

The Boatshed

RESTAURANT & CAFE

- to start -

baguette for two, truffle butter	10
olives & smoked almonds	12
oysters	
- natural	5 ea
- yuzu broth, wakame	5.5 ea
- kilpatrick	5.5 ea

- entrée -

smoked beef carpaccio , rocket, capers, parmesan, truffle oil	28
salt & pepper squid , spiced asian slaw, cashews, nahm 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
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!

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
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 apple puree, braised red cabbage, port jus	46
220g wa beef fillet pomme tartiflette, purple carrot puree, broccolini, 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 israeli couscous salad, cauliflower puree, olive tapenade	47

- sides -

twice cooked chips, rosemary salt, aioli	12
grilled halloumi salad, pomegranate, croutons, quinoa, tomato, orange vinaigrette	16
broccolini, flaked almonds, parmesan, sultanas	15

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