

The Boatshed Restaurant

3 course \$87

to start

freshly baked bread

entrée

ham hock & chicken terrine, piccalilli, apricots, wine pearls, toasted brioche

yellowtail kingfish ceviche, avocado, mango chili salsa, finger lime

medley of sweet potato, caprino goats cheese, macadamias, black garlic emulsion

main course

free range chicken breast, israeli couscous, roasted pumpkin puree,
asparagus, pomegranate chermoula, saltbush dukkah

beef fillet medium rare, pomme lyonnaise, heirloom carrots, celeriac puree, port jus

grilled barramundi, fennel & orange salad, rainbow beets, salsa verde

royal blue potato gnocchi, napolitana, gorgonzola cream, spinach, parmesan

dessert

sticky toffee pudding, butterscotch sauce, vanilla ice cream, white chocolate crumb

pistachio & chocolate semi freddo, fresh berries, marbled biscotti, nougat

wild honey & yoghurt pannacotta, honeycomb, caramelized apple, honey flake