

The Boat Shed

SHARES

- Ciabatta** 10
Cultured Butter, EVOO, Balsamic
- The Boat Shed Calamari** 18
Smoked Paprika Aioli GF*
- Baked Brie** 21
Apricot & Figs - Rainforest Honey -
Pistachios - Toast - Crackers GFO
- Twice Cooked Buttermilk Wings** 16
Sticky BBQ Glaze
Or Hot Sauce & Blue Cheese Dip

ENTREE

- Duck Parfait** 20
Thyme infused butter - Onion Jam
Cornichons - Toast GFO
- Rare Beef Tataki** 25
Wakame - Daikon Salad- Ponzu DF GFO
- Five Spice Braised Pork** 24
Green Paw Paw - mint - coriander
Hot & Sour - Bean Sprouts - Peanuts GF DF
- Hervey Bay Scallops** 29
Lemongrass & Kaffir Lime Butter GFO
- Sugar Cured Salmon** 22
Green Pepper & Strawberry vinaigrette
Blue Cheese Cream - Rocket GF
- Crumbed Mooloolaba King Prawns** 26
Mango - red curry Mayo - Lime
- Wild Mushroom Arancini** 22
Smoked Tomato Puree, Persian Fetta,
Braised Olives, Rocket v
- Coconut & Chilli Prawns** 24/36
Roasted Banana - Bundy Rum Syrup

SIDES

- Garden Salad** - House Vinaigrette GF DF 10
- Noodle & Green Paw Paw Salad** Hot & Sour GF DF 14
- Rocket Parmesan Salad** - Green Apple GF 12

MAINS

- South Australian Black Mussels** 36
Sauv Blanc Herb Butter & Garlic Broth
Cherry Tomatoes, Gremolata, Ciabatta GFO
- Atlantic Salmon** 42
Red curry, Lemongrass Jasmine Rice,
Tamarind Slaw, Corriander Oil DF GF
- Crispy Skin Barramundi** 43
Lychee Mushroom Pickle - Soba Noodles
Water Chestnut - Yuzu Soy - Choy Sum DF
- Scallop & Prawn Spaghettini** 42
Garlic and Lemon Prawn Butter -
Fresh Picked Herbs - Lemon - chilli
- Fish & Chips**
Beer Battered Smooth Dory or 35
Grilled Qld Barramundi - Salad - Chips DF 41
- Char Siu Chicken Breast** 37
Cardamon Pilaf, Lemongrass & Mirin
Butter, Asian Vegetables
- Crackling Pork Belly** 40
Spiced Pumpkin - Sticky Greens - Baby Corn
Pork Wontons - Star Anise Orange Syrup GFO DF
- Chargrilled Lamb Rump** (Served Medium) 42
White Bean Mash - Harissa Eggplant
Roasted Olives - Labna- Jus GF DFO
- Peanut & Ginger Laksa** 35
Fried Tofu - Asian Greens - Soba Noodles
King Brown Mushrooms - Coriander - Lime VEGAN
- MSA Eye Fillet** 49
Hand cut fat chips - Buttered Spinach -
Creamy Mushroom Sauce GFO
- Cashew Pesto Pasta** 32
Smoked Tomato - Asparagus - Roasted
Olives - Spinach - Pine Nuts - Feta v VEGAN option

- Seasonal Greens** - Lemon GF DF 12
- Crispy Fries** - Aioli & Tomato Sauce GF 10
- Housemade Polenta Chips** - Smoked Paprika Aioli 15

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

Warm Chocolate Pudding VEGAN 16
Dark chocolate sauce - coconut yoghurt
- chocolate praline

Banoffee Caramel tart GF 16
Toffee banana- white chocolate mousse-
butterscotch sauce

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

Today's Sorbet 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

Ginger Spiced Mojito

Lychee Margarita

Pina Colada

Pomegranate Sour

Blues Riff

SPRITZ

16/18

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) 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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