

FOOD



BREAKFAST

AVAILABLE UNTIL 11:30AM

Cheeky Mimosa <i>Sparkling wine, orange juice</i>	13
Toasted sourdough or multigrain, spreads (VG)	9
Toasted fruit loaf, spreads (V)	11.5
Millbrook Free range eggs on toasted sourdough, poached, fried or scrambled* (V)	15.5
Reuben eggs benedict, Istra pastrami, poached eggs, sauerkraut, spinach, smoked paprika hollandaise*	22
Wild mushrooms, gochujang labneh, goat's feta, pomegranate, toasted seed cracker, sourdough* (V)	25
Miso scrambled eggs, avocado, Japanese slaw, shichimi togarashi, sourdough* (V)	18
Add salmon	8
Smashed avocado, caramelised onion hummus, goats cheese, nuts, seeds, poached egg, sourdough* (V)	25.5
Black forest waffle, poached cherry compote, chocolate soil, chocolate ice cream, cream	23.5
Granola, passionfruit, yoghurt, mango, coconut (V)*	15.5
Boatshed breakfast, poached eggs, bacon, hash brown, mushrooms, tomato, pork chipolata, toasted Basilio sourdough*	28.5
Buckwheat pancakes, poached egg, smoked salmon, dill creme fraiche*	24
Egg, bacon, spinach, cheese, house chutney, milk bun*	15

EXTRAS

House made tomato chutney	2.5
Hollandaise sauce	2.5
Egg, tomato, spinach, toast or hash brown	4.5
Avocado, grilled mushrooms or bacon	6
Smoked salmon	8

LUNCH & DINNER

AVAILABLE FROM 12:00PM

BOATSHED GRAZE

FAVOURITES FROM OUR SMALL & SHARE PLATES - 60 PER PERSON

- Natural oyster, Kilpatrick oyster
 - Prawn croquettes, aioli
 - Japanese fried chicken, sriracha mayo
 - Salt and pepper calamari, aioli
 - Crisp seasonal greens, black olive dressing
 - Beef and pork meatballs, sofrito sauce
 - Pork belly bites, jalapeno BBQ sauce, pickled slaw
- Available for 2 or more people



SANDWICH PLATES

AVAILABLE 12:00PM TIL 4.30PM

Toasted chicken mayonnaise, pesto, avocado, bacon, cheese, lettuce, sourdough, chips	23
Gippsland sirloin, thyme & garlic wild mushrooms, balsamic onions, nduja, mustard aioli, sourdough, chips	29.5
Toasted kale, roasted red peppers, pesto, avocado, cheese, sourdough, chips (VGO)	22.5

PIZZA

Nduja, bocconcini, cherry tomato, basil, mozzarella (V/VGO)*	24
Wild Mushroom, confit garlic, provolone, thyme (V/VGO)*	27
Add prosciutto	4
Roasted pumpkin, confit garlic, red onion, pine nuts, goat's cheese, mozzarella, parsley oil* (VGO)	26
Salami, pesto, feta, cherry tomato, mozzarella*	26
Pork belly, Napoli, pineapple, red onion, red capsicum, Smokey BBQ sauce, rocket, mozzarella*	27
Pear, brie, quince, pistachio, mozzarella (V/VGO)*	28.5

SHARE PLATES

Oysters	
Natural	5
Kilpatrick	6
Assiette of oysters (6) Selection of mignonette	36
Marinated warm Victorian olives, focaccia (VG)	12.5
Japanese fried chicken, sriracha mayo	25
L'Escala Anchovies, sourdough*	22
Boatshed Board, caramelised onion hummus, olives, cured local meats, brie, baguette*	40
Caramelised onion hummus, ciabatta, black sesame (V)	16
Pork belly bites, jalapeno BBQ sauce, pickled slaw	25
Sticky lamb ribs, sticky chilli glaze	26
Prawn croquettes, sriracha aioli	25

