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SHARES

OYSTERS (½ DOZEN OR DOZEN)	
NATURAL	32/59
RASPBERRY & GREEN APPLE MIGNONETTE (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
ATLANTIC SALMON CRUDO – LIME LABNEH – PICKLED CUCUMBER & ONION – SMOKED AVOCADO – CAPER & GARLIC OIL – BREAD STICK (GFO)	29
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
FILLET STEAK PETITE MEDALLIONS – CONFIT GARLIC MASH-CHIMI CHURRI – GOLDEN FRIED ESHALLOT (GFO)	30
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
LIMONCELLO & LIME CURED SALMON LINGUINE – DILL CRÈME FRAICHE – FRIED PYGMY CAPERS – SHAVED PARMESAN	49
CRISPY SKIN HUMPTY DOO BARRAMUNDI – CONGO POTATO – ASPARAGUS – PICKLED FENNEL – ROQUETTE – CITRUS DRESSING – CHORIZO CRUMB (GF, DF) OR ENJOY WITH CHIPS AND GARDEN SALAD (DF)	47
BEER BATTERED SMOOTH NZ DORY – GARDEN SALAD – CHIPS	39
SCALLOP & PRAWN SPAGHETTINI – GARLIC AND LEMON PRAWN BUTTER – BABY SPINACH – FRESH TOMATO – HERBS – LEMON – CHILLI	48
TASMANIAN LAMB RUMP – SOFT POLENTA – CHARRED CAPSICUM COULIS – GRILLED EGGPLANT – BRAISED OLIVE SALSA – HERB & RED WINE JUS (GF)	49
SATAY CHICKEN BREAST – SOM TUM PAPAYA SALAD – LEMONGRASS JASMINE RICE – PAK CHOY – TOASTED PEANUTS – SWEET CHILLI GLAZE (GF, DF)	40
WHITE TRUFFLE & EXOTIC MUSHROOM SPAGHETTINI – ROCKET – PINENUTS (VE) OR WITH CHORIZO	39 44
SLOW BRAISED PORK BELLY – CAULIFLOWER PUREE – BLACK CHERRY REDUCTION – BUTTERED GREEN BEANS – PISTACHIO DUKKHA (GF)	48
CHAR GRILLED EYE FILLET – BASIL KIPFLERS – CAPRESE SALAD – BOCCONCINI – BALSAMIC JUS (GF)	59

SIDES

STEAMED CHAT POTATOES – SWEET PEA PUREE – BABY PEAS (GF)	14
ROCKET – GREEN APPLE – PARMESAN – SPANISH ONION – CANDIED WALNUTS (GF, DFO)	17
GREEN LEAF SALAD – SPANISH ONION – CUCUMBER RIBBON – BASIL VINAIGRETTE (GF, DF) ADD AVOCADO	15 + 2
KOREAN STIR FRIED GREENS – KA POW SAUCE – PICKLED DAIKON (DF)	15
CRISPY FRIES – AIOLI (GF)	14