



27A Lake Wendouree Foreshore,
Ballarat 3350
boatshed@boatshed-restaurant.com
5333 5533

The Boatshed Restaurant is the Perfect Location on the Lakes Edge for Functions and Group Bookings

Thank you for your interest in holding your function at
The Boatshed Restaurant, Ballarat.

Situated on the most prominent position in Ballarat, our restaurant provides you with a panoramic outlook over the beautiful Lake Wendouree. The dining area bathed in sun and moonlight through large picturesque windows, and a large sun-drenched decking, is the perfect surroundings for your function.

Ideal for function up to 100 guests sit down and 200 cocktail style, the Boatshed Restaurant has a classic and elegant beauty about it.

Please feel free to contact us to arrange an appointment time to view the Restaurant, or to discuss further with you arrangements for your function





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Function Set Menu Options

Canapés	\$10.50 per person
Entrée and Main	\$58.00 per person
Main and Dessert	\$58.00 per person
Entrée, Main and Dessert	\$68.00 per person

CANAPES

- Spinach and feta pastizzi
- Thai chicken sausage rolls
- Mini vegetarian quiches
- Pumpkin and feta arancini
- Meatballs with spicy barbecue sauce
- Salt and pepper calamari
- Cold roast beef on croûtons with tomato relish

ENTREE (your selection of two)

Menu is served as a 50/50 drop of pre-selected dishes.

- Thai green fish cake with mesclun and a lime dressing
 - Potato and brie vichyssoise
 - Middle Eastern spiced calamari with peppered orange
 - Chicken salad with roasted pumpkin, semi-sundried tomato, onion, roasted capsicum and cardamom aioli
 - Chorizo panzenella with roasted capsicum, Mt Zero olives, tomato, basil Turkish crouton and red wine dressing
 - Smoked salmon salad with petit herbs, rocket and a citrus dressing
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MAIN (your selection of two)

Menu is served as a 50/50 drop of pre-selected dishes.

Chicken ballotine on a bed of pea and ham risotto

Porterhouse on kumera mash with spinach, green beans and a red wine jus

Oven baked snapper on mashed peas with seasonal greens and a lemon beurre blanc

New season lamb in a marinade of pomegranate, thyme and sumac with potato, green beans, pistachio and citrus oil

Confit duck pappardelle with thyme, spinach, sage and water chestnuts in a light white wine sauce

Field mushrooms with roasted vegetables and Meredith goat's cheese on baked polenta

DESSERT (your selection of two)

Menu is served as a 50/50 drop of pre-selected dishes.

Poached pear with a shortbread crumb and double cream

Meringue with white chocolate and lime mousse

Individual banana caramel croissant pudding with a caramel and marshmallow sauce

Lemon tart with berry compote and double cream

Chocolate pudding with hazelnut sauce and ice-cream

OPTIONAL EXTRAS

Platters serve 4-6 people

Antipasto platter	\$30
Seafood platter	\$45
Dips platter	\$25
Dukkah platter	\$22
