

The Boat Shed

SHARES

Ciabatta Cultured Butter, EVOO, Balsamic	10
Duck Liver Parfait Thyme Infused butter - Onion Jam Cornichons - toast ^{GFO}	21
Baked Brie Apricot & Figs - Rainforest Honey - Pistachios - Toast - Crackers ^{GFO}	21
Twice Cooked Buttermilk Wings Sticky BBQ Glaze Or Hot Sauce & Blue Cheese Dip	16

ENTREE

The Boat Shed Calamari Smoked Paprika Aioli ^{GF DF}	18
Rare Beef Tataki Wakame - Daikon Salad- Ponzu ^{DF GFO}	25
Five Spice Braised Pork Green Paw Paw - mint - coriander Hot & Sour - Bean Sprouts - Peanuts ^{GF DF}	24
Hervey Bay Scallops Lemongrass & Kaffir Lime Butter ^{GFO}	30
Karaage Chicken Yuzu Pickled Wombok - Kewpie Furikake ^{GF}	22
Crumbed Mooloolaba King Prawns Pineapple coriander salsa - Lime Red Curry Mayo	28
Wild Mushroom Arancini Smoked Tomato Puree, Persian Fetta, Braised Olives, Rocket ^v	22
Coconut & Chilli Prawns Roasted Banana - Bundy Rum Syrup	25/37

SIDES

Garden Salad - House Vinaigrette ^{GF DF}	11
Noodle & Green Paw Paw Salad Hot & Sour ^{GF DF}	15
Rocket Parmesan Salad - Green Apple ^{GF}	14

MAINS

South Australian Black Mussels Sauv Blanc Herb Butter & Garlic Broth Cherry Tomatoes, Gremolata, Ciabatta ^{GFO}	38
Fish Red Curry Market Fish, Lemongrass Jasmine Rice, Tamarind Slaw, Corriander Oil ^{DF GF}	44
Crispy Skin QLD Barramundi Please see Blackboard for Daily Special	MP
Scallop & Prawn Spaghettini Garlic and Lemon Prawn Butter - Fresh Picked Herbs - Lemon - chilli	44
Fish & Chips Beer Battered Smooth Dory or Grilled Qld Barramundi - Salad - Chips ^{DF}	36 45
BBQ Lemongrass Chicken Tamarind & Coriander - Asian Vegetables Coconut Rice - Satay - Chilli jam ^{VEGAN OPTION}	38
Crackling Pork Belly Spiced Pumpkin - Sticky Greens - Baby Corn Pork Wontons - Star Anise Orange Syrup ^{GFO DF}	43
Marinated Lamb Rump (Served Medium) Parsnip Puree - Braised Leek - Smoked Chats - Muscatel Jus - Goats Cheese ^{GF D}	44
Seafood Chowder Fish - Prawns - Scallops - SA Mussels - Fresh Herbs - Toasted Garlic Baguette	43
MSA Eye Fillet Hand Cut Fat Chips - Buttered Spinach - Creamy Mushroom Sauce ^{GF}	56
Cashew Pesto Pasta Smoked Tomato - Asparagus - Roasted Olives - Spinach - Pine Nuts - Feta ^{v VEGAN option}	35
Seasonal Greens - Lemon ^{GF DF}	14
Crispy Fries - Aioli & Tomato Sauce ^{GF}	11
Housemade Polenta Chips - Smoked Paprika Aioli	16

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 18

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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