

The Boat Shed

STARTERS

Sourdough 10
Cultured butter, Smokey EVOO, balsamic

Salt & Pepper Calamari 17
Lime, aioli, lemon GF

Charcuterie Plate 21
Cured beef cuts - Cave aged cheddar -
Wild Australian olives - Crostini

Tampico Wings 16
Hot sauce - blue cheese dip
OR sticky BBQ Glaze

Duck Liver Parfait 18
Rhubarb & Quince jelly - Toast GF

ENTREES

Green Lentil & Macadamia Sambar 18
Crispy fried baby corn - Coconut yoghurt GF DF V

Coconut Battered Prawns 22
Roasted Banana - Rum Syrup DF

Smoked Shoyu Cured Salmon 21
Almond & Vegetable Acar - Sesame cheese GF DF

Hervey Bay Scallops 25
Kaffir Lime & Lemon Myrtle Butter - Yuzu frizze

Crispy Skinned Pork Belly 20
Sweet & Sour mandarin - Baby greens
-Water chestnuts GF DF

Butchers Selection - see blackboard

Market Fish - see blackboard

MAINS

Scallop & Prawn Spaghetini 39
Garlic, Lemon & Prawn Butter - Fresh herbs

5 Spice Duck 39
Braised leg - pan fried breast - Duck &
shiitake essence - Black rice GF DF

Sticky Bourbon Beef Brisket 37
Yellow chilli pepper & Snake bean succotash - Mash GF

Farro & Wild Mushroom Risotto 34
Silky goats feta - Sour plum vinegar V

Chu Chee Mussels 36
Fragrant coconut & morning glory curry - Roti

Crispy Skinned Salmon 39
Kongo potato & green olive salad - Smoked
tomato rouille - Beetroot coral - Dill tea GF

Coconut Battered Prawns DF 35
Roasted banana - Rum syrup DF

Fish & Chips 32
Beer battered - Smooth dory - salad - chips

Daily Market Fish MP
Beer battered - salad - chips

SIDES

Creamy Mashed Potato - Cultured Butter 10

Steamed Asian Greens - Aged Soy 12

Garden Fresh Salad - House vinaigrette 9

**Salad of - Congo Potato- Green Bean,
Rocket, Green Olive** 15

Crispy Fries - aioli 10

House made Polenta Chips 13
- Smoked Tomato Dipper - Crumbled Cheddar

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DESSERTS

Goopy Peanut Butter & Maple Syrup Pudding 16
Vanilla & coconut yoghurt - cinnamon candied pecans (Vegan)

Warm Amaretto Pear & Dark Chocolate Tart GF 16
Milk chocolate Jelly - Honey custard

Individual Baked Mascarpone Cheesecake GF 16
Passionfruit consommé - Lime curd

CHEESE PLATTERS

Check board for available imported and local cheese

- Muscatels - quince & rhubarb paste - activated charcoal wafers - crostini - candied pecans

1 cheese 16
2 cheeses 21
3 cheeses 26

SINGLE MALT SCOTCH

Glenmorangie 12
Highlands

Tallisker 14
Isle of Skye

Glenfiddich 8
Highlands

DESSERT WINE

Woodstock Botrytis Semillon 10/45

Xanadu Cane Cut Viognier 10/45

PORT

Grandfather 13

Galway Pipe 9

Ramos Pinto 18
20 year old, Portugal

FORTIFIED WINE

Campbells Classic Muscat 10

Campbells Tokay 10

COGNAC/BRANDY

Hennessy VSOP 13

Courvoisier 19

LIQUOR COFFEE

Irish (Jameson) 11

Roman (Galliano) 11

Mexican (Kahlua) 11

French (Cointreau) 11

Jamaican (Tia Maria) 11