

The Boat Shed

Set Menu Options

Please select which is best suited to you from below

| Set Menu | Cost |
|---|--------------------|
| Sourdough with cultured butter, EVOO & balsamic. Choice of three entrées Choice of three mains Alternate drop for desserts | \$75 per person |
| Sourdough with cultured butter, EVOO & balsamic. Choice of three mains Alternate drop for desserts | \$55 per head |
| Sourdough with cultured butter, EVOO & balsamic. Choice of three entrees Choice of three mains | \$60 per person |
| A few items to note - <ul style="list-style-type: none">• All menus are inclusive of GST.• Price does not include any public holiday surcharges that may apply of 15%.• Menu content and prices are subject to change.• Beverages are available upon consumption or a cash bar can be arranged.• Confirmation of Set Menu Required before reservation booking date. | |

The Boat Shed

Set Menu

STARTERS

Sourdough
Cultured butter, EVOO & balsamic

ENTRÉE

(please choose one)

Coconut Battered Prawns
Roasted banana, chilli rum syrup

Crispy Skinned Pork Belly
Sweet & sour mandarin, baby greens, water chestnuts DF GF

Okonomiyaki, edamame, Asian salad
Hot & sour, kewpie mayo V DF

MAIN

(please choose one)

Crispy Skinned Salmon
White bean puree- charred eggplant and zucchini - confit cherry tomatoes -
taramasalata GF

Roast Lamb Rump
Yellow chilli pepper & snake bean succotash, mash GF

Wild Mushroom Risotto
Yellow chilli pepper & silky feta, sour plum vinegar V

DESSERT

(alternate serve)

Warm Amaretto Pear & Dark Chocolate Tart
Milk chocolate jelly, honey custard

Individual Baked Mascarpone Cheesecake
Passionfruit consommé, lime curd