

The Boatshed Restaurant

3 course - entrée, main & dessert \$89 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 -

salt baked beetroot, bocconcini, chermoula, candied walnuts, orange jelly

sous vide salmon, cucumber yuzu broth, wakame, wasabi mayo, daikon

duck & pork rilette, pickled stonefruit, apricot gel, fig chutney, crisp ciabatta

- main course -

grilled cone bay barramundi, bean cassoulet, sundried tomato tapenade,
snow peas, verjuice beurre blanc

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

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

slow cooked pork belly, pumpkin puree, asiago roasted cabbage,
romanesco, red wine cherry reduction

- dessert –

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

watermelon & midori pannacotta, honeycomb, rose floss, rockmelon, iranian fig

chocolate opera cake, passionfruit gel, berries, nutella soil, cappuccino gelato