

# The Boatshed Restaurant

3 course - entrée, main & dessert	\$87 per person
2 course - main & dessert	\$70 per person
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All guests order on the day from our choice menus  
Please choose one menu for all guests to dine from

## - to start -

freshly baked bread

## - entrée -

sous vide fennel, roasted baby corn, almond flakes, black garlic mousse, grapefruit caviar, blood orange hollandaise

ocean trout tartare, guacamole, lumpfish caviar, finger lime, rye toast

confit duck terrine, caperberries, stonefruit, red currant glaze, focaccia

## - main course -

slow cooked pork belly, nduja, potato & bean pave, roast pumpkin, broccolini, apple gel, red wine & cherry sauce

220g wa beef fillet medium rare, potato tartiflette, heirloom carrots, parsnip puree, port jus

potato gnocchi, gorgonzola crème, napolitana, spinach, basil, parmesan

grilled barramundi, cajun spiced okra, potato & edamame mash, baby beets, mirin & miso butter sauce

## - dessert -

sticky date pudding, warm butterscotch sauce, vanilla ice-cream, dulce de leche chantilly, white chocolate crumb

pina colada pannacotta, pineapple crisp, summer fruits, tropical meringue

chocolate marquise, nutella soil, honeycomb, beetroot ice-cream