

BREAKFAST

Toast (v) - sourdough or multigrain with truffle butter or unsalted butter	7
Potted Eggs - baked eggs in tomato & fire roasted capsicum sauce with spinach, spicy chorizo and toasted sourdough	18.9
Eggs on Toast (v) - cooked to your liking with truffle butter or unsalted butter	11.9
Buttermilk Pancakes (v) - served with ice-cream, and choice of Berry compote, Butterscotch sauce or Maple syrup	15.9
Additional Sauce	2
Eggs Benedict - Poached eggs, spinach, hollandaise & toasted sourdough	17.5
Optional extra:	
Roasted mushroom & blue cheese	18
Grilled Bacon	18.9
Smoked Salmon	20
Quinoa Muesli (v) (gf) - with coconut, poached pears, toasted nuts and honey	15
Woodland Mushrooms - sautéed with spinach, Parmesan cream and toasted brioche	18
Boatshed Big Breakfast - bacon, eggs, house made beans, spinach, black pudding, blue cheese croquette, roasted tomato, mushroom & toast	24.9
Fresh Fruit Salad - with citrus Labneh and mint syrup	14
Banana Smoothie - ripen bananas, oats, honey, macadamia, vanilla yoghurt & butterscotch	10
Extras:	
Bacon, Spinach, House made beans, Smoked Salmon, Tomato, Mushroom, Hollandaise, Halloumi, Avocado	4
Gluten free bread available, \$2 surcharge	
Children (under 12)	
Eggs on toast	9
Beans on toast	9
Pancakes with ice-cream	9

LUNCH

Entrée

Chicken, Lemon & Pistachio Terrine, red onion marmalade, melba toast, dressed leaves & honey mustard	15
Salmon Fishcakes, sautéed spinach & white wine cream	16
Beetroot Tart Tatin, roquette, toasted pine nuts & feta salad (v)	13.9
Homemade Soup of the Day, with crusty bread (v,gf)	12
Blue Cheese Soufflé with poached pear & walnut salad, honey & mustard dressing (v)	14.9
Freshly Baked Bagel with rocket & tomato salad	18.9
Choice of - Smoked Salmon, Avocado, Cream Cheese - Roast Vegetable & Feta Salad (v) - Smoked Bacon & Brie	
Oysters Natural	3.3
Oysters Kilpatrick	3.6

Share Plates

Ploughman's Lunch - smoked ham & a selection of local cheeses, with crusty bread & dips	28
Seafood Platter - smoked salmon, mackerel, escabeche, tempura prawn with anchovies, baby octopus & lime coriander aioli	33
Dips, 3 dips of the day, served with warm bread	16.5

Salads

Halloumi, tatsoi, roasted pumpkin and puffed rice saffron & Greek yoghurt dressing (v)	18.9
Quinoa & Roquette, Persian feta & roasted beetroot (v)	18.9

Mains

Spinach, Pesto & 3 Cheese Pizza, toasted pine nut & roquette (v)	19.5
Roast Beetroot & Feta Pizza, red onion, spinach, roquette, parmesan & mozzarella, toasted pine nuts (v)	19.5
Salt & Pepper Calamari, salad, chips & lemon tartar	21.9
Beer Battered Barramundi, chips, salad, lemon and tartar	26
Boatshed Burger, beef pattie, spicy tomato relish, mozzarella, smoked bacon, lettuce, tomato, served with fries	24.9
Smoked Chicken Fettuccini, roast capsicum, baby corn, pesto & parmesan cream	24
Rib-Eye Steak off the bone, cooked to your liking, served with roast tomato, grilled mushroom, garlic butter & fries (gf)	35
Sous Vide Salmon Steak, cooked perfectly at 50°C for 15 min, served with green beans, crushed potato, tomato & olive dressing (gf)	27
Open Pork Belly Sandwich on toasted sourdough, tomato chutney, spinach, bacon, halloumi, & fried egg, served with fries	25
Pan Fried Potato & Sage Gnocchi, roasted pumpkin, parmesan cream, roquette & parmesan (v)	22
Roast Chicken Supreme, bacon & pea risotto, bacon crisp, pea shoots (gf)	26

Steamed Mussels, in a garlic & white wine cream with warm crusty bread	
Entrée	16
Main	28

Sides

Steamed greens	8
Chips & aioli	8
Seasoned Wedges with sweet chilli and sour cream	8
Garden salad	8
Garlic and rosemary potatoes	8
Additional Steak sauces available on request	8

