

The Boatshed

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

- dessert -

16

leatherwood honey crème caramel,
whisky pearls, honeycomb tuile,
candied clementine, strawberry salsa

pomegranate and buttermilk pannacotta,
candy floss, meringue, kiwi, summer berries

chocolate decadence tart, matcha cone,
raspberry gel, choc petal, pecan maple ice cream

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

(gluten free & vegan available on request)

- cheese -

tarago river triple cream brie, victoria
tarago river gippsland blue, victoria
maffra cheese company cloth aged cheddar,
victoria

served with crackers, quince paste, muscatels,
poached baby pears

for 1 person 20
for 2 people 36

dessert wine / port

penfolds grandfather (20y)	15
galway pipe grand tawny	11
singlefile riesling	12
woodstock muscat	13
valdespino pedro ximenez	11

- coffee -

cappuccino

latte

flat white

hot chocolate,

mocha

chai latte,

long macchiato

long black,

double espresso

5

espresso, short macchiato

4.3

- tea -

from teassential at state buildings

5.5

english breakfast

earl grey

green

camomile

lemongrass & ginger

spiced chai

peppermint

- something extra -

affogato

- double shot of espresso coffee poured over a
scoop of vanilla ice cream

8

- with a shot of liqueur, frangelico, amaretto,
baileys, kahlua or tia maria

16

espresso martini

-vanilla infused vodka, kahlua, amaretto,
espresso

22

salted caramel espresso martini

-stoli salted caramel vodka, kahlua,
butterscotch liqueur

22