SMALL PLATES

Soup of the day, focaccia*	15
Grilled QLD tiger prawns, chilli, garlic, parsley, charred lemon*	26
Mount Martha mussels, chilli, garlic, tomato, toasted Basilio sourdough*	25
Salt and pepper calamari, aioli*	Small 19 Large 26
Beef and pork meatballs, sofrito sauce	18
Fish Tacos, tomato salsa, slaw, lime aioli	20
Smokey jackfruit (VG)	19
Duck liver parfait, spiced plum jelly, pickled onion, baguette	22
Prawn dumplings, ginger, sweet soy	17

LARGE PLATES

Gnocchi, coriander, curried cream and corn sauce, parmesan (V)	29
Add prawns	9
Crispy skinned salmon, pea purée, edamame, asparagus, crushed chats, citrus mustard butter*	39
Fresh beer battered Northern Territory barramundi, chips, garden salad, tartare	34.5
Twice cooked Pork belly, carrot puree, fennel, apple remoulade, apple cider jus*	37
Fresh seafood spaghetti, prawns, mussels, calamari, garlic, chilli, parsley, lemon, olive oil	35
Spiced plum calamari, tomato, cucumber, red onion, coriander, Vietnamese basil, salad leaves*	29
400gr Rib Eye, broccolini, roast sweet potato, carrot, onion salt, red wine sauce*	62
Lamb fillet, asparagus, Caesar salad	32
Vegetable korma, rice, papadam (VG)	26
Add fish	12
Confit duck leg, charred plum, bitter leaf salad, orange, poppyseed vinaigrette*	36
Poke bowl, avocado, brown rice, ginger soy tofu, cucumber, tomato, pickled onion, edamame, carrot, sriracha mayo, nori	25
Add smoked salmon	8
Seafood platter for two, natural oysters, smoked salmon, cooked prawns, smoked trout and salmon terrine, mussels, salt and pepper calamari, fresh beer battered barramundi, soft shell crab, tartare, lemon, beer battered chips	135

SIDES

Garden salad, parmesan, balsamic dressing (VGO)	12.5
Saigon slaw (VG)	11
Roasted sweet potato and carrot, onion salt*	12.5
Steakhouse chips, aioli	14
Crisp seasonal greens, black olive dressing* (VG)	16

DESSERT

Coffee pudding, caramel fudge sauce, vanilla ice-cream	15
Orange blossom, white chocolate semi fredo, lime curd, meringue*	15
Coconut panna cotta, mango jelly, caramelised pineapple	15
Daily cheesecake	13
Affogato, your favourite liqueur, Evoke Ricco coffee, ice cream, choose from: Baileys, Tia Maria, Kahlua, Cointreau, Brandy, Frangelico or Amaretto (GF)	20
Cheese board, selection of three cheeses, quince paste, water crackers, seed and nut loaf*	30

*If you have any dietary requirements, please discuss with a member of our friendly crew. We will endeavor to do our best. Please note, we are not a gluten free restaurant and cannot guarantee there will not be cross contamination.

V - Vegetarian, VG - Vegan, VGO - Vegan Optional

DRINKS

SPARKLING

	GLASS	BOTTLE
Leonard Rd Sparkling <i>South East Australia</i>	11	37
Wild Flower Prosecco <i>South East Australia</i>	12	51
Taltarni Brut Cuvée <i>Pyrenees, VIC</i>		61

CHAMPAGNE

	GLASS	BOTTLE
Veuve Tailhan <i>Loire Valley, France</i>	14	59
Duetz Brut <i>Ay – France</i>		126
Bollinger Special Cuvée <i>Reims, France</i>		166

WHITE WINE

	GLASS	BOTTLE
Woodbrook Farm Chardonnay <i>South East Australia</i>	11	37
Whistling Duck Moscato <i>South East Australia</i>	11	39
Pierre D'amour Sauvignon Blanc <i>Riverina, NSW</i>	13	47
Ara Sauvignon Blanc <i>Marlborough, NZ</i>	13	47
Munificent Pinot Grigio <i>King Valley, VIC</i>	13	47
Risky Business Pinot Gris <i>King Valley, VIC</i>	14	49
Castelli Estate Sum Riesling <i>Great Southern</i>	13	47
Bests Riesling <i>Grampians, VIC</i>		56
The Naturist Chardonnay <i>Adelaide, SA</i>	13	47

