

The Boatshed

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

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 –

baguette for two, truffle butter	10
olives & smoked almonds	12
wild mushroom arancini truffle mayo (4)	16
oysters	6.5 ea
- natural	
- baked, vodka bacon cream	
- battered, wakame siracha	
- kilpatrick	

seafood platter for two
moreton bay bugs, fresh oysters,
poached prawns, cured salmon,
marinated octopus, side salad and sauces
includes two glasses of
charles pelletier blanc de blanc champagne
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, bocconcini 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, rye bread

- 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

lamb shanks, garlic mash potato, broccoli, confit cherry tomato, parsnip chips, lamb 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 -

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

*most dishes are, or can be prepared gluten free, some dishes contain nuts, please speak to staff regarding dietary requirements.

*please note we do not offer split billing, however the total of your bill can be divided by the number of guests.