

The Boatshed Restaurant

to start/share

marinated olives - citrus, basil, chilli 8

petit loaves, beetroot, feta & truffle dip 9.5

confit garlic & herb pull-apart, olive oil & vincotto 12

oysters half dozen 22 / dozen 44

natural / nuoc nam / chorizo kilpatrick / bloody mary

crisp pork belly, jalapeno sambal, asian slaw 15

thai spiced fish cakes, wakame & soba noodle salad,
pineapple & green mango salsa 15

gorgonzola arancini, cauliflower puree 15

tapas plate 26 per person (min 2 people)

crisp pork belly, jalapeno sambal, asian slaw

thai spiced fish cakes, wakame, soba noodles, pineapple & green mango

gorgonzola arancini, cauliflower puree

mustard glazed beef short rib, hot mustard aioli, pear slaw

wa tiger prawns, cocktail sauce

antipasto plate 26 per person (min 2 people)

artisan cured meats, marinated olives, gorgonzola arancini,

slow roast tomato bruschetta, white anchovy fritters,

beef meatballs, napolitana sauce, buffalo mozzarella

mustard glazed beef shortrib, dijon, caperberries, cornichons,
pickled onion, quail egg 20

campari and orange cured tasmanian salmon, baby beetroot,
orange, rocket, balsamic caviar, chive creme fraiche 22

crumbed goats cheese, watercress, smoked almonds, orange, fig jam 19

garlic prawns, chorizo, salsa rosso, confit garlic, basil 28

please let us know if you have any queries regarding the menu, any allergies
or any dietary requirements, and we will be happy to assist you in every way

one bill per table - sorry no separate billing

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main course

jamon wrapped chicken breast, macadamia pesto, baby courgettes,
parmesan potatoes, romesco 36

slow cooked beef cheek, cauliflower puree, charred cauliflower,
gorgonzola arancini, truffle jus 38

linley valley pork belly, seared scallops, corn textures, golden beetroot 38

royal blue potato gnocchi, napolitana, gorgonzola cream,
spinach, parmesan 36

fish & chips

beer battered market fish, royal blue frites, mint tartare, rocket salad 36

sichuan pepper calamari, thai slaw, cashew nuts, coriander, chilli, basil, mint,
nam jim dressing, lime and coriander mayo 34

250g beef fillet, saffron potato & feta skordalia, field mushroom, roast tomato
compote, broccolini, thyme jus 48

cone bay barramundi, sweet potato puree, grilled asparagus,
roast pepper and herb arancini, salsa verde 38

sides 12

house chips, porcini salt, truffle mayonnaise

asparagus, romesco, shaved parmesan, toasted almonds

rocket & pear salad, shaved parmesan, vincotto

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