

The Boatshed

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

3 course - entrée, main & dessert \$90 per person

2 course - main & dessert \$75 per person

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All guests order on the day from our choice menus
Please choose one menu for all guests to dine from

- to start-

freshly baked bread

- entrée -

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

confit duck & pork terrine,
pickled stonefruit, apricot gel, fig chutney, rye toast

heirloom roasted beetroot,
bocconcini mousse, walnut, grapefruit, rhubarb & beetroot ketchup
(vegan on request)

- main -

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

220g wa beef fillet medium rare,
potato tartiflette, artichoke puree, baby carrots, broccolini, port jus

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

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

- dessert -

sticky date pudding,
warm butterscotch, vanilla ice-cream, white chocolate crumb

coffee pannacotta,
frangelico syrup, chocolate shavings, chantilly

apple crumble tart,
brandy sauce, vanilla custard, vanilla ice cream