

The Boat Shed

SHARE

- Sourdough** 10
Cultured butter, EVOO, balsamic
- Salt & Pepper Calamari** 17
Lime, aioli, lemon GF* DF
- Charcuterie Plate** 21
Cured beef cuts - Cave aged cheddar -
Wild Australian olives - crackers GFO
- Crispy Fried Wings** 16
Hot sauce - blue cheese dip
OR Sticky BBQ Glaze
- Duck Liver Parfait** 18
Rhubarb & Quince jelly - Toast GFO

ENTREES

- Beef Carpaccio** 22
Parmesan - Rocket - Truffle oil
- Baby capers GF
- Crispy Skinned Pork Belly** 21
Sweet & Sour mandarin glaze - Baby greens
- Water chestnuts GF DF
- Hervey Bay Scallops** 26
Kaffir Lime & Lemon Myrtle Butter
- Yuzu frizze
- Miso Cured Salmon** 21
Okonomiyaki- edamame- furikake
- kewpie mayo
- Confit Duck Salad** 22
Asian slaw - glass noodles - lychee - hot and
sour - roast peanuts- mint - coriander GF DF
- Coconut Battered Prawns** 22
Roasted Banana - Rum Syrup DF

VEGETARIAN/VEGAN OPTIONS

Other side

MAINS

- South Australian Mussels** 36
Spanish braised tomato,
chorizo, crusty bread DF GFO
- Chargrilled Chicken Breast** 37
Jasmine rice - peanut satay - Asian greens
chilli Jam - coriander - fresh chilli GF DF
- Market Fish** 40
Grilled - garden salad - chips - tartare - GF*
- Scallop & Prawn Spaghettini** 39
Garlic, Lemon & Prawn Butter - Fresh herbs
- Crispy Skinned Salmon** 39
White bean puree- charred eggplant - zucchini
- confit cherry tomatoes - taramasalata GF
- Fish & Chips** 32
Smooth Dory - Beer battered - salad - chips
- Coconut Battered Prawns** 35
Roasted banana - Rum syrup DF
- Wild Mushroom Risotto** 34
Silky goats feta - pickled mushrooms V
- Black Angus Sirloin - 300g** 45
Hand cut rosemary salted chips - spring
greens - rich creamy mushroom sauce - GF

DAILY SPECIALS BOARD

SIDES

- Rocket Parmesan Salad - green apple GF** 12
- Steamed Spring Greens - lemon vinaigrette GF** 12
- Garden Fresh Salad - House vinaigrette GF** 9
- Mediterranean Vegetable Salad - feta GF** 12
- Crispy Fries - aioli GF*** 10
- House made Polenta Chips** 13
Rosemary salt - parmesan - garlic aioli

GF GLUTEN FREE DF DAIRY FREE

GFO GLUTEN FREE W/ REMOVAL OF GLUTEN ITEMS * NB. THERE MAY BE TRACE ELEMENTS OF GLUTEN IN OUR FRYERS

OPEN 7 DAYS COFFEE FROM 10AM - BAR & TAPAS FROM 11AM -
LUNCH FROM 11.30 MON-SUN - DINNER FROM 5.30 MON-SAT

The Boat Shed

VEGETARIAN/VEGAN

Okonomiyaki - Japanese Pancake	18
Edamame - slaw - hot & sour - kewpie mayo	
Vegetarian Spaghettoni	E17/M29
Olives - wild mushrooms - tomato & basil - smoked evoo	
Asian Noodle Salad DF GF VOA	17
Asian slaw - glass noodles - lychee - hot and sour - roast peanuts - mint - coriander	
Green Vegetable Curry VOA GFO	29
Fragrant coconut rice - morning glory - roti	
Vege Satay GF DF V	29
Jasmine rice - peanut sauce - seasonal greens - baby corn - chilli Jam - coriander - fresh chilli	
Wild Mushroom Risotto	34
Silky goats feta - pickled mushrooms V (VOA without Feta)	
Rocket Parmesan Salad	12
Green apple - vinaigrette GF	
Steamed Spring Greens	12
Lemon vinaigrette GF	
Garden Fresh Salad	9
House vinaigrette GF	
Mediterranean Vegetable Salad	12
Feta GF	
Crispy Fries	10
Aioli GF*	
House made Polenta Chips	13
Rosemary salt - parmesan - garlic aioli	

VOA - VEGAN OPTION AVAILABLE

PORT/COGNAC

Grandfather	13
Galway Pipe	9
Hennessy VSOP	13

DESSERTS

Goopy Peanut Butter & Maple Syrup Pudding VEGAN	16
Vanilla & coconut yoghurt - cinnamon candied pecans	
Amaretto Pear & Dark Chocolate Tart GF	16
Milk chocolate Jelly - Honey custard	

Individual Baked Mascarpone Cheesecake GFO	16
Passionfruit consommé - Lime curd - shortbread	

CHEESE PLATE

Choice of Cheese - Cheddar / Brie / Blue

Muscetels - quince paste - wafers - crostini - candied pecans -

1 Cheese	16
2 Cheeses	21
3 Cheeses	26

DESSERT WINE

Pizini Picolit King Valley 2017	10/45
Xanadu Can Cut viognier	10/45

AFFOGATO

Affogato with your choice of liqueur	18
Frangelico - Baileys - Tia Maria - Galliano - Kahlua - Cointreau- Amaretto	
Without Liqueur	10

LIQUEUR COFFEE

Irish (Jameson)	11
Roman (Galliano)	11
Mexican (Kahlua)	11
French (Cointreau)	11

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