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SHARES

OYSTERS (½ DOZEN OR DOZEN)	
NATURAL	32/59
MISO, SOY & LIME DRESSING – WAKAME – BLACK SESAME (GF DF)	34/63
CIABATTA – CULTURED BUTTER – EVOO – BALSAMIC	13
ARTISAN FLAT BREAD – SWEET ROMAS – CONFIT GARLIC – BASIL – BUFFALO MOZZARELLA – ROCKET -BALSAMIC GLAZE (V)	25
DUCK LIVER PATE – SOUR CHERRY JELLY – CRISPY BREAD – LAVOSH	25
BAKED BRIE – APRICOT & FIGS – RAINFOREST HONEY – PISTACHIOS – TOAST – CRACKERS (GFO)	23
THE BOAT SHED CALAMARI – HOT & SOUR – KEWPIE – LEMON (GF, DF)	22

ENTRÉE

HERVEY BAY ½ SHELL SCALLOPS – LEMON MYRTLE & KAFFIR LIME BUTTER (3) (GF)	32
YELLOWFIN SAKU TUNA CEVICHE – WHITE ANCHOVY – FRIED PYGMY CAPERS – PICKLED RED ONION, RED SORREL & RUBY GRAPEFRUIT (GF, DF)	30
SMASHED PORK AND PRAWN MIANG – COCONUT AND PEANUT SAMBAL – NUOC CHAM – BETEL LEAF (GF, DF)	25
CRISP & STICKY EGGPLANT – BEAN SPROUT & PAPAYA – FRAGRANT LEAVES – CHILLI LIME DRESSING (GF, DF, VE)	25
BEEF TATAKI – DAIKON – WAKAME – PONZU – PICKLED GINGER (GF, DF)	26
BANG BANG CHICKEN – SESAME GLASS NOODLE AND WOMBOK SALAD – PEANUT SAIGON DRESSING (GF)	25
GARLIC & MACADAMIA BUTTERED MOOLOOLABA PRAWNS – ARTISAN SOURDOUGH – CREAMED FETA & HERBS (GFO)	36
COCONUT AND CHILLI BATTERED PRAWNS – ROASTED BANANA – BUNDY RUM SYRUP (DF)	27/39

MAINS

SA BLACK MUSSELS STEAMED IN FRAGRANT CRAB BUTTER AND WHITE WINE – CHORIZO-GREENS – CRUSTY BREAD (GFO)	43
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)	46
BEER BATTERED SMOOTH NZ DORY – GARDEN SALAD – CHIPS	39
SCALLOP & PRAWN SPAGHETTINI – GARLIC AND LEMON PRAWN BUTTER – BABY SPINACH – FRESH TOMATO – HERBS – LEMON – CHILLI	47
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)	48
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)	59

SIDES

HERB & GARLIC BUTTERED KIPFLERS (GF)	14
ROCKET – GREEN APPLE – PARMESAN – SPANISH ONION – CANDIED WALNUTS (GF, DFO)	17
GREEN LEAF SALAD – SPANISH ONION – CUCUMBER RIBBON – HOUSE VINAIGRETTE (GF, DF) ADD AVOCADO	15 + 2
CHARRED BROCCOLINI – WHIPPED GARLIC – HAZELNUT – LEMON (GF, DF)	15
CRISPY FRIES – AIOLI (GF)	14