

The Boatshed

R E S T A U R A N T & C A F E

- 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	28
shark bay scallops , pea puree, chorizo, catalan black pudding, pine nuts	29
salt & pepper squid , spiced asian slaw, cashews, nam jim, sriracha aioli	e 26 m 37
salt baked beetroot , bocconcini, chermoula, candied walnuts, orange jelly (vegan on request)	25
sous vide salmon , cucumber yuzu broth, wakame, wasabi mayo, daikon	29
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 gin & 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	34
with free range chicken	40
chargrilled beef burger , bacon, cheddar, tomato, pickles, iceberg, tomato relish, aioli, chips	30
battered blue spot emperor twice cooked chips, green salad, tartare (grilled on request)	40
potato gnocchi gorgonzola crème, napolitana, spinach, basil, parmesan	40
slow cooked pork belly pumpkin puree, asiago roasted cabbage, romanesco, red wine cherry reduction	46
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	44
grilled cone bay barramundi <u>or</u> tasmanian salmon bean cassoulet, sundried tomato tapenade, snow peas, verjuice beurre blanc	47
- 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