

The Boatshed

RESTAURANT & CAFE

- to start -

baguette for two, truffle butter	10
olives & smoked almonds	12
oysters	
- natural	6 ea
- baked, vodka bacon cream	6.5 ea
- champagne caviar, blood orange	6.5 ea
wild mushroom arancini, truffle mayo	16

- entrée -

smoked beef carpaccio , rocket, capers, parmesan, tonnato, truffle oil	28
salt & pepper squid , spiced asian slaw, cashews, nahm jim, sriracha aioli	e 26 m 37
heirloom roasted beetroot , blue cheese mousse, walnut, grapefruit, rhubarb & beetroot ketchup (vegan on request)	25
sous vide salmon & kingfish , cucumber yuzu broth wakame, seaweed, wasabi mayo	29
confit duck & pork terrine , pickled stonefruit, apricot gel, fig chutney, crisp ciabatta	25
1/2 shell rotnest scallops , pea puree, chorizo, verjuice beurre blanc, pinenuts	36

cold seafood platter for (2)

moreton bay bugs, fresh oysters, poached prawns, cured salmon, marinated octopus, side salad and sauces

120

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, mixed salad, tartare (grilled on request)	40
potato gnocchi gorgonzola crème, napolitana, spinach, basil, parmesan	40
slow cooked pork belly , chestnut puree, spicy n' duja mash, broccoli, pineapple pork jus	46
220g wa beef fillet pomme tartiflette, jerusalem artichoke puree, baby carrot, broccolini, port jus	55
seafood linguine , prawns, mussels, clams, squid, fish, garlic, chilli, white wine, cherry tomatoes	44
grilled cone bay barramundi spiced bombay potato, sundried tomato tapenade, roasted turnip, sugar snap, coconut prawn sauce	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

valued customer, please be advised due to an increase in award penalty rate wages a 10% surcharge will apply on Sundays & 15% on public holidays. Thank you

*most dishes are, or can be prepared gluten free, some dishes contain nuts. Please speak to a member of the team regarding dietary requirements