

The Boat Shed

SHARE

Sourdough

Cultured butter, EVOO, balsamic

Salt & Pepper Calamari

Lime, aioli, lemon GF DF

Charcuterie Plate

Cured beef cuts - Cave aged cheddar -
Wild Australian olives - crackers

Crispy Fried Wings

Hot sauce - blue cheese dip
OR Sticky BBQ Glaze

Duck Liver Parfait

Rhubarb & Quince jelly - Toast GF

ENTREES

Hervey Bay Scallops

Kaffir Lime & Lemon Myrtle Butter - Yuzu frizzle

Beef Carpaccio

Parmesan - Rocket - Truffle oil - Baby capers GF

Miso Cured Salmon

Okonomiyaki- edamame- furikake- kewpie mayo

Confit Duck Salad

Asian slaw - glass noodles - lychee - hot and sour
- Roast peanuts- mint - coriander GF DF

Coconut Battered Prawns

Roasted Banana - Rum Syrup DF

Crispy Skinned Pork Belly

Sweet & Sour mandarin glaze - Baby greens
-Water chestnuts GF DF

Vegetarian Style Asian Salad

Asian slaw - glass noodles - lychee - hot and sour
- Roast peanuts- mint - coriander DF GF

MAINS

10 Chargrilled Chicken Breast 37

Jasmine rice - peanut satay - Asian greens
chilli Jam - coriander - fresh chilli GF DF

17 Scallop & Prawn Spaghettini 39

Garlic, Lemon & Prawn Butter - Fresh herbs

21 Black Angus Sirloin - 300g 45

Hand cut rosemary salted chips - spring greens
rich creamy mushroom sauce - GF

16 South Australian Mussels 36

Green curry broth & morning glory - Roti DF

18 Crispy Skinned Salmon 39

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

Fish & Chips 32

Smooth Dory - Beer battered - salad - chips

26 Coconut Battered Prawns 35

Roasted banana - Rum syrup DF

22 Wild Mushroom Risotto 34

Silky goats feta - Sour plum vinegar V

21 Market Fish 40

Grilled - garden salad - chips - tartare - GF

22 Daily Specials Board

SIDES

22 Rocket Parmesan Salad - green apple 10

Steamed Spring Greens - lemon vinaigrette 12

Garden Fresh Salad - House vinaigrette 9

Mediterranean Vegetable Salad - feta 12

21 Crispy Fries - aioli 10

House made Polenta Chips 13

- Rosemary salt - parmesan - garlic aioli

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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

Cheddar - Brie - Blue

- Muscatels - quince paste - 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