ROSÉ

	GLASS	BOTTLE
Ramsay Elegante Rosato <i>Tuscany, Italy</i>	13	49
Abbotts Delaunay Rosé <i>Pays d'Oc France</i>		56

RED WINE

	GLASS	BOTTLE
Chain of Fire Shiraz Cabernet <i>South East Australia</i>	11	37
Wicks Pinot Noir <i>Adelaide Hills</i>	14	49
Oak Ridge Pinot Noir <i>Yarra Valley, VIC</i>		59
The Bélena Sangiovese <i>Barossa, Riverina blend</i>	13	49
Angus the Bull Merlot <i>Central Victoria</i>	13	49
Doña Paula Malbec <i>Argentina</i>	13	49
Atze's Corner GSM <i>Barossa Valley, SA</i>	14	51
Bobby Dazzler Shiraz <i>McLaren Vale, SA</i>	14	51
Coonawarra Station Cabernet Sauvignon <i>Coonawarra, SA</i>	14	51
St Johns Brook Recolte Cabernet Sauvignon <i>Margaret River, WA</i>		53
Fox Gordon "By George" Tempranillo <i>Adelaide Hills, SA</i>		56
Bests LSV Shiraz <i>Grampians, VIC</i>		71
Calabria Three Bridges Cabernet Sauvignon <i>Barossa Valley, SA</i>		76
Calabria Old Vine Shiraz <i>Barossa Valley, SA</i>		81
St Petrie GSM <i>Barossa Valley, SA</i>		141
Penfold Bin 389 Cabernet Shiraz <i>Barossa Valley, SA</i>		171
Penfold Bin 407 Cabernet Sauvignon <i>Barossa Valley, SA</i>		191

FORTIFIED WINE

	GLASS
Dow's Fine White Port	13
Penfolds Grandfather <i>Barossa, SA</i>	23
McWilliam's Hanwood Grand Tawny Aged 10 years	18

BEER

Cascade Light	9
Great Northern Super Crisp Lager	9
Carlton Dry	10
Carlton Draught	10
Corona	11
Peroni	11
Guinness	13
Heineken Zero	9

ON TAP BEER (425ML)

Ask our crew!

CIDER

James Squire Cider	10
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BOOK YOUR BOATSHED CELEBRATION

SPEAK TO US TODAY IN
REGARDS TO YOUR NEXT
EVENT

TAG US IN SOCIAL MEDIA

WE LOVE TO SEE YOUR
BOATSHED MOMENTS



*A surcharge of 20% applies on
public holidays
1.5% transaction fee applies to all
Eftpos payments

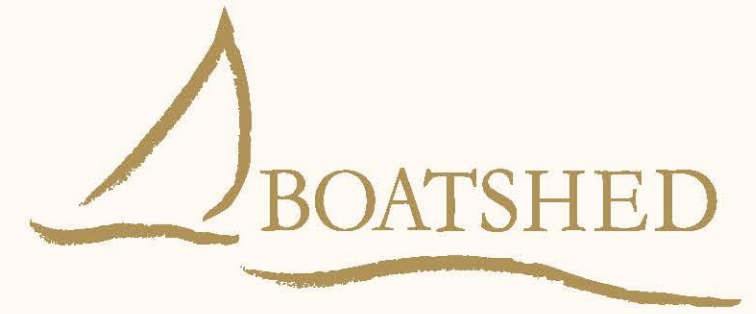
HOT

	CUP	MUG
Evoke Ricco Coffee		
Cappuccino, latte, flat white, long black, mochaccino	5	5.5
Short black, long macchiato, short macchiato, piccolo	5	
Decaf, extra shot		1
Milk/Soy, Lactose free, Almond		1
Syrup/Hazelnut, caramel, vanilla		1
Chai latte	5	5.5
Hot chocolate	5	5.5
Babycino	2	
Tea Forte Pot		5
Black/ English Breakfast, Earl Grey, Bombay Chai		
Green/ Jasmin Green, Peppermint		
Herbal/ Ginger and Lemongrass, Forest Berry		

