

# The Boat Shed

## SHARE

<b>Sourdough</b>	10
Cultured butter, EVOO, balsamic	
<b>Salt &amp; Pepper Calamari</b>	17
Lime, aioli, lemon GF* DF	
<b>Charcuterie Plate</b>	21
Cured beef cuts - Cave aged cheddar - Wild Australian olives - crackers GFO	
<b>Sticky Wings</b>	16
Hot sauce - blue cheese dip OR Sticky BBQ Glaze	
<b>Duck Liver Parfait</b>	18
Rhubarb & Quince jelly - Toast GFO	
<b>House Made Polenta Chips</b>	13
Rosemary Salt - parmesan - garlic aioli	

## ENTREES

<b>Beef Carpaccio</b>	22
Parmesan - Rocket - Truffle oil - Baby capers GF	
<b>Crispy Skinned Pork Belly</b>	21
Sweet & Sour mandarin glaze - Baby greens - Water chestnuts GF DF	
<b>Hervey Bay Scallops</b>	26
Kaffir Lime & Lemon Myrtle Butter - Yuzu frizze	
<b>Miso Cured Salmon</b>	21
Okonomiyaki- edamame- furikake - kewpie mayo VOA	
<b>Crispy Chicken Salad</b>	22
Picked salad herbs - sour tamarind dressing - toasted rice GF DF or with Tofu VEGAN	
<b>Coconut Battered Prawns</b>	22
Roasted Banana - Rum Syrup - lemon DF As Main 35	

## MAINS

<b>South Australian Mussels</b>	36
Spanish braised tomato sauce - chorizo - crusty bread DF GFO	
<b>Crispy Skinned Salmon</b>	39
Honey baked pumpkin- snow pea tendrils - creamy feta - honey mustard - pepita GF	
<b>Market Fish</b>	40
Grilled - garden salad - chips - tartare - GF*	
<b>Scallop &amp; Prawn Spaghettoni</b>	39
Garlic, Lemon & Prawn Butter - Fresh herbs	
<b>Fish &amp; Chips</b>	32
Smooth Dory - Beer battered - salad - chips	
<b>Chargrilled Chicken Breast</b>	37
Jasmine rice - peanut satay - greens chilli jam - coriander - fresh chilli GF DF Vegetarian option 29	
<b>Caramelised Braised Pork Collar</b>	37
Green Paw Paw salad - sticky rice - soy caramel GF DF	
<b>Chargrilled Lamb Rump</b>	39
Tabouli salad - preserved lemon - baba ganoush - Pomegranate - dukkah GF DF	
<b>Green Vegetable Curry</b>	32
Seasonal vegetables - crispy fried tofu - Asian salad - roti V VEGAN GFO	
<b>Spaghetti Puttanesca</b>	29
Kalamata olives - capers - chilli - basil - parmesan V (VEGAN No Parmesan)	

## SIDES

<b>Pumpkin Salad</b> - snow pea tendrils - feta GF	12
<b>Rocket Parmesan Salad</b> - green apple GF	12
<b>Garden Fresh Salad</b> - House vinaigrette GF DF	9
<b>Steamed Spring Greens</b> - lemon vinaigrette GF DF	12
<b>Crispy Fries</b> - aioli GF*	10

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN VOA VEGETARIAN OPTION AVAILABLE

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

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## 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

## AFFOGATO

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

## COCKTAILS

**Lemon Meringue Martini**  
**Passionfruit Mojito**  
**Lychee Margarita**  
**Peach Fizz**  
**Thai Mule**  
**Pink Grapefruit Martini**  
**Blues Riff**

## SPRITZ

**Aperol** **Lemoncello**  
**Ginger Beer** **Elderflower**

14/18

## CHEESE PLATE

**Choice of Cheese - Cheddar / Brie / Blue**  
Muscatels - quince paste - wafers - crostini - candied pecans -

**1 Cheese** 16  
**2 Cheeses** 21  
**3 Cheeses** 26

## LIQUEUR COFFEE

**Irish (Jameson)** 11  
**Roman (Galliano)** 11  
**Mexican (Kahlua)** 11  
**French (Cointreau)** 11  
**Jamaican (Tia Maria)** 11

## PORT/COGNAC

**Grandfather** 13  
**Galway Pipe** 9  
**Hennessy VSOP** 13

## DESSERT WINE

**Pizini Picolit King Valley 2017** 10/45

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