BOATSHED

BREAKFAST

7am to 11.30am

Toffee apple and raspberry bircher muesli *(V)*	13.5
Fresh seasonal fruit salad, vanilla bean yoghurt *(V, GF)*	16.5
Toasted sourdough or multigrain and spreads *(V)*	7.5
Toasted fruit loaf and spreads *(V)*	9
Buttermilk pancakes, sticky maple compote, ice cream *(V)*	16.5
Eggs Benedict, turkish toast, poached eggs, shredded pork, hollandaise sauce	19.5
Potted eggs, chorizo, spicy bean ragu, spinach, mozzarella, sour dough toast	19.5
Zucchini and corn fritters, smoked salmon, soft poached eggs, dill and caper, creme fraiche *(GF)*	25.5
Mushroom Bruschetta, garlic and thyme mushrooms, spinach, sourdough, Balsamic glaze *(V, VG)*	19
Eggs on toast *(V)*	12.5
Omelette, chorizo, eggs, capsicum, onion, tomato, basil, mozzarella, sourdough	17.5
The Boatshed Breakfast, bacon, mushroom, tomato, spicy bean ragu, sweet potato hash, spinach, sourdough	26.5

EXTRAS

Tomato chutney	1
Hollandaise sauce	2
Eggs, tomato, pineapple, wilted spinach, sour dough toast, rye toast, Sweet potato hash brown	4
Spicy bean ragu, avocado, field mushroom	5
Bacon, chorizo, smoked salmon, haloumi	6

* 15% surcharge applies on public holidays

SHARE PLATES

11.30am to 9pm

House made breads, cashew and basil pesto, honey roasted pumpkin and cumin dip	14
Confit garlic and rosemary, mozzarella pizza	12
Oyster natural	3
Tabasco and lemon	4
Kilpatrick	4
Nam jhim ice	4
Duck liver pate, mandarin jelly, pepper wafers	12.5
Steamed variety of dumplings, mushroom soy	15
Sesame prawns, chilli honey dipping sauce	17.5
Salt and pepper calamari, *rocket salad, ailoi*	17.5
Beer battered chips, aioli	9
Cheddar, quince jelly, breads	14

SMALL PLATES

11.30am to 9pm

Soup of the day, sourdough	12.5
Steamed mussels, spicy tomato sauce, sourdough	18
Sticky short beef ribs, spicy BBQ sauce	20
Pork belly, grilled pineapple, chilli caramel vinegar, coriander	17.5
Moroccan spiced chickpea salad, grilled halloumi, yoghurt *(GF, V)*	18

LARGE PLATES

11.30am to 9pm

Beer battered gummy shark, chips, rocket salad, tartare sauce, lemon	26
Fettuccini, prawns, chilli,garlic, white wine, olive oil and lemon.	26.5
Indian style goat curry, basmati rice, raita and roti,	28
Shredded chicken and mushroom salad, rice noodles, cashews, spring onions, coriander, Vietnamese mint, coconut lime dressing *(GF)*	25
Veal shank pot pie, mashed potato, winter vegetables, golden puff pastry lid	28
Beef rib eye, roasted root vegetables, wild mushroom jus.	36
Vietnamese style street broth, rice noodles, Asian vegetables, herbs, chilli, lime, pulled beef or chicken	22
Sous vide salmon fillet cooked at 64°c, dill, lemon, pea puree, garlic beans , carrots *(GF)*	30
Marinated tofu stir-fry, julienne vegetables, sticky chilli, jasmine rice or rice noodles *(GF, V)*	22
Risotto spicy chorizo, roasted cauliflower, seared scallops, lemon and parmesan. *(GF)*	26
Seafood Platter,oysters natural, smoked salmon, sesame crusted prawns, spicy tomato mussels, salt and pepper calamari, beer battered gummy shark, fried soft shell crab, tartare and fresh lemon **(for 2)**	70

SIDES

Tomato, Spanish onion and rocket salad drizzled with balsamic dressing	7
Roasted root vegetables	8
Steamed rice	4
Chips and aioli	9
Roasted kipflers and garlic	9
Creamy mash potato	8

V vegetarian	GF gluten free
VG vegan	N contains nuts

The Boatshed proudly supports our local community and would like to thank our producers and suppliers.

TOASTIE PLATES

11.30am to 9pm

Pork belly, turkish toast, spinach, bacon, grilled halloumi, tomato relish, chips	19.5
Grilled brisket, turkish toast, onion jam, cheddar, rocket, special steak sandwich sauce, chips	21
Shredded chicken and herb club sandwich, sourdough toast, bacon, cheese, citrus coleslaw, avocado, tomato mayo, chips	16

PIZZA

11.30am to 9pm

Confit garlic, rosemary, mozzarella pizza	12
Roast pumpkin, cashew pesto, caramelized onion, spinach, cherry tomatoes, boccochini, mozzarella	21
Seafood, garlic oil, basil, parsley, mozzarella, lemon	25.5
Anchovy, caper, olive, parsley, lemon zest, mozzarella, napoli sauce	17
Chilli prawn, avocado, coriander, mozzarella, napoli sauce, lime	24.5
Pulled beef brisket, smokey pork, caramelized onion ,sticky chilli sauce, mozzarella	22.5

