

BOATSHED



RESTAURANT

*Chef Greg Singian*

**Trading Hours:-**

Mon– Fri

12pm—2.30pm

5.30pm –8.30pm

Sat:

12pm—8.30pm

Sun:

12pm—2.30pm

5.30pm –8.30pm

## Breads

**Garlic Turkish Bread** 7

*Pairs well with: Domaine de Chatillion Rose*

**Garlic & Cheese Turkish Bread** 8

*Pairs well with: Andrew Thomas 2 of a Kind Sem Sauv Blanc*

**Warm Bruschetta** 12

*w' vine ripe tomato, fresh buffalo mozzarella, aged balsamic glaze & organic mesclun leaves*

*Pairs well with: Andrew Thomas Fordwich Semillon*

## Starters

**Salt & Pepper Crusted Calamari** 16

*w' rocket & parmesan salad, zesty lemon aioli*

*Pairs well with: Andrew Thomas Fordwich Semillon*

**Smoked Chicken Wings (spicy kick)** 13.5

*smoked & crumbed chicken wings, tossed in house BBQ sauce & swirled with ranch aioli*

*Pairs well with: Scarborough Chardonnay*

## Salads

**Mediterranean Salad** **GF/V** 19

*w' cumin roasted pumpkin & capsicum, cucumber, Spanish onion, olives, tomatoes, artichoke, crumbled feta tossed in a lemon dill & olive oil dressing topped with tzatziki*

*Pairs well with: Scarborough Chardonnay*

**Asian Beef Salad** 22

*w' sauteed beef strips, glass noodles, cucumber, shredded carrots, cherry tomato, shoots, pickled fennel and ginger, nam jim dressing*

*Pairs well with: Kaesler Stonehorse Grenache Shiraz Mouvedre*

**Spicy Chorizo & Calamari Salad** 19.5

*w' sauteed chorizo, pickled fennel, onion, cucumber, mesclun salad topped with crispy calamari, citrus dressing*

*Pairs well with: Yalumba Y Chardonnay*

## Pizza

Gluten Free Base Available 3.5 EXTRA

### Mediterranean

V

19.5

*mushroom, roasted pumpkin, sundried tomato, olives, capsicum, artichoke hearts & baby arugula*

*Pairs well with: Finca Las Moras Malbec*

### Smoke House

19.5

*smoked chicken, pulled pork, brisket burnt ends, fire roasted red pepper, cheddar & mozzarella cheese and BBQ Sauce*

*Pairs well with: MaltN Hops Session Ale or Kaesler Stonehorse Grenache Shiraz Mouvedre*

### Simply Chorizo

19.5

*spicy spanish sausage, mushrooms, sauteed onion & fresh buffalo mozzarella*

*Pairs well with: Jim Barry Cover Driver Cabernet*

### Margarita

V

18.5

*napolitana sauce, grated mozzarella, buffalo mozzarella, semi dried tomatoes, basil*

*Pairs well with: Lindsay Old Mac Merlot*

## Boatshed Sandwiches & Burgers All served with fries

Gluten Free Bun Available 3.5 EXTRA

### Smoked Brisket & Pulled Pork Burger

22

*house smoked brisket, pulled pork shoulder, coleslaw, melted mozzarella & cheddar cheese, house BBQ Sauce & dill pickle*

*Pairs well with: Scarborough Chardonnay*

### Grilled Prime Beef & Bacon Burger

20

*200gm beef & bacon burger, dill pickle, onion, lettuce & tomato and smoky BBQ Sauce*

*Pairs well with: Crankshaft IPA or Righ Shiraz*

### Crumbed Chicken Burger

20

*golden fried panko crusted chicken, melted mozzarella cheese, grilled bacon, coleslaw with siracha aioli*

*Pairs well with: Balter XPA or Scarborough Chardonnay*

### Vegetable Patty Burger

V

19

*herb & vegetable patty, tzatziki, lettuce, tomato, dill pickle and melted cheddar*

*Pairs well with: Coopers Pale Ale or Andrew Thomas 6 Degrees Semillon*

## Off The Grill

*All served with potato cake, seasonal vegetables and choice of sauce ( mushroom & herb, port wine jus, green peppercorn, dienne, gravy )* **ALL GFO**

