

— menu

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
PAN FRIED HUMPTY DOO BARRAMUNDI – CRUSHED CHATS – CITRUS SILVERBEET – TOMATO & CAPER SALSA – LEMON BEURRE BLANC (GF) 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 – 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



beer & cider

FULL-STRENGTH

VB *Victoria* 10

JAMES BOAG'S PREMIUM
Tasmania 11

CORONA *Mexico* 11

PERONI *Italy* 10

SLAB GOD
PREMIUM LAGER 4.2%
Sunshine Coast 11

STONE & WOOD PACIFIC ALE
Byron Bay 12

GREAT NORTHERN BREWING
CO. ORIGINAL *Cairns* 10

HAHN SUPER DRY (GF)
Sydney 11

HEADS OF NOOSA
BLACK LAGER 5% *Noosa* 12

HEADS OF NOOSA
BALTIC PORTER 7% *Noosa* 13

CIDER

SOMERSBY PEAR *Denmark* 12

SLAB GOD APPLE CIDER
Sunshine Coast 12

PRESSMAN'S APPLE CIDER
Victoria 12

ZERO/MID

JAMES BOAG'S LIGHT
Tasmania 10

XXXX GOLD
Queensland 9

PERONI 3.5%
Italy 9

HEINEKEN 0
Netherlands 8

GREAT NORTHERN
SUPER CRISP 3.4% *Cairns* 9

SLAB GOD
COASTAL ALE 3.5%
Sunshine Coast 9

DRAUGHT BEER

10 TOES PIPELINE PALE ALE
Alexandra Headland 13

HEADS OF NOOSA
JAPANESE LAGER *Noosa* 13

HEADS OF NOOSA
LAGER 3.5% *Noosa* 11

DIABLO GINGER BEER (GF)
Woombye 13

cocktails

CLASSICS

ESPRESSO MARTINI | MARGARITA | MOJITO | COSMO | FRENCH MARTINI - 20
NEGRONI | BLOODY MARY - 22



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

HUGO SPRITZ
ELDERFLOWER, PROSECCO, SODA, MINT



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>	13	65
EDMUND THERY BLANC DE BLANC <i>Burgundy, France</i>	13	65
NV RUGGERI QUARTESE PROSECCO DOC <i>Treviso, Italy (V)</i>	17	85
NV LAURENT-PERRIER <i>Tours-Sur-Marne, Champagne, France</i>	24	130
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>	15	70
2024 FRANKLAND ESTATE RIESLING WA <i>Barossa Valley, SA</i>	17	85
2023 RUSDEN CHENIN BLANC <i>Barossa Valley, SA</i>		65
2024 HERMIT CRAB VIOGNIER/MARSANNE <i>McLaren Vale, SA</i>	14	68
2024 HAVEN SAUVIGNON BLANC <i>South-Eastern Australia</i>	11	50
2025 HOWARD VINEYARD SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	14	68
2024 BLOOM SAUVIGNON BLANC <i>Marlborough, NZ</i>	16	75
2024 MAHI SAUVIGNON BLANC <i>Marlborough, NZ (V)</i>		75
2024 MONTE ZOVO PINOT GRIGIO DOC <i>Italy</i>	16	75
2025 PIZZINI PINOT GRIGIO <i>King Valley, VIC</i>	15	70
2025 HOWARD VINEYARD PINOT GRIS <i>Adelaide Hills, SA</i>	16	75
2024 BLOOM PINOT GRIS <i>Marlborough, NZ</i>	16	75
2024 JERICHO FIANO <i>Adelaide Hills, SA</i>		75
2023 ROB DOLAN 'TRUE COLOURS' CHARDONNAY <i>Yarra Valley, VIC (V)</i>	15	70
2024 MOUNTADAM HIGH EDEN ESTATE CHARDONNAY <i>Eden Valley, SA</i>	17	85
2024 FLAMETREE 'EMBERS' CHARDONNAY <i>Margaret River, WA</i>	15	70
2023 DOMAINE VOCORET CHABLIS AC <i>Burgundy, France</i>		135

ROSÉ

2024 LITTLE ANGEL ROSE <i>Marlborough, NZ</i>	13	65
2024 CHÂTEAU PEYROL <i>Côtes de Provence, France (V)</i>	17	80
2024 BROCKENCHACK 'TRU-SU' ROSE <i>Eden Valley, SA</i>	13	65

RED

2024 TE MATA ESTATE GAMAY NOIR <i>Hawke's Bay, NZ</i>	15	70
2024 RIVERSDALE ESTATE SCORPIO PINOT NOIR <i>Coal River Valley, Tasmania</i>	16	75
2023 ROB DOLAN PINOT NOIR <i>Yarra Valley, VIC (V)</i>	17	85
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>	15	70
2023 PIZZINI SANGIOVESE <i>King Valley, VIC</i>	13	65
2022 RUSDEN 'DRIFTSAND' G.S.M. <i>Barossa Valley, SA (V)</i>	14	68
2024 PAXTON SHIRAZ <i>McLaren Vale, SA (V, O, B)</i>	14	68
2022 TEUSNER 'BILMORE' SHIRAZ <i>Barossa Valley, SA (V)</i>	16	75
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	50
2022 TE MATA AWATEA CABERNET MERLOT <i>Hawke's Bay, NZ</i>		100
2023 BROCKENCHACK 'MISS BRONTE' CAB SAUV <i>Eden Valley, SA</i>	14	68
2020 FLAMETREE 'EMBERS' CAB SAUV <i>Margaret River, WA</i>	15	70
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)	18
WARM DARK CHOCOLATE BROWNIE – WHITE CHOCOLATE MOUSSE – VANILLA BEAN ICE CREAM	18
VANILLA TARTLETT – RHUBARB – VANILLA CREAM – PERSIAN FLOSS & CANDIED PISTACHIO (GFO)	18
TODAY'S SORBET WITH NUT CRUMBLE (GF, DF, V)	18

—cheese

DAILY SELECTION SERVED WITH QUINCE PASTE – FRESH GRAPES – LAVOSH – FRUIT BREAD	
1 CHEESE 18 2 CHEESES 32 3 CHEESES 42	

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