

# The Boat Shed

## SHARE/ENTREE

<b>Crispy Ciabatta</b> Cultured Butter, EVOO, Balsamic <sup>DF</sup>	10
<b>Salt &amp; Pepper Calamari</b> Smoked Paprika Aioli <sup>GF* DF</sup>	17
<b>Baked Creamy Brie</b> Rainforest Honey - Roasted Pistachios Dried Fruit - Crunchy Bread <sup>GFO</sup>	19
<b>Sticky Wings</b> Sticky BBQ Glaze <sup>GF* DF</sup> Sriracha - Blue Cheese Dip <sup>GF*</sup>	16
<b>Duck Liver Parfait</b> Thyme & Black Pepper Infused Butter Onion Marmalade - Cornichons - Toast <sup>GFO</sup>	18
<b>House Made Polenta Chips</b> Rocket & Parmesan Salad - Aioli <sup>GF*</sup>	14
<b>Beef Carpaccio</b> Parmesan - Rocket - Truffle oil Baby Capers <sup>GF</sup>	22
<b>Braised Pork Collar</b> Glass Noodle & Asian Herb Salad - Hot & Sour - Soy Caramel - Peanuts <sup>GF DF</sup>	22
<b>Hervey Bay Scallops</b> Kaffir Lime & Lemon Myrtle Butter Yuzu Frizze	26
<b>Miso Cured Salmon</b> Okonomiyaki- Edamame- Furikake Kewpie Mayo <sup>VOA DF</sup>	21
<b>Wild Mushroom Tartlet</b> Garlic & Thyme butter - Blue Cheese Mousse - Rocket <sup>v</sup>	22
<b>Coconut Battered Prawns</b> Roasted Banana - Rum Syrup <sup>DF</sup>	23
<b>As Main</b>	36

## MAINS

<b>South Australian Mussels</b> Spanish Braised Tomato - Chorizo Crusty Bread <sup>GFO DF</sup>	36
<b>Crispy Skinned Salmon</b> Roasted Chats - Zucchini Herb Salad - Caper Vinaigrette - Lemon Cream - Smoked Tomato <sup>DFOGF</sup>	39
<b>Grilled Market Fish</b> Garden Salad - Chips - Tartare <sup>GF* DF</sup>	40
<b>Scallop &amp; Prawn Spaghettoni</b> Garlic, Lemon & Prawn Butter - Fresh Herbs	39
<b>Fish &amp; Chips</b> Smooth Dory - Beer Battered - Salad - Chips <sup>DF</sup>	32
<b>Chargrilled Chicken Breast</b> Jasmine Rice - Peanut Satay - Choi Sum Chilli Jam - Coriander - Fresh Chilli <sup>GF DF VOA</sup>	37
<b>Pan Fried Swordfish</b> Slow Roast Eggplant - Pumpkin - Green Beans Sauce Vierge - Almonds <sup>GF DF</sup>	40
<b>Crispy Skin Pork Belly</b> Cauliflower Puree - Roasted Baby Carrots - Pomegranate - Dukkha - Apple Jus <sup>GF</sup>	39
<b>Chargrilled Lamb Rump</b> (Served Medium) Potato Croquettes - Silverbeet - Feta Tomato, Bacon & Chilli Sauce <sup>DFO</sup>	40
<b>Massaman Curry</b> Roasted Potato - Tomato & Coriander Salsa - Onion Jam - Roti <sup>V VEGAN DF</sup>	32
<b>Mediterranean Spaghetti</b> Artichoke Hearts - Roasted Peppers Kalamata Olives - Fresh Basil - Feta <sup>V VEGAN DFO</sup>	30
<b>Noodle &amp; Asian Herb Salad</b> - Hot & Sour Dressing <sup>GF DF</sup>	14
<b>Rocket Parmesan Salad</b> - Green Apple <sup>GF</sup>	12
<b>Garden Fresh Salad</b> - House Vinaigrette <sup>GF DF</sup>	10
<b>Green Beans</b> - Lemon Vinaigrette - Slivered Almonds <sup>GF DF</sup>	10
<b>Crispy Fries</b> - Aioli <sup>GF* DF</sup>	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

**Trio of Sorbets** GF DF V  
Nut Crumble

## AFFOGATO

**Affogato with your choice of liqueur** 18

Frangelico - Baileys - Tia Maria - Galliano - Kahlua - Cointreau- Amaretto

**Without Liqueur** 10

## COCKTAILS 18

Lemon Meringue Martini

Passionfruit Mojito

Lychee Margarita

Thai Mule

Pink Grapefruit Martini

Blues Riff

## SPRITZ 14/18

Aperol Limoncello

Ginger Beer Elderflower

## CHEESE PLATE

Choice of Cheese - Cheddar / Brie / Blue

Muscatels - Quince Jelly - Wafers -

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

2019 Lana Moscato 9.5

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