**Black Angus Scotch Fillet 300gm** 38

*Pairs well with Righ Shiraz*

**Black Angus Eye Fillet 200gm** 38

*Pairs well with Kaesler Stonehorse Grenache Shiraz Mouvedre*

**Free Range Chicken Supreme** 28

*Pairs well with Scarborough Chardonnay*

## Mains

**Lamb Shoulder** **GF** 32

8hr braised and pressed, kumara miso mash, herb tossed baby vegetables, mint gastrique and red wine jus

*Pairs well with West Cape Howe Cabernet Merlot*

**Grilled Salmon Fillet** **GFO** 29

pan grilled, served w' bok choi, steamed rice, pickled ginger & fennel, teriyaki broth

*Pairs well with Thomas 2 of a Kind Semillon*

**Smoked Beef Rib** 34

succulent beef rib, in-house smoked, creamy garlic mashed potato, seasonal vegetables, BBQ sauce

*Pairs well with Righ Shiraz*

**Braised Beef cheeks** **GFO** 32

8 hrs braised beef cheek, herb garlic and parmesan mashed potatoes, buttered vegetables, braised red cabbage, jus

*Pairs well with Jim Barry Cover Drive Cabernet Sauvignon*

**Chicken Schnitzel** 21

panko crumbed chicken breast served w' salad & fries, choice of sauce

*Pairs well with Scarborough Chardonnay*

**Chicken Parmigiana** 25

crumbed chicken w' mozzarella cheese, bacon, napolitana sauce, salad & fries

*Pairs well with Lindsay Old Mac Merlot*

**Battered Barramundi** 23

ale-battered barramundi, caper and gherkin mayonnaise, coleslaw & fries

*Pairs well with Andrew Thomas Fordwich Semillon*

**Cannelloni** **V** 17

spinach & ricotta filled pasta w' a spiced napolitana sauce & shaved parmesan

*Pairs well with Scarborough Chardonnay or Lindsay Old Mac Merlot*

## Sides

Buttered & Herb tossed Seasonal Vegetables	6
Fries	6
Green Salad	6
Steamed Jasmine Rice	6
Creamy Mash Potatoes	6

## Sauces

Gravy, Dianne, Mushroom, Green Peppercorn	All GF	2.5
Red Wine Jus	GF	3.5

## 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	12.5
Additional Activity packs	3 ea

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

## Something Sweet

<b>Sticky Date Pudding</b>	12
served warm w' butterscotch sauce & vanilla bean ice cream	
<b>Apple &amp; Rhubarb Crumble</b>	12
topped with pistachio & peanut crumble served w' vanilla bean ice cream	

*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*

**Market Fish of the Day (GFO)** pan roasted w' fries, house salad,

*Pairs well with Andrew Thomas Fordwich Semillon*

**Chicken & Vegetable Fried Rice** w' asian greens, stir fried with mung bean sprouts & crispy shallots

*Pairs well with Corte Giara Pinot Grigio*

**Spinach & Ricotta Cannelloni (V)** w' stuffed pasta, napolitana sauce, grated cheese served with a small salad

*Pairs well with Scarborough Chardonnay or Lindsay Old Mac Merlot*

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

*Pairs well with Thomas Two of a Kind Sem Sauv Blanc*

**Spicy Chorizo & Calamari Salad** w' sauteed chorizo, pickled fennel, onion, cucumber, mesclun salad topped with crispy calamari, citrus dressing

*Pairs well with Domaine de Chatillion Rose*

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

## Boatshed Dinner Specials

**Mon:** \$15 Burger w' chips

Burgers & sandwiches w' fries

**Gluten Free Buns Available 3.5 EXTRA**

**Tues:** \$15 Schnitzel w' fries, house salad & gravy

**Wed:** \$18 chargrilled rump steak w' gravy, salad & fries

**Thurs:** Smoke Night! Smoked Meat platter to share \$75

smoked brisket, pulled pork, baby back ribs, mac 'n' cheese

**Fri:** \$22 Chicken Schnitzel & Drink w' fries, salad, & gravy