

The Boat Shed

TAPAS

Sourdough	10
Cultured butter, Smokey EVOO & Balsamic	
Salt and Pepper Calamari	17
Lime aioli, lemon	
Salumi Plate	21
Cured meat cuts, cave aged cheddar, Wild Australian olives, crostini	
Duck Liver Parfait	18
Rhubarb & quince jelly, Toast	
½ Shell Hervey Bay Scallops	5 ^{ea}
Kaffir lime & lemon myrtle butter (single)	
Nepalese Chicken Momos	16
Spiced tomato chutney (5)	
Crispy fried Wings	16
Chilli sauce, Blue cheese dip or BBQ	
Bao	
Steamed bun, Asian salad, Hoisin, Sesame mayo	
- BBQ Pork Belly (single)	6
- Peking Duck (single)	6
Jalapeno Poppers	15 / 5 ^{ea}
Corn crumbed, Lime, Sour cream, Coriander	
Crispy Fries	10
Aioli, Tomato Sauce	
Polenta Chips	15
Smoked tomato dipper, Crumbled cheddar, Frizze	

15% Surcharge applies on public holidays GF* NB there will be trace elements of gluten in our fryers

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