

# The Boat Shed

## TO SHARE

- Sourdough** 10  
Cultured butter, EVOO, balsamic
- Sourdough** 11  
Baba Ganoush
- Salt & Pepper Calamari** 17  
Lime, aioli, lemon DF
- Sticky, Sweet, Spicy chicken wings** 15

## OYSTERS

	GF DF	ea	½doz	doz
Natural		4.0	23	46
Green apple & cider mignonette		4.5	24	49

- Bloody Mary shooters (3)** 15

## STARTERS

- Chicken Pate** 19  
Smoked chicken breast, pickled cucumber, lavosh
- Chargrilled Lamb Fillet** GF 20  
Mediterranean vegetables, tzatziki, olives
- Coconut Poached Chicken Salad** GF/DF 21  
Glass noodles, coconut, coriander, peanuts
- Seared Scallops** DF 26  
Tabouleh and herb salad, apple cider vinegar dressing, potato crisp
- Crab & Fish Fritters** DF 20  
Rocket, red onion, chilli marmalade
- Beef Carpaccio** GF 19  
Rocket and parmesan salad, lemon vinaigrette, capers, balsamic glaze
- Ceviche of Swordfish** DF/GF# 20  
Coriander lime dressing, coconut gel, pickled Chilli jam
- Goats Cheese Souffle** 17  
Ratatouille, beetroot puree, goats fetta, rocket
- Coconut Chilli Battered Prawns** DF 22  
Roasted banana, rum syrup

## MAINS

- South Australian Black Mussels** GF# DF 32  
Thai green curry sauce, chargrilled ciabatta
- Crispy Skinned Barramundi** 40  
Green pea croquettes, pan fried polenta, pickled Zucchini, green goddess dressing, lemon
- Seafood Stew** GF# DF 38  
Tomato, garlic, basil, oregano, parsley, ciabatta
- Today's Fish** GF Market price  
Rosemary & garlic chats, dill, lemon & caper beurre blanc, orange & walnut salad
- Miso Glazed Salmon** DF 38  
Okonomiyaki pancake, kewpie mayo, shallots, ponzu dressing, edamame beans, Asian greens
- Battered Fish & Chips** 32  
Garden salad, tartare sauce
- Vietnamese Style BBQ Chicken** GF DF 36  
Lemongrass, pickled veg, peanut & coconut salad  
Steamed jasmine rice
- Pork Two Ways** GF 38  
Crispy skin pork belly and oven roasted pork fillet, pumpkin puree, buttered snow peas, potato rosti, apple jus & chilli jam
- Peppered Lamb Rump** GF 38  
Tomato, olive & mint salad, whipped feta, potato hash
- Eye fillet** GF DF 47  
Potato sesame crunch, ginger bok choy, fresh daikon with soy mushroom jus & wasabi
- Coconut Chilli Battered Prawns** DF 35  
Roasted banana, rum syrup
- ## SIDES
- Garden salad** GF DF 8
- Broccolini, green beans, ginger, soy** GF 10
- Polenta chips, salsa verde, parmesan, rocket** 10
- Baby leaf, pear, and parmesan salad** GF 10
- Fries, garlic mayo, tomato sauce** GF 9

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## DESSERTS

<b>Caramel Macadamia Nut Tart</b>	15
Whipped honey, vanilla bean ice cream	
<b>Chocolate Parfait GF</b>	15
Honeycomb crumb, crème anglaise, macerated strawberries	
<b>Smashed Pav GF</b>	15
Lemon curd, mango, strawberries, passionfruit, Chantilly cream	
<b>Vanilla Bean Crème Brûlée GF</b>	15
Espresso ice cream	
<b>Trio of Sorbets GF</b>	15

## CHEESE PLATTERS

<b>1 cheese</b>	16
Water crackers, lavosh	
<b>2 cheeses</b>	21
Fig compote, walnuts, prune puree paste	
<b>3 cheeses</b>	26
Ask your waiter for today's selection	

## SINGLE MALT SCOTCH

<b>Glenmorangie</b>	12
Highlands	
<b>Tallisker</b>	14
Isle of Skye	
<b>Mt Uncle Distillery</b>	14
North Queensland	
<b>Glenfiddich</b>	8
Highlands	

## DESSERT WINE

<b>Woodstock Botrytis Semillon</b>	10/45
<b>Xanadu Cane Cut Viognier</b>	10/45

## PORT

<b>Grandfather</b>	13
<b>Galway Pipe</b>	9
<b>Adriano</b>	9
8 year old, Portugal	
<b>Ramos Pinto</b>	18
20 year old, Portugal	

## FORTIFIED WINE

<b>Campbells Classic Muscat</b>	10
<b>Campbells Tokay</b>	10
<b>Pedro Ximenez Sherry</b>	8

## COGNAC/BRANDY

<b>Hennessy VSOP</b>	13
<b>Courvoisier</b>	19
<b>Kellybrook Apply Brandy</b>	12
Yarra Valley, VIC	

## LIQUOR COFFEE

<b>Irish (Jameson)</b>	11
<b>Roman (Galliano)</b>	11
<b>Mexican (Kahlua)</b>	11
<b>French (Cointreau)</b>	11
<b>Jamaican (Tia Maria)</b>	11