

# 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
<i>Pairs well with: Domaine de Chatillion Rose</i>	
<b>Garlic &amp; Cheese Turkish Bread</b>	8
<i>Pairs well with: Andrew Thomas 2 of a Kind Sem Sauv Blanc</i>	
<b>House Smoked Salmon Bruschetta w' cream cheese, caper &amp; dill</b>	15
<i>Pairs well with: Andrew Thomas Fordwich Semillon</i>	
<b>Classic Bruschetta w' tomato, basil &amp; aged balsamic</b>	10
<i>Pairs well with: Lindsay Old Mac Merlot</i>	

## Starters

<b>Lemon Pepper Prawns</b> GF	14
<i>w' fresh lemon, tomato relish &amp; garlic aioli</i>	
<i>Pairs well with: Andrew Thomas Fordwich Semillon</i>	
<b>Roasted Carrot Hummus</b> V	12
<i>w' house made dukkah, preserved lemon &amp; pitta bread</i>	
<i>Pairs well with: Domaine de Chatillion Rose</i>	
<b>Tempura Duck &amp; Noodle Nori Roll</b>	14
<i>w' ginger, chilli &amp; soy dipper</i>	
<i>Pairs well with: Paracombe Pinot Noir</i>	
<b>Pan Seared Scallops</b> GF	16
<i>w' apple puree, candied walnuts, tapioca crisp, tarragon emulsion</i>	
<i>Pairs well with: Andrew Thomas Fordwich Semillon</i>	
<b>Spicy Tuna Rillettes</b>	14
<i>w' garlic toasted baguette &amp; cornichons</i>	
<i>Pairs well with: Andrew Thomas 2 of a Kind Semillon Sauvignon Blanc</i>	

## Salads

<b>Lobster Salad</b> GF	24
<i>w' cherry tomato, avocado, green mango, nigella seed, coconut &amp; lime dressing</i>	
<i>Pairs well with: Scarborough Chardonnay</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>	
<i>Pairs well with: Kaesler Stonehorse Grenache Shiraz Mouvedre</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>	
<i>Pairs well with: Yalumba Y Chardonnay</i>	
<b>Cyprian Fried Halloumi Salad</b> V/GF	19.5
<i>w' wild rocket, red peppers, onion, green beans, cherry tomato, potato &amp; creamy dill dressing</i>	
<i>Pairs well with: The Pass Sauvignon Blanc</i>	

## Pub Classics

<b>Ale Battered Flounder Fillets</b>	20
<i>w' fries, lemon, slaw &amp; caper mayo</i>	
<i>Pairs well with: Andrew Thomas Fordwich Semillon</i>	
<b>Crumbed Lamb Cutlets (2)</b>	26
<i>w' creamy mash, buttered greens and a thyme &amp; red wine gravy</i>	
<i>3 cutlets</i>	36
<i>Pairs well with: Jim Barry Cover Drive Cabernet Sauvignon</i>	
<b>Classic Chicken Schnitzel</b>	19.5
<i>w' house salad, fries &amp; your choice of gravy</i>	
<i>Pairs well with: Scarborough Chardonnay</i>	
<b>Chicken Parma</b>	23
<i>w' bacon, nap sauce, mozzarella, house salad, fries</i>	
<i>Pairs well with: Lindsay Old Mac Merlot</i>	

## Mains

<b>Haloumi, Courgette &amp; Herb Cakes</b>	24
<i>w' slow roasted heirloom tomatoes, watercress salad &amp; aged balsamic</i>	
<i>Pairs well with Corte Giara Pinot Grigio</i>	
<b>Double Brie &amp; Wild Mushroom Tagliatelle</b> V	24
<i>w' sourdough pangrattato</i>	
<i>Pairs well with Lindsay Old Mac Merlot</i>	
<b>Sourdough Crusted Salmon</b>	29
<i>w' crushed potato, wilted spinach, garlic buttered beans, tarragon butter</i>	
<i>Pairs well with Lindsay Old Mac Merlot</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>	
<i>Pairs well with Scarborough Chardonnay</i>	
<b>Crispy Skin Halibut</b>	GF 29
<i>w' caper mash, buttered spinach, lemon cream</i>	
<i>Pairs well with Andrew Thomas Fordwich Semillon</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  
Pairs well with: Kaesler Stonehorse Grenache Shiraz Mouvedre

