

The Boatshed Restaurant

to start

homemade bread, black truffle butter (for 2) 8

olives & smoked almonds 12

oysters 4 each

- natural

- beer battered, crispy shallots, hp

entrée

orange infused, smoked beef carpaccio, crispy capers, parmesan, truffle oil 22

salt & pepper baby squid, asian slaw, nahm jim, sriracha aioli 19/34

salt baked beetroot, sesame, whipped goats cheese, hazelnuts 18

maple & cracked pepper grilled quail, freekeh, pomegranate, watercress, apricot gel 23

main

thai green curry, roasted cauliflower, crispy shallots, fresh herb salad 32

beef burger, bacon, cheddar, tomato, pickles, iceberg, relish, aioli, chips 26

battered blue spot emperor, twice cooked hand cut chips, tartare 34

homemade potato gnocchi, gorgonzola crème, napolitana, spinach, parmesan 34

slow cooked lamb shank (off the bone), spicy romesco, wilted silver beet 38

wa angus beef fillet, dauphinoise potato, carrot puree, broccolini, red wine jus 42

grilled tasmanian salmon fillet, warm panzanella salad, capsicum puree 38

beef pappardelle, caramelised onion crème, rocket, parmesan, capers 36

sides

twice cooked chips, aioli 10

green leaves mix, mustard dressing 10

baby carrots, honey almond flakes 10

caesar salad, cos lettuce, bacon, croutons, parmesan 12

please inform us of any allergies or dietary requirements when ordering