

# The Boatshed

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

## summer menu

fixed priced dining – wednesday - saturday dinner and sunday lunch

two courses - entrée & main or main & dessert \$75

three courses - entrée, main & dessert \$90

### - to start –

<b>baguette</b> for two, truffle butter	10
<b>olives</b> & smoked almonds	12
<b>wild mushroom arancini</b> truffle mayo (4)	16
<b>oysters</b>	6.5 ea
- natural	
- baked, vodka bacon cream	
- champagne caviar, blood orange	
- kilpatrick	

**champagne &  
seafood platter for (2)**  
**two glasses of charles pelletier blanc de blanc**  
moreton bay bugs, fresh oysters,  
poached prawns, cured salmon,  
marinated octopus, side salad and sauces  
150

### -entrée –

**smoked beef carpaccio**, rocket, capers, parmesan, tonnato, truffle oil

**salt & pepper squid**, spiced asian slaw, cashews, nahm jim, sriracha aioli

**heirloom roasted beetroot**, blue cheese mousse, walnut, grapefruit, rhubarb & beetroot ketchup (vegan on request)

**sous vide salmon & kingfish**, cucumber yuzu broth wakame, seaweed, wasabi mayo

**confit duck & pork terrine**, pickled stonefruit, apricot gel, fig chutney, crisp ciabatta

### - main –

**goan mushroom & chickpea curry** roasted cauliflower, steamed rice, fresh chilli & coriander salad, crispy quinoa  
vegan or with free range chicken

**battered blue spot emperor** twice cooked chips, mixed salad, tartar (grilled on request)

**potato gnocchi**, gorgonzola crème, napolitana, spinach, basil, parmesan

**slow cooked pork belly**, chestnut puree, spicy n'duja mash, broccoli, pineapple pork jus

**220g wa beef fillet** pomme tartiflette, jerusalem artichoke puree, baby carrot, broccolini, port jus

**seafood linguine**, prawns, mussels, clams, squid, fish, garlic, chilli, white wine, cherry tomatoes

**grilled cone bay barramundi**, spiced bombay potato, sundried tomato tapenade, roasted turnip,  
sugar snap, coconut prawn sauce

### - dessert –

**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

\*most dishes are, or can be prepared gluten free, some dishes contain nuts.

Please speak to a member of the team regarding dietary requirements.