

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
- Crispy Fried 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
- Miso Cured Salmon** 21
Okonomiyaki- edamame- furikake- kewpie mayo
- Hervey Bay Scallops** 25
Kaffir Lime & Lemon Myrtle Butter - Yuzu frizzle
- Crispy Skinned Pork Belly** 20
Sweet & Sour mandarin glaze - Baby greens
-Water chestnuts GF DF
- Confit Duck Salad** 22
Asian slaw - glass noodles - lychee - hot and sour
- Roast peanuts- mint - coriander
- Vegetarian Style Salad** 17
Asian slaw - glass noodles - lychee - hot and sour
- Roast peanuts- mint - coriander

MAINS

- Scallop & Prawn Spaghettini** 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
- 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
White bean puree- charred eggplant and zucchini-
confit cherry tomatoes - taramasalata 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
- Daily Butchers Special** MP
Changes Daily - see board

SIDES

- Creamy Mashed Potato** - Cultured Butter 10
- Steamed Asian Greens** - Aged Soy 12
- Garden Fresh Salad** - House vinaigrette 9
- Mediterranean Vegetable Salad** 14
- Crispy Fries** - aioli 10
- House made Polenta Chips**
- Smoked Tomato Dipper - Crumbled Cheddar 13

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DESSERTS

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

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

Pizzini Picolit King Valley 2017 10/45

Xanadu Cane Cut Viognier 10/45

PORT

Grandfather 13

Galway Pipe 9

COGNAC/BRANDY

Hennessy VSOP 13

LIQUOR COFFEE

Irish (Jameson) 11

Roman (Galliano) 11

Mexican (Kahlua) 11

French (Cointreau) 11

Jamaican (Tia Maria) 11

AFFOGATO

Virgin affogato 8

Affogato with your choice of liquor 13

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VEGETARIAN & VEGAN

Okonomiyaki, edamame, Asian noodle salad, hot & sour, kewpie mayo
Entrée \$18

Green Lentil & Macadamia Sambar, crispy fried young Bamboo, coconut yoghurt
(VOA)
Entrée \$18

Spaghettoni, olives, wild mushrooms, tomato & basil, Smoked EVOO
Entrée \$17 Main \$29

Wild mushroom risotto, yellow chilli pepper & silky feta, sour plum vinegar
Main \$34

Chu Chee vegetable curry, fragrant coconut & morning glory Curry, roti
(VOA)
Main \$33

VOA = vegan option available