

The Boatshed Restaurant

set menu 1 \$65

to start

freshly baked petit loaves, marinated olives

main course

pan roasted barramundi, smoked eggplant puree, charred purple sprouting broccoli,
artichokes barigoule, tarragon vinaigrette

free range chicken breast, baby courgettes, parmesan potatoes,
romesco, jamon crisp

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

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

beetroot cured salmon, salmon croquettes, dill, mustard
crumbed goats cheese, watercress, smoked almonds, orange, fig jam

main course

pan roasted barramundi, smoked eggplant puree, charred purple sprouting broccoli,
artichokes barigoule, tarragon vinaigrette

free range chicken breast, baby courgettes, parmesan potatoes,
romesco, jamon crisp

roasted beef fillet, garlic pomme puree, caramelised pearl onions,
green beans, thyme jus

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

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

beetroot cured salmon, salmon croquettes, dill, mustard

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

main course

pan roasted barramundi, smoked eggplant puree, charred purple sprouting broccoli,
artichokes barigoule, tarragon vinaigrette

free range chicken breast, baby courgettes, parmesan potatoes,
romesco, jamon crisp

roasted beef fillet, garlic pomme puree, caramelised pearl onions,
green beans, thyme jus

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

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