

BOATSHED



RESTAURANT

*Chef Ben Coates*

**Trading Hours:-**

Mon– Fri	12pm—2.30pm	5.30pm – 8.30pm
Sat:	12pm—8.30pm	
Sun:	12pm—2.30pm	5.30pm –8.30pm

## Breads

<b>Garlic Turkish Bread</b>		7
<b>Garlic &amp; Cheese Turkish Bread</b>		8
<b>House Smoked Salmon Bruschetta</b> <i>w' cream cheese, caper &amp; dill</i>		15
<b>Classic Bruschetta</b> <i>w' tomato, basil &amp; aged balsamic</i>		10

## Starters

<b>Lemon Pepper Prawns</b>	<b>GF</b>	14
<i>w' fresh lemon, tomato relish &amp; garlic aioli</i>		
<b>Roasted Carrot Hummus</b>	<b>V</b>	12
<i>w' house made dukkah, preserved lemon &amp; pitta bread</i>		
<b>Tempura Duck &amp; Noodle Nori Roll</b>		14
<i>w' ginger, chilli &amp; soy dipper</i>		
<b>Pan Seared Scallops</b>	<b>GF</b>	16
<i>w' apple puree, candied walnuts, tapioca crisp, tarragon emulsion</i>		
<b>Spicy Tuna Rillettes</b>		14
<i>w' garlic toasted baguette &amp; cornichons</i>		

## Salads

<b>Lobster Salad</b>	<b>GF</b>	24
<i>w' cherry tomato, avocado, green mango, nigella seed, coconut &amp; lime dressing</i>		
<b>Thai Beef Salad</b>		19.5
<i>w' pickled carrot, vermicelli, chilli, Thai basil, coriander, green mango, bean sprouts, cherry tomato, in a light soy, ginger, lime &amp; palm sugar dressing</i>		
<b>Chicken Ranch Salad</b>		19.5
<i>w' sweet baby cos leaves, smoked bacon lardons, radish, jack cheese, cherry tomato, &amp; buttermilk ranch dressing</i>		
<b>Cyprian Fried Halloumi Salad</b>	<b>V/GF</b>	19.5
<i>w' wild rocket, red peppers, onion, green beans, cherry tomato, potato &amp; creamy dill dressing</i>		

## Pub Classics

<b>Ale Battered Flounder Fillets</b>	20
<i>w' fries, lemon, slaw &amp; caper mayo</i>	
<b>Crumbed Lamb Cutlets (2)</b>	26
<i>w' creamy mash, buttered greens and a thyme &amp; red wine gravy</i>	
3 cutlets	36
<b>Classic Chicken Schnitzel</b>	19.5
<i>w' house salad, fries &amp; your choice of gravy</i>	
<b>Chicken Parma</b>	23
<i>w' bacon, nap sauce, mozzarella, house salad, fries</i>	

## Mains

<b>Haloumi, Courgette &amp; Herb Cakes</b>	24
<i>w' slow roasted heirloom tomatoes, watercress salad &amp; aged balsamic</i>	
<b>Double Brie &amp; Wild Mushroom Tagliatelle V</b>	24
<i>w' sourdough pangrattato</i>	
<b>Sourdough Crusted Salmon</b>	29
<i>w' crushed potato, wilted spinach, garlic buttered beans, tarragon butter</i>	
<b>Twice Cooked Pork Belly</b>	28
<i>w' soy &amp; maple glaze, charred pak choy, steamed rice, sweet ginger &amp; sesame soy sauce</i>	
<b>Crispy Skin Halibut</b>	GF 29
<i>w' caper mash, buttered spinach, lemon cream</i>	

## Pizza

Gluten Free Base Available 3.5 EXTRA

### Four Seasons Pizza

19.5

w' tomato sauce base :- 1/4 marinated artichoke, 1/4 portabella mushroom, 1/4 shaved ham, 1/4 roasted red pepper & tomato

### Queen Margherita

V

18

w' rich tomato sauce base, house dried tomatoes, mozzarella & fresh picked basil

### Bad Hunter (Vegetarian)

V

19.5

w' alla genovese base(pesto), roasted pumpkin, baby spinach, house dried tomatoes, caramelised onion & goats cheese

### BBQ Chicken & Bacon

19.5

w' house bbq sauce, green onion, bacon, marinated chicken, avocado & ranch swirl

## Burgers

Gluten Free Buns Available 3.5 EXTRA

### Boatshed Burger

19.5

w' grilled beef patty, house smoked bacon, pickle, lettuce, tomato, cheddar cheese, bbq sauce & fries

### Fried Buttermilk Chicken Burger (Grilled Available)

19.5

w' house smoked bacon, tangy ranch slaw, tomato, cheddar cheese, bbq sauce & fries

### Philly Cheese Steak

19.5

w' roasted green peppers, onions, grilled marinated beef strips, provolone cheese served in a crusty roll & fries

### Veggie Burger

V

18.5

w' veggie patty, pineapple, avocado smash, lettuce, tomato, cheese & sweet chilli mayo

## The Little Ones

Cheese & Bacon pizza

12.5

Chicken Nuggets w' fries & tomato sauce

12.5

Cheeseburger w' fries & tomato sauce

12.5

Kids Pasta w' napolitana sauce V

12.5

## Steaks

*All our steaks are served with fries & greens as well as your choice of sauce*

**300g Angus Scotch Fillet** 36

*A crowd favourite, scotch fillets are juicy, tender & full of flavour.*

**300g Angus Sirloin** 36

*This Angus Sirloin is high quality, marble score 3+, grain fed beef that delivers a rich & full flavoured experience.*

**200g Beef Tenderloin** 36

*The tenderloin is the most tender of the steaks with a robust flavour*

**400g Bone in Rib Eye** 48

*Cooked on the bone for a more intense flavour, the rib eye is regarded as the king of all steaks*

**4 boned Cowra Lamb Rack** 39

*Cowra Lamb is tender with a rich full flavour*

## Sides

House Salad 6

Mash Potato 6

Greens 6

House Slaw 6

Fries 6

## Sauces

Gravy, Dianne, Mushroom, Green Peppercorn **All GF** 2.5

Red Wine Jus **GF** 3.5

House made Coopers Pale Ale Mustard 3.5