

# The Boatshed

RESTAURANT & CAFE

## - to start -

<b>baguette</b> for two, truffle butter	10
<b>olives</b> & smoked almonds	12
<b>oysters</b>	
- natural	5 ea
- yuzu broth, wakame	6 ea
- kilpatrick	6 ea
wild mushroom arancini, truffle mayo	16

## - entrée -

<b>smoked beef carpaccio</b> , rocket, capers, parmesan, tonnato sauce, truffle oil	28
<b>salt &amp; pepper squid</b> , spiced asian slaw, cashews, nahm jim, sriracha aioli	e 26 m 37
<b>mushroom &amp; avocado timbale</b> , red peppers, goats cheese, lavosh, beetroot remoulade (vegan available on request)	25
<b>hiramasa kingfish ceviche</b> , pear, mandarin, jalapeno, hazelnut, finger lime	29
<b>confit duck &amp; pork terrine</b> , pickled stonefruit, apricot gel, fig chutney, rye toast	25
<b>victorian scallop roe-on</b> , pea puree, black pudding, chorizo butter, pinenuts	28

## 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 -

<b>goan mushroom &amp; chickpea curry</b> roasted cauliflower, steamed rice, fresh chilli & coriander salad, crispy quinoa vegan	34
with free range chicken	40
<b>battered blue spot emperor</b> twice cooked chips, green salad, tartare (grilled on request)	40
<b>potato gnocchi</b> gorgonzola crème, napolitana, spinach, basil, parmesan	40
<b>slow cooked pork belly</b> , sweet potato puree, 'nduja mash, broccoli, maraschino pork jus	46
<b>220g wa beef fillet</b> pomme tartiflette, jerusalem artichoke puree, baby carrot, broccolini, port jus	55
<b>seafood linguine</b> , prawns, mussels, clams, squid, barramundi, garlic, chilli, white wine, cherry tomatoes	44
<b>grilled barramundi (cone bay)</b> israeli couscous salad, romesco, squash, verjuice beurre blanc	47
<b>- sides -</b>	
twice cooked chips, rosemary salt, aioli	12
green leaves, haloumi, pomegranate, croutons, quinoa, tomato, vinaigrette	16
broccolini, 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