### Queen Margherita

V

18

w' rich tomato sauce base, house dried tomatoes, mozzarella & fresh picked basil  
Pairs well with: Lindsay Old Mac Merlot

### Bad Hunter (Vegetarian)

V

19.5

w' alla genovese base(pesto), roasted pumpkin, baby spinach, house dried tomatoes, caramelised onion & goats cheese  
Pairs well with: Finca Las Moras Malbec

### BBQ Chicken & Bacon

19.5

w' house bbq sauce, green onion, bacon, marinated chicken, avocado & ranch swirl  
Pairs well with: Scarborough Chardonnay

## 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  
Pairs well with: Crankshaft IPA or Righ Shiraz

### Fried Buttermilk Chicken Burger (Grilled Available)

19.5

w' house smoked bacon, tangy ranch slaw, tomato, cheddar cheese, bbq sauce & fries  
Pairs well with: Balter XPA or Scarborough Chardonnay

### Philly Cheese Steak

19.5

w' roasted green peppers, onions, grilled marinated beef strips, provolone cheese served in a crusty roll & fries  
Pairs well with: Stone & Wood Ale or Jim Barry Cover Drive Cab Sauv

### Veggie Burger

V

18.5

w' veggie patty, pineapple, avocado smash, lettuce, tomato, cheese & sweet chilli mayo  
Pairs well with: Coopers Pale Ale or Andrew Thomas 6 Degrees Semillon

## The Little Ones

**all kids meals receive an activity pack, paddle pop and a soft drink**

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

Additional Activity packs

3 ea

*Pairs well with a free soft drink or juice!*

## 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.  
Pairs well with Righ Shiraz*

**300g Angus Sirloin** 36

*This Angus Sirloin is high quality, marble score 3+, grain fed beef that delivers a rich & full flavoured experience.  
Pairs well with Kaesler Stonehorse Grenache Shiraz Mouvedre*

**200g Beef Tenderloin** 36

*The tenderloin is the most tender of the steaks with a robust flavour  
Pairs well with Finca Las Moras Malbec*

**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  
Pairs well with Righ Shiraz*

**4 boned Cowra Lamb Rack** 39

*Cowra Lamb is tender with a rich full flavour  
Pairs well with West Cape Howe Cabernet Merlot*

## 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

## Something Sweet

**Raspberry Semi-Freddo w' meringue kisses** 12

**Gingerbread Cake w' tipsy pineapple & double cream** 12

*Both Pair well with: Andrew Thomas 6 Degrees Semillon*

# Boatshed Lunch Specials

## 15.0 INCLUDES A FREE DRINK

**House Made Pie of the day** w' fries & salad (ask for Today's Pie)

*Pairs well with Righ Shiraz*

**Grilled Fish of the Day** **GFO** w' fries, house salad, fresh lemon & tartare sauce  
(ask for Today's Fish)

*Pairs well with Andrew Thomas Fordwich Semillon*

**Sweet Chilli & Chicken Stir Fry** w' asian vegetables, hokkien noodles

*Pairs well with Andrew Thomas 6 Degrees Semillon*

**Roast Veggie Stack** **GF/V** w' smoked tomato, feta crumble, aged balsamic

*Pairs well with Corte Giara Pinot Grigio*

**Lamb Souvlaki Salad** **GFO** w' marinated lamb, rustic Greek style salad, toasted  
Lebanese bread & yoghurt dressing

*Pairs well with West Cape Howe Cabernet Merlot*

**Seafood Basket** w' fries, tartare, lemon

*Pairs well with The Pass Sauvignon Blanc*

**Lunch Specials available Monday to Friday 12pm-2.30pm dine in only**

**LUNCH & DINNER SPECIALS NOT AVAILABLE ON PUBLIC HOLIDAYS**

# Boatshed Dinner Specials

**Mon:** \$13.50 Burger w' chips

**Gluten Free Buns Available 3.5 EXTRA**

**Tues:** \$13.50 Schnitzel w' fries, house salad & gravy

**Wed:** \$15 Chargrilled Steak w' house salad, fries & gravy,  
See Wait Staff for Today's Cut

**Thurs:** \$24 1/2 Lobster Mornay w' fries & house salad

**Fri:** \$20 Chicken Schnitzel & Drink w' fries, salad, & gravy