



# the Boat Shed

Ciabatta	Roasted garlic butter, EVOO & balsamic	9.5
	Avocado & Spicy bean dips	9.5
Oysters		1/2 Doz/Doz
Natural GF DF		19.5/35
Pineapple, mango & chilli salsa GF DF		22/38
Pomegranate & mint GF DF		22/38
Salt & pepper calamari, lime aioli & lemon DF GF		15
Trio of Duck, liver parfait, confit leg arancini, smoked breast, crostini, balsamic		21
Roast tomato puff pastry tart, caramelised onion, Persian fetta, olive tapenade		17
Coconut poached chicken, vermicelli, bok choy, coconut, coriander, peanuts DF GF		18
Seared scallops, pumpkin puree, black pudding, vino cotto, herb aioli		21
Salmon tartare, brick pastry, chives, lemon sour cream, caviar		20
Sand crab & tarragon lasagne, sauce vierge		21
Pork belly, apple, candied walnuts, celery, grapes, wholegrain mustard, fig jam DF GF		20
Beef carpaccio, rocket, parmesan, truffle oil GF		20
Coconut & chilli battered prawns, roasted banana, rum syrup DF		21
Barramundi, potato fondant, roast fennel, broccolini, carrot puree GF		38
House made seafood tagliatelle, cherry tomatoes, basil, white wine butter sauce		36
Battered fish & chips, garden salad, tartare sauce DF		29.9
Local Snapper, clams, kipfler potatoes, zucchini, spinach GF		44
Chicken breast, sautéed green beans, pancetta, peas & potato, garlic puree, hazelnuts GF		36
Today's Fish, rocket, pear & parmesan salad, tomato & olive salsa, hand cut chips GF	Market \$	
Chargrilled beef fillet, truffled potato puree, mushrooms, baby onions, porcini cream GF		46
Pork fillet, pear and hazelnut tarte tatin, black cabbage, crackling, port jus		37
Lamb rump, asparagus, baba ganoush, globe artichoke, date puree, red wine jus GF		38
Duck breast, beetroot puree, spring carrots, spinach, sour cherry jus GF		38
Garden salad GF DF	8	
Truffled cauliflower cheese	10	
Fries DF	8	
Steamed greens, olive oil GF DF	10	
Rocket, pear & parmesan salad GF	8	

15% surcharge applies on public holidays



# the Boat Shed

Mango panna cotta, coconut granola, lemon curd	15
Blood orange mousse mille feuille, candied orange, almonds, toasted meringue	15
Warm chocolate pudding, chocolate mousse, house made chocolate ice cream, honey comb	15
"Cherry ripe" coconut and cherry cake, chocolate granache, house made coconut and sour cherry ice cream	15
Trio of Sorbet	15

Gluten free and dairy free desserts available, please ask your waiter

<b>Cheese Plate</b>	1 Cheese	16
(ask your waiter for today's selection)	2 Cheeses	21.9
	3 Cheeses	26.9

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<b>Dessert Wine</b>	<b>Cognac/ Brandy</b>	
Woodstock Botrytis Semillon 10/45	Hennessy VSOP	13
Xanaqu Cane Cut Viognier 10/45	Courvoisier XO	19

<b>Port</b>		<b>Single Malt Scotch</b>	
Grandfather	13	Glenmorangie - Highlands	12
Galway Pipe	9	Tallisker - Isle of Skye	14
Adriano 8 yr old (Portugal)	9	Glenfiddich - Highlands	8
Ramos Pinto 20 year old (Portugal)	18		

<b>Fortified Wine</b>		<b>Liqueur Coffee</b>	
Campbells Classic Muscat	10	Irish (Jameson)	11
Campbells Tokay	10	Roman (Galliano)	11
Pedro Ximenez Sherry (Sweet)	8	Mexican (Kahlua)	11
		French (Cointreau)	11
		Jamaican (Tia Maria)	11

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