

# The Boatshed Restaurant

## little plates

saltbush & citrus marinated olives, smoked marcona almonds 8

crispy pork skins, chili & lime salt 8

half shell oysters half dozen 22 / dozen 42

- natural

- beer battered, coriander & seaweed

- davidson plum mignonette

- spicy & sour chipotle

house made pull-apart bread, wa nettle pesto, taramasalata 11

house made petite loaves, black truffle butter 9

## sharing plates

no 1

oysters, davidson plum mignonette / fried soft shell crab, fennel slaw

kingfish ceviche, mango, avocado / butter roasted morton bay bugs

beetroot cured salmon, dill, yuzu, salmon croquettes 30 per person (min 2 pax)

no 2

chicken liver parfait, figs / kingfish ceviche, mango, avocado

ham hock terrine, apple, watercress / beetroot cured salmon dill, yuzu gel

burrata panzanella, heirloom tomato, watermelon 26 per person (min 2 pax)

## first course

chicken liver & port parfait, figs, pistachios, toasted bread, fresh leaves 23

butternut squash, margaret river goats cheese, pine nut relish,

smoked honey, ciabatta 22

fried soft shell crab, handmade tagliatelle, herb butter, salmon caviar,

shaved fennel 25

kingfish ceviche, ponzu dressing, mango, avocado puree, shaved radish 25

beetroot cured salmon, dill, yuzu gel, salmon croquettes, mustard mayo 24

ham-hock terrine, english mustard vinaigrette, green apple, shallots,

watercress, ciabatta 22

szechuan calamari, wa nettle pesto, kipfler potatoes, spanish chorizo,

watermelon 24

burrata panzanella salad, heirloom tomato, stone fruit, toasted bread,

basil, mint, vincotto 22

# *The Boatshed Restaurant*

## **main course**

wa swimmer crab risotto, mascarpone, coriander, fresh chili, samphire,  
roasted chili oil 38

local battered market fish, twice cooked pont neuf chips, sugar snap salad,  
roasted lemon 37

roasted barramundi, herbed potato, braised ox tail, confit shallot, mushrooms,  
parsley oil 42

seafood bouillabaisse, local fish & shellfish, saffron & orange broth,  
shaved fennel, kipfler potato, rouille, parsley 36

roasted rump of katanning lamb, duck fat roasted carrots, celeriac puree,  
lamb jus, hazelnuts, sumac oil 42

10hr smoked pork collar, twice cooked roasted morton bay bugs,  
pumpkin puree, roasted peach 38

sous-vide cape grimm beef sirloin, roasted sweet potato, wa nettle pesto,  
broccolini, port jus 46

pan roasted cauliflower steak, grapes, toasted almonds, golden raisins,  
coriander, sumac oil 34

whole confit leeks, warm toasted fregola sarda, heirloom tomato,  
pomegranate, walnuts, fresh leaves 34

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

bill may be split evenly onto a maximum of 3 cards