

The Boat Shed

Boat Shed Plated Alternate

Serve Menu – 2 Choices

This style of menu is the Boat Shed's approach to catering for larger groups of 15 or more in the restaurant.



Perfect for special occasion gatherings, birthday celebrations or your corporate lunch or dinner. The Boat Shed's plated alternate serve menu provides high quality meals with seasonal, fresh, and local produce.

The plated alternate serve menu offers the group host/organiser to choose how many courses you would like at a set price per person and a choice of 2 meals for each course prior to your lunch or dinner reservation. On the day of your group reservation, the chosen meals are served alternately around the table for your guests, accompanied by individual dinner rolls.

Please choose your Menu

The Boat Shed

2 COURSE PLATED ALTERNATE SERVE MENU

Main, Dessert

\$60 PER PERSON

2 COURSE PLATED ALTERNATE SERVE MENU

Entree, Main

\$65 PER PERSON

3 COURSE PLATED ALTERNATE SERVE MENU

Entree, Main, Dessert

\$80 PER PERSON

Optional Add on for Special Occasions - Bring your own Cake

CAKEAGE SERVICE FOR DESSERT

\$3 PER PERSON

Candle (if required), Our team plates up individual plates of your cake for each of your guests, served with cream and coulis.



The Boat Shed

Entrees

Please Choose 2 Entrée Options for Alternate Serve Entrée Course

Crispy Skinned Pork Belly

Sweet & sour mandarin - baby greens - water chestnuts DF GF

Coconut Battered Prawns

Roasted banana - rum syrup DF

Miso Cured Salmon

Okonomiyaki - edamame - furikake - kewpie mayo DF

Marinated Beef

Asian leaves - sour tamarind sauce - roasted rice DF GF

Duck Liver Pate

Baby cornichons - toast - balsamic reduction DFO

Vegetarian Entree Options

Our vegetarian and vegan options available for pre-order selection

For any other special dietary requirements, please speak with us to organise

Okonomiyaki - Japanese Pancake

Edamame - slaw - hot & sour - kewpie mayo

Asian Noodle Salad

Asian slaw - glass noodles - lychee - hot & sour - roast peanuts - mint - coriander DF GF VEGAN

GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free

The Boat Shed

Mains

Please Choose 2 Main Options for Alternate Serve Main Course

Chargrilled Chicken Breast

Jasmine rice - peanut satay - greens - chilli jam - coriander DF GF

Pork Collar

Green pawpaw salad - soy caramel - sushi rice GF DF

North Qld Barramundi

Smashed kipflers - broccolini - caper cream sauce GF

Crispy Skin Salmon

Roasted pumpkin & snow pea tendrils salad - feta - honey mustard vinaigrette - pumpkin seeds GF

Lamb Rump

Tabouleh salad - babaganoush - pistachio dukkah - confit tomatoes - pomegranate DF

Vegetarian Main Options

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Wild Mushroom Risotto

Silky goats feta - pickled mushrooms

Vegetable Satay

Jasmine rice - peanut satay - seasonal greens - baby corn - chilli jam - coriander DF GF

GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free

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Desserts

Alternate Serve Dessert Course

Dark Chocolate Tart

Amaretto poached pear - milk chocolate jelly - baked custard

Lemon Mascarpone Cheesecake

Passionfruit consommé - lime curd - shortbread

GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free

Drinks

Fully stocked bar and comprehensive wine list

Beverages are available as

On Consumption

Cash Bar

Bar tab limits



The Boat Shed

Booking & Confirmation

- Confirmation of number of guests, which Alternate Serve Menu and Choice of Meals is required 5 days* prior to your reservation date through email on reservations@boatshed.net.au or via phone to Restaurant Supervisors on 07 5443 3808
- Printed Menus will be provided for the table
- Please note we do our best to take table requests into consideration but these cannot always be guaranteed.
- Most tables settings for up to 20 guests are catered for on one long table
- For larger bookings of 30+, tables are split to according sizes with a section together

*Any late choices or changes, we cannot guarantee availability on all items

Other T&C's

- 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
- We remain dedicated to serving the best and freshest seasonal produce to ensure you get the best from the Boat Shed on your special occasion. With this in mind, you can expect seasonal changes due to seasonal produce at any time.

We look forward to seeing you at The Boat Shed