DESSERT

11:30am to 9pm

Seasonal fruit salad with vanilla bean yoghurt	16.5
Banana choc cigars, choc hazelnut, banana, vanilla ice cream, crushed hazelnuts	14
Lemon eton mess, lemon curd, cream, meringue, lemon syrup	14
Deconstructed cheesecake, shortbread crumb, berry compote, cream cheese filling	14
Pudding of the day, self saucing pudding, ice cream or cream	14

SPARKLING WINE

	Glass	Bottle
Morgans Bay Sparkling Cuvee *South East Australia*	8	32
Bouvet Saphir Saumur Brut Vintage *Loire Valley, FR*		52
Blue Pyrenees Vintage Brut *Avoca, VIC*		60
G.H. Mumm *Reims, FR*		95
Bollinger Special Cuvee *Champagne, FR*		110

WHITE WINE

	Glass	Bottle
10 Degrees Moscato *South Australia*	8.5	37
Blicks Lane Sauvignon Blanc *Marlborough, NZ*	10	40
Ten Miles East Sauvignon Blanc *Adelaide Hills, SA*		55
Fionula Pinot Grigio *Murray Darling, VIC*	9.5	38
Quealy "Tussie Mussie" Pinot Gris *Mornington Peninsula, VIC*		52
Catlin "Molly Mae" Riesling *Clare Valley, SA*	10	40
Morgans Bay Chardonnay *South East Australia*	8	32
Naturist Chardonnay *Adelaide, SA*	10	40
Nintingbool Chardonnay *Ballarat, VIC*		55

RESTAURANT - FUNCTIONS AND CATERING

Speak to us today in regards to your next event.

ROSE

	Glass	Bottle
Atze's "Wild" Rose *Barossa Valley, SA*	10	40

RED WINE

	Glass	Bottle
Fickle Mistress Pinot Noir *New Zealand*	11	45
The Stag Pinot Noir *VIC*	12	50
Fionula Nero D'avola *Murray Darling, VIC*		40
Morgans Bay Shiraz Cabernet *South East Australia*	8	32
Coonawarra Station Cabernet Sauvignon *Coonawarra, SA*	12	48
Wynns Black Label Cabernet Sauvignon *Coonawarra, SA*		80
Penfolds Bin 407 Cabernet Sauvignon *South Australia*		100
Penfolds Bin 389 Shiraz Cabernet *South Australia*		100
Bobby Dazzler Shiraz *McLaren Vale, SA*	11	44
Chateau Tatiarra Shiraz *Heathcote, VIC*		55
Ten Miles East Shiraz *Adelaide Hills, SA*		65

BEER

Cascade Light	6.5
Great Northern Super Crisp Lager	7
Carlton Dry	7.5
Carlton Draught	7.5
Crown Lager	8.5
James Squire 150 Lashes Pale Ale	9
Corona Extra Pale Lager	9
White Rabbit Dark Ale	9.5
Stone and Wood Pacific Ale	9.5

ON TAP

Asahi 300ml	8
Peroni 300ml	8

CIDER

Somersby Apple	8
James Squire Apple	9

COCKTAILS

Espresso Martini/ Kahlua, Vodka, espresso, coffee beans to garnish	18
Mojito/ Barcardi Rum, lime juice, sugar syrup, mint leaves, soda	18
Whiskey Sour/ Whiskey, lemon juice, sugar syrup and ice	18
Bloody Mary/ Tomato juice, vodka, Worcestershire sauce, celery sticks, Tabasco sauce and horseradish cream	12
Pimms & Ginger/ Pimms, fresh mint, ginger beer, slice of lemon, cucumber & apple	15
Long Island Iced Tea/ Tequila, vodka, white rum, gin, lemon juice, sugar syrup, cola	20
Affogato/ Frangelico, Amaretto, Baileys, Kahlua, Mr Black, coffee, ice cream	15
Boatshed Punch / Chopped fresh fruit, pineapple, orange juice, sparkling wine	12

COLD

Milkshakes/ Chocolate, caramel, strawberry, vanilla, blue heaven, banana, lime	6.5
Iced/ Chocolate or iced coffee	8
Little Milks/ Chocolate, strawberry, vanilla	4
Spiders/ Raspberry, coke, lemonade, lime	6.8
Brita Mineral Water 700ml bottle	7
Brita Mineral Water	4.2
Brita Mineral Fruity Flavours/ Pink Grapefruit/ Lemon, Raspberry and Elderberry	5
Phoenix Organics/ Brewed ginger beer	5
Softdrink/ Pepsi, Pepsi Max, lemonade, Solo, tonic water, dry ginger, raspberry	4.3
Lemon lime and bitters	4.6
Spring Valley/ Tomato/ Apple / Pineapple	4.5
Juice/ Freshly squeezed orange	7.5

HOT

	Cup	Mug
Piazza Doro Coffee (Terroso) Cappuccino, latte, flat white, long black, short black, mochaccino	4	4.5
Short black, long macchiato, short macchiato, piccalo		4
Decaf, extra shot		0.5
Soy, vanilla, hazelnut, caramel or almond		0.8

	Cup	Mug
Chai latte	4.2	4.8
Hot milk, dark or white chocolate	4.2	4.6
Babycino		1
Tea Forte	Pot	4.4

Black/ English Breakfast, Earl Grey, Bombay Chai
Green/ Jasmin Green, Citrus Mint
Herbal/ Ginger and Lemongrass, Raspberry Nectar
White/ White Ginger Pear

Sticky chai tea Latte	5.5

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