

The Boat Shed

SHARE/ENTRÉE

Crispy Ciabatta Cultured Butter, EVOO, Balsamic <small>DF</small>	10
Salt & Pepper Calamari Smoked Paprika Aioli <small>GF* DF</small>	17
Baked Creamy Brie Apricot & Figs - Rainforest Honey - Roasted Pistachios - Toast <small>GFO</small>	19
Sticky Wings Sticky BBQ Glaze <small>GF*</small> Or Hot Sauce & Blue Cheese Dip <small>GF*</small>	16
Duck Liver Parfait Thyme & Black Pepper infused butter Onion Marmalade - Cornichons - Toast <small>GFO</small>	18
House Made Polenta Chips Rocket & Parmesan Salad - Aioli <small>GF*</small>	14
Beef Carpaccio Parmesan - Rocket - Truffle oil Baby Capers <small>GF</small>	22
Slow Braised Pork Salad Green Paw Paw - mint - coriander Hot & Sour - Soy Caramel - Peanuts <small>GF DF</small>	22
Hervey Bay Scallops Kaffir Lime & Lemon Myrtle Butter Yuzu Frizze	28
Miso Cured Salmon Okonomiyaki- Edamame- Furikake Kewpie Mayo <small>VOA DF</small>	21
Local Wild Mushrooms Garlic & Thyme butter - rocket Blue Cheese Mousse Tart <small>v</small>	22
Coconut Battered Prawns Roasted Banana - Rocket - Rum Syrup <small>DF</small>	23
As Main	36

MAINS

South Australian Mussels Balinese Yellow Curry - Asian veg - coriander Roti bread <small>GFO DF</small>	36
Atlantic Salmon Lemon Myrtle Risotto - Smoked Tomato - Braised Fennel - Parsley Oil	40
Grilled Market Fish Garden Salad - Chips - Tartare <small>GF* DF</small>	40
Scallop & Prawn Spaghettini Garlic and Lemon Prawn Butter - Fresh Picked Herbs - Lemon - red chilli	39
Fish & Chips Smooth Dory - Beer Battered - Salad - Chips <small>DF</small>	32
Chargrilled Chicken Breast Jasmine Rice - Peanut Satay - Choi Sum Chilli Jam - Coriander - Red Chilli <small>GF DF VOA</small>	37
Chargrilled Swordfish Fijian Slaw - Spiced Pumpkin - Mango Salsa Black Rice - Kaffir Lime - Coconut <small>GF DF</small>	40
Crispy Skin Pork Belly Cauliflower Puree - Roasted Baby Carrots - Pomegranate - Dukkha - Apple Jus <small>GF</small>	39
Chargrilled Lamb Rump (Served Medium) Potato Croquettes - Silverbeet - Feta Tomato, Bacon & Chilli Sauce <small>DFO</small>	40
Peanut & Ginger Laksa Fried Tofu - Asian Greens - Soba Noodles Exotic Mushrooms - Coconut Broth <small>V VEGAN DF</small>	35
Mediterranean Pasta Chargrilled Vegetables - Roasted Olives - Cashew Pesto - Creamy Feta <small>V VEGAN option</small>	32
Noodle & Green Paw Paw Salad - Hot & Sour <small>GF DF</small>	14
Rocket Parmesan Salad - Green Apple <small>GF</small>	12
Garden Fresh Salad - House Vinaigrette <small>GF DF</small>	10
Green Beans - Lemon Vinaigrette - Slivered Almonds <small>GF DF</small>	10
Crispy Fries - Aioli <small>GF* DF</small>	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

The Boat Shed

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 16
Nut Crumble

AFFOGATO

Affogato with your choice of liqueur 18

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

Without Liqueur 10

COCKTAILS

Lemon Meringue Martini 18

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

Muscetels - Quince Jelly - Wafers -
Candied Pecans

1 Cheese 16

2 Cheeses 21

3 Cheeses 26

LIQUEUR COFFEE

Irish (Jameson) 12

Roman (Galliano) 12

Mexican (Kahlua) 12

French (Cointreau) 12

Jamaican (Tia Maria) 12

PORT/COGNAC

Grandfather 13

Galway Pipe 9

Hennessy VSOP 13

DESSERT WINE

2019 Lana Moscato 9.5

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