

appetizers

saltbush & citrus marinated olives, smoked marcona almonds 11

crispy pork skins, chili & lime 8

half shell oysters \$4 each (minimum 6)

natural / beer battered, coriander & seaweed / plum mignonette / spicy chipotle

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

house made petite loaves, black truffle butter 9

smaller plates / sharing plates

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

kingfish ceviche, ponzu, mango, avocado, sesame, shaved radish 25

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

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

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

boatshed tasting plate

chicken liver parfait, figs / kingfish ceviche, mango, avocado
ham hock terrine, apple, watercress / beetroot cured salmon dill, yuzu gel
burrata panzanella, heirloom tomato, stone fruit 28 per person (min 2 people)

mains

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

local battered market fish, twice cooked pont neuf chips, summer pea salad 37

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

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

sides

summer 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