

The Boatshed Restaurant

to start

marinated olives, house dried tomatoes, rosemary, bay leaf 8

house petit loaves, sweet potato, feta & dukkah dip, roasted garlic butter 12

roasted pimento & buffalo mozzarella pull-apart, evoo, balsamic (serves 4) 22

oysters

natural

cucumber, mint, chilli salsa

nam jim

chorizo kilpatrick

panko, wakame

half dozen 21 / dozen 42

boatshed asian tapas plate

- hoi sin glazed beef short rib, daikon kimchi

- lamb belly san choy bow, beanshoot salad, noac nahm dressing

- panko oysters, wakame

- lemongrass cured salmon, tom yum aioli, asian slaw

for 2 to share 48

entree

crisp skin tasmanian salmon, boatshed caesar gremolata, 62 degree egg,

crisp prosciutto, white anchovy mayonnaise, frisee 26

beetroot bruchetta, pink pepper foccacia, baby beetroot salsa, baked ricotta,

gold beetroot crisps, beetroot leaf 24

pork belly two ways, rhubarb puree, kohlrabi slaw, celeriac fondant, mustard jus 25

garlic prawns, roasted peppers, jalapeno salsa, basil, focaccia 26

seared scallops, jamon serrano, rockmelon & dill salsa, verjuice gel, red sorrel 25

The Boatshed Restaurant

main course

lillydale free range chicken breast, harissa, coriander polenta, spiced labneh, roasted jalapeno salsa 42

great southern lamb rump, eggplant caviar, caponata, basil gremolata, piquillo & feta bombe, coriander jus 46

west coast beef fillet, carrot puree, truffled dutch carrots, confit royal blue potatoes, carrot crisps, port jus 50

cone bay barramundi, tartare butter, salsa rosso, asparagus, barramundi & dill croquette, saffron aioli 48

linley valley pork fillet, celeriac puree, apple gel, crisp kipfler, watercress, honey jus 44

slow cooked beef cheek, paris mash, red onion & beetroot jam, pinot noir jus, tuscan cabbage, shallot crisps 46

royal blue potato gnocchi, romesco crema, heritage tomato salsa, chevre 39

piquillo & feta bombe, baba ganoush, harissa charred asparagus, teriyaki, miso butter, truffled dutch carrots, salsa rosso, shallot crisps 39

sides

royal blue frites, tom yum salt, sriracha mayonnaise 10

charred asparagus, teriyaki, miso butter 12

iceberg salad, cucumber, mint & chilli salsa, buttermilk dressing 11

unsure of a particular item? turn over for our glossary or speak to one of our friendly staff for more information on any of our dishes

sorry no separate billing – one bill per table