

# The Boatshed

RESTAURANT & CAFE

## - to start -

<b>baguette</b> for two, truffle butter	12
<b>olives</b> & smoked almonds	12
<b>oysters</b>	6.5ea
- natural	
- baked, vodka bacon cream	
- battered, wakame siracha	
- kilpatrick	
wild mushroom arancini, truffle mayo	16

## - entrée -

<b>smoked beef carpaccio</b> , rocket, capers, parmesan, tonnato, truffle oil	30
<b>salt &amp; pepper squid</b> , spiced asian slaw, cashews, nahm jim, sriracha aioli	e 28 m 38
<b>heirloom roasted beetroot</b> , bocconcini mousse, walnut, grapefruit, rhubarb & beetroot ketchup (vegan on request)	26
<b>sous vide salmon &amp; kingfish</b> , cucumber yuzu broth wakame, seaweed, wasabi mayo	29
<b>confit duck &amp; pork terrine</b> , pickled stonefruit, apricot gel, fig chutney, rye bread	26
<b>soup of the week</b>	24

### cold seafood platter for two

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 -

<b>goan mushroom &amp; chickpea curry</b> roasted cauliflower, steamed rice, fresh chilli & coriander salad, crispy quinoa vegan	34
with free range chicken	42
<b>battered blue spot emperor</b> twice cooked chips, mixed salad, tartare (grilled on request)	40
<b>potato gnocchi</b> gorgonzola crème, napolitana, spinach, basil, parmesan	42
<b>lamb shanks</b> , garlic mash potato, broccoli, confit cherry tomato, parsnip chips, lamb jus	46
<b>220g wa beef fillet</b> pomme tartiflette, jerusalem artichoke puree, baby carrot, broccolini, port jus	58
<b>seafood linguine</b> , prawns, mussels, clams, squid, fish, garlic, chilli, white wine, cherry tomatoes	46
<b>grilled cone bay barramundi</b> spiced bombay potato, sundried tomato tapenade, roasted turnip, sugar snap, coconut prawn sauce	48

## - sides -

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

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

# The Boatshed

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## - dessert -

18

**crème brûlée**, mixed berries, coulis,  
fresh raspberries, chocolate cone

**coffee pannacotta**, frangelico syrup,  
chocolate shavings, chantilly

**apple crumble tart**, brandy sauce,  
vanilla custard, vanilla 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 22

for 2 people 38

### dessert wine / port

penfolds grandfather (20y) 15

galway pipe grand tawny 11

singlefile riesling 12

## - coffee -

cappuccino

latte

flat white

hot chocolate,

mocha

chai latte,

long macchiato

long black, 6

double espresso 5

espresso, short macchiato 4.5

## - tea -

from teassential at state buildings 6

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 8.5

- with a shot of liqueur, frangelico, amaretto, baileys,  
kahlua or tia maria 16

### espresso martini

-vanilla infused vodka, kahlua, amaretto,  
espresso 22