

menu

SHARES

OYSTERS (½ DOZEN OR DOZEN) NATURAL	30/58
MISO, SOY & LIME DRESSING – WAKAME – BLACK SESAME (GF DF)	33/62
CIABATTA – CULTURED BUTTER – EVOO – BALSAMIC	12
ARTISAN FLAT BREAD – SWEET ROMAS – CONFIT GARLIC – BASIL – BUFFALO MOZZARELLA – ROCKET -BALSAMIC GLAZE (V)	24
DUCK LIVER PATE – SOUR CHERRY JELLY – CRISPY BREAD – LAVOSH	24
BAKED BRIE – APRICOT & FIGS – RAINFOREST HONEY – PISTACHIOS – TOAST – CRACKERS (GFO)	22
THE BOAT SHED CALAMARI – HOT & SOUR – KEWPIE – LEMON (GF, DF)	21

ENTRÉE

HERVEY BAY ½ SHELL SCALLOPS – LEMON MYRTLE & KAFFIR LIME BUTTER (3) (GF)	31
YELLOWFIN SAKU TUNA CEVICHE – WHITE ANCHOVY – FRIED PYGMY CAPERS – PICKLED RED ONION, RED SORREL & RUBY GRAPEFRUIT (GF, DF)	29
SMASHED PORK AND PRAWN MIANG – COCONUT AND PEANUT SAMBAL – NUOC CHAM – BETEL LEAF (GF, DF)	24
CRISP & STICKY EGGPLANT – BEAN SPROUT & PAPAYA – FRAGRANT LEAVES – CHILLI LIME DRESSING (GF, DF, VE)	24
BEEF TATAKI – DAIKON – WAKAME – PONZU – PICKLED GINGER (GF, DF)	26
BANG BANG CHICKEN – SESAME GLASS NOODLE AND WOMBOK SALAD – PEANUT SAIGON DRESSING (GF)	24
GARLIC & MACADAMIA BUTTERED MOOLOOLABA PRAWNS – ARTISAN SOURDOUGH – CREAMED FETA & HERBS (GFO)	36
COCONUT AND CHILLI BATTERED PRAWNS – ROASTED BANANA – BUNDY RUM SYRUP (DF)	26/38

MAINS

SA BLACK MUSSELS STEAMED IN FRAGRANT CRAB BUTTER AND WHITE WINE – CHORIZO-GREENS – CRUSTY BREAD (GFO)	42
PAN FRIED HUMPTY DOO BARRAMUNDI – SWEET POTATO SKORDALIA – CUCUMBER & OLIVE SALSA – GRILLED ASPARAGUS – FETA CRUMBLE (GF, DFO) OR ENJOY WITH CHIPS AND GARDEN SALAD (DF)	45
BEER BATTERED SMOOTH NZ DORY – GARDEN SALAD – CHIPS	39
SCALLOP & PRAWN SPAGHETTINI – GARLIC AND LEMON PRAWN BUTTER – BABY SPINACH – FRESH TOMATO – HERBS – LEMON – CHILLI	46
TASMANIAN LAMB SHOULDER & CUTLET – WHIPPED TAHINI – GREEN PEA TABOULI – ROSTI – PRESERVED LEMON LABNEH – JUS (GF)	49
SAGE & GARLIC MARINATED CHICKEN BREAST – ROSA SAUCE – SMOKED POTATO DUMPLINGS – BABY SPINACH – CAPONATA – CHORIZO CRUMB (GF)	39
EXOTIC MUSHROOM SPAGHETTINI – CONFIT GARLIC – ROCKET – PINE NUTS – SAGE – GORGONZOLA (V, VEO)	39
SWEET & STICKY BRAISED PORK BELLY – CREAMY SLAW – CUCUMBER PICKLE – KAFFIR LIME & LEMONGRASS RICE (GF, DF)	47
BRAISED LAMB LINGUINE – RICH TOMATO RAGU – BABY BOCCONCINI – PADANO PASTRY	42
CHAR GRILLED EYE FILLET – PARIS MASH – CARAMELISED ONION – CHARRED SEASONAL GREENS – MUSHROOM JUS – HORSERADISH CREAM (GF)	58

