

menu

SHARES

OYSTERS (½ DOZEN OR DOZEN)	
NATURAL	28/54
APPLE & FINGER LIME MIGNONETTE	29/56
CIABATTA – CULTURED BUTTER – EVOO – BALSAMIC	12
ARTISAN FLAT BREAD – SWEET ROMAS – CONFIT GARLIC – BASIL – BUFFALO MOZZARELLA – ROCKET -BALSAMIC GLAZE (V, VEO)	24
DUCK LIVER PATE – SOUR CHERRY JELLY – CRISPY BREAD – LAVOSH	22
BAKED BRIE – APRICOT & FIGS – RAINFOREST HONEY – PISTACHIOS – TOAST – CRACKERS (GFO)	22
THE BOAT SHED CALAMARI – HOT & SOUR – KEWPIE – LEMON (GF, DF)	19

ENTRÉE

HERVEY BAY ½ SHELL SCALLOPS – LEMON MYRTLE & KAFFIR LIME BUTTER (3) (GF)	31
HIRAMASA KINGFISH SASHIMI – PONZU – BABY QUKES – WAKAME – SALMON PEARLS (GF, DF)	30
SMASHED PORK AND PRAWN MIANG – COCONUT AND PEANUT SAMBAL – NUOC CHAM – BETEL LEAF (GF, DF)	22
CRISP & STICKY EGGPLANT – BEAN SPROUT & PAPAYA – FRAGRANT LEAVES – CHILLI LIME DRESSING (GF, DF, VE)	22
BEEF TARTARE – EGG YOLK – MISO – SESAME & POTATO CRISPS (GF, DFO)	24
BANG BANG CHICKEN – SESAME GLASS NOODLE AND WOMBOK SALAD – PEANUT SAIGON DRESSING (GF, DF)	24
GARLIC & MACADAMIA BUTTERED MOOLOOLABA PRAWNS – ARTISAN SOURDOUGH – CREAMED FETA & HERBS (GFO)	31
COCONUT AND CHILLI BATTERED PRAWNS – ROASTED BANANA – BUNDY RUM SYRUP (DF)	26/38

MAINS

SA BLACK MUSSELS – CHORIZO – GARLIC – WHITE WINE REDUCTION – HERBS – CRISPY BREAD (GFO)	38
PAN FRIED MARKET FISH – SEASONAL GREENS – ROASTED KIPFLERS – CAPER & DILL GREMOLATA – LEMON BEURRE BLANC (GF) OR ENJOY WITH CHIPS AND GARDEN SALAD (DF)	MP
SCALLOP & PRAWN SPAGHETTINI – GARLIC AND LEMON PRAWN BUTTER – BABY SPINACH – FRESH TOMATO – HERBS – LEMON – CHILLI	44
BEER BATTERED SMOOTH NZ DORY – GARDEN SALAD – CHIPS	37
EXOTIC MUSHROOM SPAGHETTINI – CONFIT GARLIC – ROASTED PUMPKIN – PINE NUTS – SAGE – GORGONZOLA (V, VEO)	38
CHAR GRILLED CHICKEN BREAST – CHEESY POLENTA – PORCINI & PANCHETTA – GREENS – LEMON & THYME BUTTER (GF)	38
SWEET & STICKY BRAISED PORK BELLY – CREAMY SLAW – CUCUMBER PICKLE – KAFFIR LIME & LEMONGRASS RICE (GF, DF)	47
TASMANIAN LAMB BACKSTRAP – EDAMAME – RADISH – CHARRED KANG KONG – GARLIC CHIVES (GF, DF)	46
CHAR GRILLED EYE FILLET – CONFIT MUSHROOMS – GYMPIE BEANS – SKORDALIA MASH – GREEN PEPPER COGNAC CREAM (GF)	54

SIDES

CRISPY POTATOES – CRÈME FRAICHE – GARLIC CHIVES (GF)	9
ROCKET, GREEN APPLE & PARMESAN SALAD – SPANISH ONION – CANDIED WALNUTS – HOUSE VINEGARETTE (GF, DFO)	15
CHARRED BROCCOLINI – WHIPPED GARLIC – HAZELNUT – LEMON (GF, DF)	15
CRISPY FRIES – AIOLI (GF)	12
HEIRLOOM TOMATO – BOCCONCINI – BASIL – SHERRY VINEGAR (GF)	15