



the Boat Shed

To Share

Ciabatta	Roasted garlic butter, EVOO & balsamic	9.5
	Avocado dip & spicy bean dip	9.5
Salt & pepper calamari, lime aioli & lemon	DF GF	15

Oysters

Natural	GF DF	1/2 Doz/Doz	19.5/35
Pomello & mint	GF DF		22/38
Pancetta Pangrattata	DF		22/38

Trio of duck - liver parfait, confit leg arancini, smoked breast with crostini & balsamic	21
Mediterranean tartlet, olive tapenade, caper, lemon & parsley vinaigrette	DF 17
Coconut poached chicken, vermicelli, bok choy, coconut, coriander, peanuts	DF GF 18
Seared scallops, white beans, chorizo, cherry tomatoes, parsley	DF 21
Sand crab lasagne, pea puree, bacon & tomato croquette	21
Honey soy & sesame pork belly, black rice salad, Szechuan yoghurt	GF 20
Beef carpaccio, horseradish creme fraiche, pickled onions, fried capers, chives	GF 20
Coconut & chilli battered prawns, roasted banana, rum syrup	DF 21

Barramundi, charred leeks, smoked potato beignet, green beans, capers, dill, tarragon beurre blanc	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, prawn bisque, Cloudy Bay clams, cherry tomato, kipfler potato, spinach	GF 44
Sumac spiced chicken breast, quinoa, pistachio, apricot, goat's curd, mint	GF 36
Today's fish, rocket, pear & parmesan salad, capsicum & chilli relish, hand cut chips	GF Market \$
Chargrilled beef fillet, polenta & mushroom terrine, parsnip puree, beans, truffle jus	GF 46
Pork fillet, pumpkin & sage tortellini, baby vegetables, pine nuts	37
Lamb rump, asparagus, baba ganoush, globe artichoke, date puree, red wine jus	GF 38
Kangaroo loin, red wine braised cabbage, caramelised plum, chervil, juniper jus	GF 38

Garden salad	GF DF 8	Broccolini, toasted almonds olive oil	GF DF 10
Truffled cauliflower cheese	10	Rocket, pear & parmesan salad	GF 8
Fries, garlic mayo & tomato sauce	DF 9		

Vegetarian/vegan menu available upon request
15% surcharge applies on public holidays



the Boat Shed

Salted caramel almond panna cotta, apple jelly, almond biscuit, apple syrup DF, GF 15

Warm banana and sabayon tart, coconut anglaise, date ice cream 15

Warm chocolate pudding, chocolate mousse, house made chocolate ice cream,
honey comb 15

Passionfruit and vanilla cheesecake, crumble, passionfruit & thyme jelly GF 15

Trio of daily sorbets GF 15

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

Cheese Plate served with watercrackers, lavosh, fig compote, walnuts & prune paste (ask your waiter for today's selection)	1 Cheese	16
	2 Cheeses	21.9
	3 Cheeses	26.9

Dessert Wine

Woodstock Botrytis Semillon	10/45
Xanadu Cane Cut Viognier	10/45

Cognac/ Brandy

Hennessy VSOP	13
Courvoisier XO	19
Kellybrook Apple Brandy - Yarra Valley, VIC	12

Port

Grandfather	13
Galway Pipe	9
Adriano 8 yr old (Portugal)	9
Ramos Pinto 20 year old (Portugal)	18

Single Malt Scotch

Glenmorangie - Highlands	12
Tallisker - Isle of Skye	14
Mt Uncle Distillery - North QLD	14
Glenfiddich - Highlands	8

Fortified Wine

Campbells Classic Muscat	10
Campbells Tokay	10
Pedro Ximenez Sherry	8

Liqueur Coffee

Irish (Jameson)	11
Roman (Galliano)	11
Mexican (Kahlua)	11
French (Cointreau)	11
Jamaican (Tia Maria)	11

Vegetarian/vegan menu available upon request
15% surcharge applies on public holidays