9
Atlantic Salmon, broccolini, kipfler potatoes, lemon, dill & caper cream sauce GF		37
Chicken breast, rosti, charred balsamic radicchio, roast onion, pumpkin puree, jus GF		36
Today's Fish, rocket, pear & parmesan salad, tomato & olive salsa, hand cut chips GF	Market \$	
Chargrilled beef fillet, polenta, mushrooms, puff pastry, porcini butter, red wine jus		46
Pork fillet, pear and hazelnut tarte tatin, black cabbage, crackling, port jus		36
Lamb rump, bourghal, pistachios, dates, mint labna, caramelised onions, jus GF		37
Duck breast, beetroot puree, dutch carrots, spinach, sour cherry jus GF		38
Garden salad GF DF	8	
Truffled cauliflower cheese	10	
Fries, aioli, tomato sauce	8	
Steamed greens, olive oil GF DF	10	
Rocket, pear & parmesan salad GF	8	

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Mango panna cotta, coconut granola, lemon curd	15
"Strawberries & cream"	15
Sticky date pudding, bourbon sauce, vanilla gelato	15
Dark chocolate & Frangelico mousse, raspberry jelly, honeycomb, caramelized banana	15
Trio of Sorbet DF GF	15
Cheese Plate	1 Cheese 16
(ask your waiter for today's selection)	2 Cheeses 21.9
	3 Cheeses 26.9

Dessert Wine	Cognac/ Brandy	
Woodstock Botrytis Semillon 10/45	Hennessy VSOP	13
Xanadu Cane Cut Viognier 10/45	Courvoisier XO	19
	Kellybrook Apple Brandy - Yarra Valley, VIC	12
Port	Single Malt Scotch	
Grandfather	Glenmorangie - Highlands	12
Galway Pipe	Tallisker - Isle of Skye	14
Adriano 8 yr old (Portugal)	Mt Uncle Distillery - North QLD	14
Ramos Pinto 20 year old	Glenfiddich - Highlands	8
(Portugal)		
Fortified Wine	Liqueur Coffee	
Campbells Classic Muscat	Irish (Jameson)	11
Campbells Tokay	Roman (Galliano)	11
Pedro Ximenez Sherry	Mexican (Kahlua)	11
(Sweet)	French (Cointreau)	11
	Jamaican (Tia Maria)	11

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