COLD

Milkshakes	8
Chocolate, caramel, strawberry, vanilla, blue heaven, banana, lime	
Iced	8.7
Chocolate or coffee	
Little Milks	5.5
Chocolate, strawberry, vanilla	
Spiders	7.5
Raspberry, coke, lemonade, lime	
Brita Mineral Water Carafe	8.5
Brita Mineral Water	5
Soft drink	5
Pepsi, Pepsi Max, lemonade, Solo, tonic water, dry ginger, raspberry	
Lemon lime and bitters	5.5
Spring Valley juice	6
Tomato, Apple, Pineapple	
Wilson's freshly squeezed orange juice	8

WELCOME TO THE



WHY NOT START WITH A COCKTAIL!

COCKTAIL SPECIALITIES

The Lovelace	21	Lady of Passion	23
Vodka, Passoa, Lime, Vanilla, Sparkling Wine		Spiced Rum, Cointreau, Chinola, Yuzu/Passionfruit Syrup	
Elderflower Martini	22	Minstrel	25
Gin, Bianco Vermouth, Elderflower Liqueur, Grapefruit, Lemon, Bitters		Michters Rye Whisky, Green Chartreuse, Luxardo Maraschino, Lime	
Blueberry Mojito	21	Old Fashioned	24
Bianco Rum, Lime, Blueberry, Mint, Soda		Michters Small Batch Bourbon, Michters Rye, Sugar, Bitters	
Sloe Gin Sour	22	Smoke n' Mirrors	23
Sloe Gin, House-made Limoncello, Luxardo Maraschino, Lemon, Lime, Whites		Los Siete Misterios Mezcal, Cointreau, Ginger Liqueur, Pineapple, Lime, Tabasco, Whites	
Limoncello Spritz	21	Stewed Rhubarb	23
House-made Limoncello, Prosecco, Yuzu/Passionfruit, Soda		Four Pillars Rare Gin, Rhubi, Vanilla	
Floral Daiquiri	23	Raspberry Drop	22
Bianco Rum, Elderflower Liqueur, Crème de Violette, Lime, Lavender, Blueberry		Vodka, House-made Limoncello, Chambord, Lemon, Raspberry	

COCKTAILS CLASSICS

Whiskey / Amaretto Sour	21
French Martini	21
Mojito	21
Margarita	21
Espresso Martini	21
Negroni	21
Bloody Mary	21
Aperol Spritz	21
Cosmopolitan	21
Affogato	20

MOCKTAILS

Pink Flowers	15
Pink London Spirit, Elderflower, Grapefruit, Cranberry, Whites	
Ameretti	16
Amaretti, American Malt, Lemon, Lime, Whites	
The Space Dog	16
Pink London Spirit, Orange Sec, Lime, Cranberry	
Strawberry Fields	15
White Cane Spirit, Strawberry, Lime	
Kimbo Slice	17
Pink London Spirit, Orange Sec, Falemum, Strawberry, Pineapple, Soda	

KIDS



BREAKFAST

AVAILABLE UNTIL 11:30AM

Pancakes with strawberries, maple syrup, ice cream (V)	8
Cheese and vegemite toasty (V)	8
Egg on toast (V)	8

LUNCH & DINNER

Chips, tomato sauce	7
Ham and pineapple pizza (GFO)	15
Cheese and vegemite toasty (V)	12
Fish, chips, tartare	12
Pasta, Napoli or Carbonara	12
Calamari, chips, aioli	12
Chicken nuggets, chips, tomato sauce	12
Steak, chips, salad	16

DESSERT

Vanilla ice cream, hot choc fudge sauce	7
Pancakes, strawberries, maple syrup, ice cream (V)	8

GF - Gluten Free, GFO - Gluten Free Optional, V - Vegetarian, VG - Vegan, VGO - Vegan Optional