The Boatshed Restaurant

set menu 1 $65

to start

freshly baked petit loaves, marinated olives

main course

cone bay barramundi,
sweet potato puree, grilled asparagus,
roast pepper & herb arancini, salsa verde

jamon wrapped chicken breast,
macadamia pesto, baby courgettes,
parmesan potatoes, romesco

royal blue potato gnocchi, napolitana,
gorgonzola cream, spinach, parmesan crisp

dessert

sticky toffee pudding, butterscotch sauce,
vanilla ice cream, chocolate soil

barista made coffee and tea

The Boatshed Restaurant

set menu 2 $80

to start

freshly baked petit loaves, marinated olives

entrée

campari and orange cured salmon,
baby beetroot, orange,
balsamic caviar, chive creme fraiche

crumbed margaret river black label brie,
raspberry, apple, walnuts, fig vincotto

main course

cone bay barramundi, sweet potato puree, grilled asparagus,
roast pepper & herb arancini, salsa verde

jamon wrapped chicken breast, macadamia pesto,
baby courgettes, parmesan potatoes, romesco

royal blue potato gnocchi, napolitana,
gorgonzola cream, spinach, parmesan crisp

dessert

olive oil cake, mandarin curd, mandarin gel,
crème chantilly, basil sherbet

sticky toffee pudding, butterscotch sauce,
vanilla ice cream, chocolate soil

barista made coffee and tea

The Boatshed Restaurant

set menu 3 $90

to start

freshly baked petit loaves, marinated olives

entrée

mustard glazed beef shortrib, dijon, caperberries,
cornichons, pickled onion, quail egg

campari and orange cured salmon, baby beetroot, orange,
balsamic caviar, chive creme fraiche

crumbed margaret river black label brie,
apple, raspberry, walnuts, fig vincotto

main course

cone bay barramundi, asparagus, sweet potato puree,
pepper & herb arancini, salsa verde

jamon wrapped chicken breast, macadamia pesto,
baby courgettes, parmesan potatoes, romesco

black angus beef fillet medium rare, potato & feta skordalia,
mushroom, tomato compote, broccolini, thyme jus

royal blue potato gnocchi, napolitana,
gorgonzola cream, spinach, parmesan crisp

dessert

olive oil cake, mandarin curd, mandarin gel,
crème chantilly, basil sherbet

sticky toffee pudding, butterscotch sauce,
vanilla ice cream, chocolate soil

p b & j - peanut butter mousse, peanut brittle,
raspberry sorbet, peanut butter cookie dough

barista made coffee and tea