Children- (Under 12 years)

Battered fish & chips with tomato sauce	12.9
Steak & chips with salad	15
Roast vegetable pasta in tomato and basil sauce	12
Calamari chips and salad	12
Smoked ham, cheddar and cherry tomato pizza	12.5

AFTERNOON MENU 3PM TO 6PM

Halloumi Salad, tatsoi, roasted pumpkin, puffed rice, saffron & Greek yoghurt dressing (v)	18.9
Quinoa & roquette Salad, Persian feta & roasted beetroot (v)	18.9
Spinach, Pesto & 3 cheese pizza, toasted pine nuts & roquette (v)	19.5
Roast beetroot & feta pizza, red onion, spinach, roquette, parmesan, mozzarella & toasted pine nuts (v)	19.5
Homemade soup of the day, with crusty bread (v,gf)	12

SHARING PLATES:

Ploughman's lunch - smoked ham & a selection of local cheeses with crusty bread & dips	28
Seafood platter - smoked salmon, mackerel, escabeche, tempura prawn with anchovies, baby octopus & lime coriander aioli	33
Dips, 3 dips of the day, served with warm bread	16.5
Chips, served with aioli	8
Seasoned wedges, served with sweet chilli and sour cream	8

Oysters:

Natural 3.30 EACH Kilpatrick 3.60 EACH

Salads

Halloumi Salad, tatsoi, roasted pumpkin, puffed rice saffron & Greek yoghurt dressing (v)	18.9
Quinoa & roquette Salad, Persian feta & roasted beetroot (v)	18.9
Spinach, Pesto & 3 cheese Pizza, toasted pine Nuts & roquette (v)	19.5
Roast beetroot & feta Pizza, red onion, spinach, roquette, parmesan, mozzarella & toasted pine nuts (v)	19.5

DINNER

Homemade Soup Of The Day, warm crusty bread (v) (gf)	12
Salmon Fishcakes, creamed savoy, white wine cream	16
Chicken, Lemon and Pistachio Terrine, red onion jam, melba toast, herb salad	15
Beetroot Tart Tatin, roquette & feta salad, toasted pine nuts (v)	15
Twice Baked Blue Cheese Soufflé, sautéed spinach, cheese sauce (v)	15
Tempura Battered King Prawns, julienne vegetables, noodle salad, sweet chilli dressing	16.5
Entrée: Steamed Mussels in garlic & white wine cream with warm crusty bread	16
Main: Steamed Mussels in garlic & white wine cream with warm crusty bread	26
SHARE PLATES	
Ploughman's Platter - smoked ham & a selection of local cheeses, with crusty bread & dips	28
Seafood Platters - smoked salmon, mackerel escabesh, tempura prawn with anchovies, baby octopus, lime coriander aioli	33
Dips - 3 dips of the day, served with warm bread	16.5
MAINS	
Beer Battered Barramundi, chips, salad, lemon & tartare	29.5
Slow cooked Pork belly, crispy crackling, apple mash, cabbage and pancetta & jus	32
Smoked Chicken Fettuccini, roast capsicum, baby corn, pesto & parmesan cream	28
Classic Beef Wellington, mushroom duxcelle, spinach, roast kipfler, green bean fricassee, watercress, red wine jus	38
Pan Fried Potato & Sage Gnocchi, roast pumpkin, parmesan cream, roquette and parmesan (v)	27.9
Sous Vide Salmon Steak, cooked perfectly at 50°C cooked for 15 min, niciose salad, soft boiled egg, tomato & dressing (gf)	32
Rib-Eye Steak, cooked to your liking, roast tomato, grilled mushroom, garlic butter & fries	35
Chicken Supreme, truffle mash, spinach, baby leeks, mushroom & tarragon cream	28
Seafood Pasta, scallops, prawns, mussels & squid with garlic, chilli, fresh herbs & white wine sauce, fettucini	33
Sides	
Steamed greens	8
Chips & aioli	8
Seasoned Wedges with sweet chilli and sour cream	8
Garden salad	8
Garlic and rosemary potatoes	8
Additional Steak sauces available on request	8
Children- (Under 12 years)	
Battered fish & chips with tomato sauce	12.9
Steak & chips with salad	15
Roast vegetable pasta in tomato and basil sauce	12
Calamari chips and salad	12
Smoked ham, cheddar and cherry tomato pizza	12.5

