

The Boatshed Restaurant

desserts 16

glazed lemon tart, torn raspberries, elderflower cream, raspberry gel

caramel sundae, warm brownie, caramel popcorn, dulce de leche

smashed pav, toasted meringue, chantilly cream, mango, passion fruit,
fresh mint

layered honey cake, house made honeycomb, honey cream

sticky toffee pudding, butterscotch sauce, vanilla ice-cream

dessert tasting plate 18 per person, min 2 people

selection of australian cheeses 22 per person

coffee

cappuccino, latte, flat white, hot chocolate
mocha, chai latte, long macchiato
long black, double espresso 4.5

espresso, short macchiato 4

affogato 8

- double shot of espresso coffee, poured over a scoop of vanilla ice cream

- with a shot of liqueur 16

(we recommend frangelico, amaretto, baileys, kahlua or tia maria)

tea

english breakfast, earl grey, spiced chai, jasmine green,
peppermint, camomile, fruits of the forest 5

please let us know if you have any queries,
allergies or dietary requirements we can help you with