

The Boatshed

RESTAURANT & CAFE

- to start -

| | |
|---|--------|
| baguette for two, truffle butter | 10 |
| olives & smoked almonds | 12 |
| oysters | |
| - natural | 5 ea |
| - limoncello granita, baby caper | 5.5 ea |
| - baked, vodka cream, bacon | 5.5 ea |
| wild mushroom arancini truffle aioli (4) | 16 |
| n'duja & pecorino croquettes blue cheese mayo (4) | 16 |

- entrée -

| | |
|--|--------------|
| smoked beef carpaccio , rocket, capers, parmesan, truffle oil, tonnato sauce | 27 |
| shark bay scallops , pea puree, chorizo, catalan black pudding, pine nuts | 28 |
| salt & pepper squid , spiced asian slaw, cashews, nahm jim, sriracha aioli | e 24 m 35 |
| salt baked beetroot , bocconcini, chermoula, candied walnuts, orange jelly (vegan on request) | 23 |
| sous vide salmon , cucumber yuzu broth, wakame, wasabi mayo, daikon | 27 |
| marinated prawn , watermelon, feta, drunken grapes, witlof, chipotle | 28 |
| duck & pork rilette , pickled stonefruit, apricot gel, fig chutney, crisp ciabatta | 25 |

wine of the month

singlefile great southern riesling

characters of apple blossom, lemon and lime.
perfect with natural oysters!

gls 13 btl 57

signature spritzes 22

giniversity botanical & elderflower
prosecco, lemon & strawberry

tequila & pink grapefruit
lime & prosecco

- main -

| | |
|---|----|
| goan mushroom & chickpea curry roasted cauliflower, steamed rice, fresh chilli & coriander salad, crispy quinoa vegan | 32 |
| with free range chicken | 38 |
| battered blue spot emperor twice cooked chips, green salad, tartare (grilled on request) | 38 |
| potato gnocchi gorgonzola crème, napolitana, spinach, basil, parmesan | 38 |
| slow cooked pork belly pumpkin puree, asiago roasted cabbage, romanesco, red wine cherry reduction | 44 |
| 220g wa beef fillet pomme tartiflette, heirloom carrots, jerusalem artichoke puree, port jus | 55 |
| seafood linguine , prawns, mussels, clams, squid, fish, garlic, chilli, white wine, cherry tomatoes | 42 |
| grilled barramundi <u>or</u> salmon bean cassoulet, sundried tomato tapenade, snow peas, verjuice beurre blanc | 45 |
| - sides - | |
| twice cooked chips, rosemary salt, aioli | 12 |
| broccolini, flaked almonds, parmesan, sultanas | 15 |
| grilled halloumi salad, pomegranate, croutons, quinoa, tomato, orange vinaigrette | 16 |
| niçoise salad, olives, brined tuna, green beans, boiled egg, tomato & cucumber | 16 |

*most dishes are, or can be prepared gluten free,
please speak to your waitperson regarding dietary requirements
12.5% surcharge applies on public holidays