SIDES

HERB & GARLIC BUTTERED KIPFLERS (GF)	14
ROCKET – PEACH – PERSIAN FETA – SPANISH ONION – CANDIED WALNUTS (GF, DFO)	16
GREEN LEAF SALAD – SPANISH ONION – CUCUMBER RIBBON – HOUSE VINAIGRETTE (GF, DF) ADD AVOCADO	13 + 2
CHARRED BROCCOLINI – WHIPPED GARLIC – HAZELNUT – LEMON (GF, DF)	15
CRISPY FRIES – AIOLI (GF)	12



beer & cider

FULL-STRENGTH

VB *Victoria* 10

JAMES BOAG'S PREMIUM
Tasmania 11

CORONA *Mexico* 11

PERONI *Italy* 10

STONE & WOOD PACIFIC ALE
Byron Bay 12

GREAT NORTHERN BREWING
CO. ORIGINAL *Cairns* 10

PURE BLONDE *Australia* 10

HEADS OF NOOSA

BLACK LAGER 5% *Noosa* 12

CIDER

SOMERSBY PEAR *Denmark* 12

PRESSMAN'S APPLE CIDER
Victoria 12

ZERO/MID

JAMES BOAG'S LIGHT
Tasmania 10

XXXX GOLD
Queensland 9

PERONI 3.5% *Italy* 9

Heiniken 0
Netherlands 8

DRAUGHT BEER

10 TOES PALE ALE
Alexandra Headland 13

HEADS OF NOOSA
JAPANESE LAGER *Noosa* 13

HEADS OF NOOSA
LAGER 3.5% *Noosa* 11

DIABLO GINGER BEER
Woombye 13

cocktails

CLASSICS

ESPRESSO MARTINI | MARGARITA | MOJITO | COSMO |
FRENCH MARTINI | NEGRONI | BLOODY MARY - 20



LEMON MERINGUE MARTINI 24

VANILLA VODKA, GALLIANO,
LIMONCELLO, LEMON JUICE,
PASSIONFRUIT & EGG WHITE



CUCUMBER & ELDERFLOWER COLLINS 24

GIN, ST GERMAIN, MINT,
CUCUMBER, LEMON
JUICE & SODA



PINA COLADA 24

COCONUT RUM, MALIBU,
PINEAPPLE LIQUEUR, CHAI, COCONUT
CREAM, PINEAPPLE JUICE



MOJITO 22

LYCHEE OR
PASSIONFRUIT



MARGARITA 22

LYCHEE,
CHILLI OR
COCONUT



SPRITZ 18

APEROL SPRITZ
APEROL, PROSECCO, SODA, FRESH ORANGE

GINGER BEER SPRITZ
DIABLO GINGER BEER, PASSIONFRUIT LIQUEUR,
FRESH PASSIONFRUIT & LIME

LEMONCELLO SPRITZ
GIN, LIMONCELLO, LEMON JUICE, SODA,
PROSECCO, FRESH LEMON



MOCKTAILS 12

GINGIE
GINGER BEER, PINEAPPLE JUICE,
LIME & RASPBERRY

CUCUMBER & MINT LEMONADE
CUCUMBER, MINT, LEMON JUICE & SODA

WATERMELON BREEZE
WATERMELON, MINT, LIME, SODA

If you don't see it on our list, ask our staff for your favourite or classic cocktail.

wine list

SPARKLING

NV VILLA FRESCO PROSECCO <i>King Valley, VIC</i>	11	55
EDMUND THERY BLANC DE BLANC <i>Burgundy, France</i>	11	55
NV RUGGERI QUARTESE PROSECCO DOC <i>Treviso, Italy (V)</i>	16	78
NV LAURENT-PERRIER <i>Tours-Sur-Marne, Champagne, France</i>	22	125
2012 LAURENT-PERRIER 'BRUT MILLÉSIMÉ' <i>Tours-Sur-Marne, Champagne, France</i>	220	
NV LAURENT-PERRIER 'CUVÉE ROSÉ' <i>Tours-Sur-Marne, Champagne, France</i>	280	

WHITE

NV MOSCATO PINOCCHIO <i>Mornington, VIC</i>	13	65
2024 VICKERY RIESLING <i>Eden Valley, SA (O)</i>	14	68
2023 FRANKLAND ESTATE RIESLING WA	17	85
2023 RUSDEN CHENIN BLANC <i>Barossa Valley, SA</i>	65	
2023 HERMIT CRAB VIOGNIER/MARSANNE <i>Mclaren Vale, SA</i>	14	68
2024 HAVEN SAUVIGNON BLANC <i>South-Eastern Australia</i>	11	55
2023 HOWARD VINEYARD SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	14	68
2024 BLOOM SAUVIGNON BLANC <i>Marlborough, NZ</i>	14	68
2023 MAHI SAUVIGNON BLANC <i>Marlborough, NZ (V)</i>	75	
2024 MONTE ZOVO PINOT GRIGIO DOC <i>Italy</i>	14	68
2024 PIZZINI PINOT GRIGIO <i>King Valley, VIC</i>	13	65
2024 HOWARD VINEYARD PINOT GRIS <i>Adelaide Hills, SA</i>	16	78
2024 BLOOM PINOT GRIS <i>Marlborough, NZ</i>	14	68
2024 JERICO FIANO <i>Adelaide Hills, SA</i>	75	
2023 ROB DOLAN 'TRUE COLOURS' CHARDONNAY <i>Yarra Valley, VIC (V)</i>	14	68
2023 MOUNTADAM HIGH EDEN ESTATE CHARDONNAY <i>Eden Valley, SA</i>	15	75
2024 FLAMETREE 'EMBERS' CHARDONNAY <i>Margaret River, WA</i>	14	68
2022 DOMAINE VOCORET CHABLIS AC <i>Burgundy, France</i>	135	

