



# the Boat Shed

## To Share

Sourdough	Cultured butter, EVOO & balsamic		10
	Baba ganoush		10.5
Salt & pepper calamari, lime aioli & lemon <small>DF GF</small>			16.5
Sticky, sweet & spicy chicken wings			15
Oysters		ea 1/2 Doz Doz	
Natural <small>GF DF</small>		4 23.5 47	
Lemon vinaigrette <small>GF DF</small>		4.5 24.5 49	
Battered snapper goujons, Asian slaw, hot & sour sauce <small>DF</small>			19
Chargrilled lemon chicken, Mediterranean vegetables, goats cheese, olives <small>DF GF</small>			20
Warm duck salad, glass noodles, bok choy, coconut, coriander, peanuts <small>DF GF</small>			21
Crispy pork belly, cauliflower puree, hazelnut & sesame dukkah, pomegranate <small>GF</small>			20
Seared scallops, avocado & herb salsa, pickled cucumber, salmon pearls, lemon oil <small>DF GF</small>			26
Crab & fish fritters, rocket, red onion & chilli marmalade <small>DF</small>			20
Creamy seafood chowder, fish, prawn & mussel, crusty bread			18
Braised lamb shoulder, baby onions, peas, confit tomato, mint jelly, garlic puree <small>GF</small>			21
Coconut & chilli battered prawns, roasted banana, rum syrup <small>DF</small>			22
South Australian black mussels, Thai green curry sauce, chargrilled ciabatta <small>DF</small>			32
Barramundi, charred leeks, buttered spinach, sweet potato fondant, warm tartare cream			40
Seafood stew, tomato, garlic, basil, oregano, parsley, ciabatta <small>DF</small>			38
Battered fish & chips, garden salad, tartare sauce <small>DF</small>			32
Atlantic Salmon, smoked potato beignet, roast baby beets, goats cheese mousse			38
Crispy chicken breast, balsamic roasted vegetables, chicken jus			35
Today's fish, rocket, pear & parmesan salad, capsicum & chilli relish, hand cut chips <small>GF</small>	Market	\$	
Lamb rump, pearl barley, caramelized pumpkin, salsa verde, red wine jus			39
Pork loin, roast fennel, kipfler potato, pangratatta, spiced apple puree, port jus			36
Lamb shank wellington, sweet potato mash, brussel sprouts, pancetta, jus			38
Eye fillet, honey carrot puree, crispy potatoes, mushrooms, horseradish, red wine jus			47
Garden salad <small>GF DF</small> 8	Buttered seasonal greens <small>GF</small> 10		
Balsamic roasted vegetables 10	Rocket, pear & parmesan salad <small>GF</small> 10		
Fries, garlic mayo & tomato sauce <small>DF</small> 9			

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



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Pineapple, date & walnut pudding, coconut ice cream, caramel sauce	15
Chocolate brownie, vanilla ice cream, chocolate sauce, choc hazelnut crumb	15
Rhubarb, raspberry & pistachio crumble, vanilla anglaise GF	15
Vanilla bean panna cotta, drunken berry compote, tuille GF	15
Trio of sorbets GF DF	15

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

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

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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	13	Glenmorangie - Highlands	12
Galway Pipe	9	Tallisker - Isle of Skye	14
Adriano 8 yr old (Portugal)	9	Mt Uncle Distillery - North QLD	14
Ramos Pinto 20 year old (Portugal)	18	Glenfiddich - Highlands	8
Fortified Wine		Liqueur Coffee	
Campbells Classic Muscat	10	Irish (Jameson)	11
Campbells Tokay	10	Roman (Galliano)	11
Pedro Ximenez Sherry	8	Mexican (Kahlua)	11
		French (Cointreau)	11
		Jamaican (Tia Maria)	11

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