



the Boat Shed

The Esplanade, (behind the pool), Cotton Tree
Ph: 07 5443 3808 www.theboatshed.com.au

Entree

(please choose one)

- served with ciabatta, olive oil, balsamic

Honey soy & sesame pork belly, black rice salad, Szechuan yoghurt.

Mediterranean tartlet, olive tapenade, caper, lemon & parsley vinaigrette.

Coconut & chilli battered prawns,
roast banana, rum syrup.

Main

(please choose one)

Barramundi, charred leeks, beurre blanc.

Sumac spiced chicken breast, quinoa, apricots, pistachio, mint.

Lamb rump, parsnip puree, truffled red wine jus
(served medium-rare)

Sides to share for the table

Kipfler potatoes & garlic butter Rocket, pear & parmesan salad

Steamed broccolini, toasted almonds & olive oil

**Lamb rump can be upgraded to beef eye fillet for an extra \$5 per person. This must be upgraded for the entire menu for your booking.*

Dessert

(alternate serve)

Salted caramel panna cotta, apple jelly, almond biscuit, apple syrup.

Warm chocolate pudding, chocolate mousse, honeycomb.



the Boat Shed

The Esplanade, (behind the pool), Cotton Tree
Ph: 07 5443 3808 www.theboatshed.com.au

Set Menu	Cost
Ciabatta with balsamic vinaigrette and olive oil. Choice of three entrées Choice of three mains plus sides Alternate drop for desserts	\$70 per person
Ciabatta with balsamic vinaigrette and olive oil. Choice of three mains plus sides Alternate drop for desserts	\$55 per head
Ciabatta with balsamic vinaigrette and olive oil. Choice of three entrees Choice of three mains plus sides	\$60 per person
A few items to note - <ul style="list-style-type: none">• All menus are inclusive of GST.• Price does not include any public holiday surcharges that may apply.• Menus can be tailored to meet individual requirements.• Menu content and prices are subject to change.• Beverages are available upon consumption or a cash bar can be arranged.	