

# The Boat Shed

## Set Menu Options

Please select which is best suited to you from below  
Set menus are for group bookings of 15 people or more.

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"><li>• All menus are inclusive of GST.</li><li>• Price does not include any public holiday surcharges that may apply of 15%.</li><li>• Menu content and prices are subject to change.</li><li>• Beverages are available upon consumption or a cash bar can be arranged.</li><li>• Confirmation of Set Menu Required before reservation booking date.</li></ul>	

# 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

Preserved lemon & herb burghal,  
Babaganoush, confit tomatoes

#### 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

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN