

The Boatshed Restaurant

appetisers

saltbush & citrus marinated olives, smoked marcona almonds 11

puffed pork skins, chili & lime salt 8

half shell oysters \$4 each (minimum 6)

- natural
- beer battered, coriander & seaweed
- davidson plum mignonette
- spicy & sour chipotle

house made pull-apart bread, wa nettle pesto, taramasalata 12

house made petite loaves, black truffle butter 9

small plates / sharing plates

chicken liver & port parfait, figs, pistachios, toasted bread, fresh leaves 21

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 24

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

beetroot cured salmon, dill, yuzu gel, salmon croquettes, mustard mayo 22

ham hock terrine, english mustard vinaigrette, green apple, shallots,
watercress, ciabatta 22

szechuan calamari, wa nettle pesto, new potatoes, spanish chorizo,
watermelon 24/34

burrata panzanella salad, heirloom tomato, stone fruit, toasted bread,
basil, mint, vincotto 22

the boatshed tasting plate

chicken liver parfait, figs / kingfish ceviche, mango, avocado
ham hock terrine, apple, watercress / beetroot cured salmon dill, yuzu gel /
salmon croquettes / burrata panzanella, heirloom tomato, stone fruit

28 per person (min 2 people)

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main course

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

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

seafood bouillabaisse, local fish & shellfish, saffron & orange broth,
shaved fennel, new potatoes, parsley 36

slow cooked, bbq glazed pork collar, summer squash, corn bread,
pumpkin puree, roasted peach 38

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

sous-vide harvey beef fillet, roasted sweet potato, wa nettle pesto,
broccolini, port jus 49

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

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

sides

fresh pea & bean salad, buttermilk dressing 12

frites, house aioli 10

broccolini, sweet potato puree, toasted hazelnuts 12

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