ROSÉ

2023 LITTLE ANGEL ROSE <i>Marlborough, NZ</i>	13	65
2023 CHÂTEAU PEYROL <i>Côtes de Provence, France (V)</i>	16	78
2024 PIZZINI 'ROSETTA' SANGIOVESE ROSE <i>King Valley, VIC</i>	12	60

RED

2024 TE MATA ESTATE GAMAY NOIR <i>Hawke's Bay, NZ</i>	13	65
2022 ROB DOLAN PINOT NOIR <i>Yarra Valley, VIC (V)</i>	16	78
2023 CHARD FARM 'RIVER RUN' PINOT NOIR <i>Central Otago, NZ (V)</i>	90	
2021 PARINGA ESTATE PINOT NOIR <i>Mornington Peninsula, VIC</i>	125	
2022 TENUTE ROSETTI CHIANTI DOCG <i>Tuscany, Italy</i>	14	65
2023 PIZZINI SANGIOVESE <i>King Valley, VIC</i>	13	65
2023 RUSDEN 'DRIFTSAND' G.S.M. <i>Barossa Valley, SA (V)</i>	14	68
2023 PAXTON TEMPRANILLO <i>Mclaren Vale, SA</i>	65	
2023 PAXTON SHIRAZ <i>Mclaren Vale, SA (V, O, B)</i>	13	65
2021 TEUSNER 'BILMORE' SHIRAZ <i>Barossa Valley, SA (V)</i>	13	65
2022 KAY BROTHERS 'BASKET PRESS' SHIRAZ <i>Mclaren Vale, SA (V)</i>	17	85
2022 MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ <i>Mclaren Vale, SA (V)</i>	140	
2021 KAY BROTHERS 'BLOCK 6' SHIRAZ <i>Mclaren Vale, SA</i>	190	
2022 HAVEN CABERNET/MERLOT <i>South-Eastern Australia</i>	11	55
2022 TE MATA AWATEA CABERNET MERLOT <i>Hawke's Bay, NZ</i>	100	
2020 FLAMETREE 'EMBERS' CAB SAUV <i>Margaret River, WA</i>	14	68
2021 KAY BROTHERS 'CUTHBERT' CAB SAUV <i>Mclaren Vale, SA (V)</i>	95	
2022 MOLLYDOOKER 'GIGGLEPOT' CAB SAUV <i>Mclaren Vale, SA (V)</i>	140	
2022 UTOPOS CABERNET SAUVIGNON <i>Barossa Valley, SA (V)</i>	140	

— desserts

COCONUT PANNA COTTA – PINEAPPLE – MACADAMIA PRALINE (GF DF VE)	17
WARM DARK CHOCOLATE BROWNIE – WHITE CHOCOLATE MOUSSE – VANILLA BEAN ICE CREAM	17
VANILLA TARTLETT – RHUBARB – VANILLA CREAM – PERSIAN FLOSS & CANDIED PISTACHIO (GFO)	17
TODAY'S SORBET WITH NUT CRUMBLE (GF, DF, V)	17

— cheese

DAILY SELECTION SERVED WITH QUINCE PASTE – FRESH GRAPES – LAVOSH – FRUIT BREAD	
1 CHEESE 17 2 CHEESES 30 3 CHEESES 40	

dessert drinks



LIQUEUR COFFEE

IRISH - JAMESON
ROMAN - GALLIANO
FRENCH - COINTREAU
JAMAICAN - TIA MARIA
MEXICAN - KAHLUA

12



PORT/COGNAC

GALWAY PIPE 9
GRANDFATHER 13
PEDRO XIMENEZ 15
HENNESSY VSOP 13



AFFOGATO

AFFOGATO WITH YOUR
CHOICE OF LIQUEUR

19

FRANGELICO - BAILEYS -
TIA MARIA - GALLIANO - KAHLUA -
COINTREAU - AMARETTO
WITHOUT LIQUEUR 10



DESSERT WINE

2018 DE BORTOLI
NOBLE ONE
Riverina, NSW
15/75