

HAPPY HOUR



Monday to Friday, 2pm-7pm

\$9

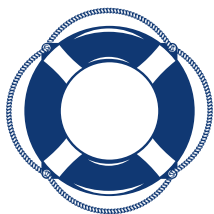
Negroni, Whisky Sour,
Espresso Martini, Aperol Spritz

\$5

Furphy,
Sparkling Wine



Please note: This offer is not valid on public holidays.



SPECIALS



LIGHT

KINGFISH CEVICHE \$24

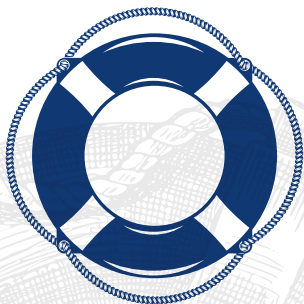
Hiramasa Kingfish, avocado, jalapeno, finger lime, fried pita bread.

SUBSTANTIAL

GRILLED SWORDFISH \$29

Chickpea puree, roasted cherry tomato, salmoriglio.





DINE-IN MENU



PLEASE NOTE

We politely decline any alterations to the menu. As our menu is designed to be shared, we do not serve entrees and all our dishes are sent out as they are ready. Thank you.

Cakeage fee \$2 per person. 10% surcharge on Sundays & public holidays. No split bills.

BREAKFAST

From 7am-11am



LIGHT

- SOURDOUGH W/ JAM & BUTTER** 6.5
Single origin whole wheat sourdough, by Brasserie Bread.
- RAISIN TOAST** 10
Ricotta, honey, seasonal fruits.
- KIDS PANCAKES v** 15
Maple syrup, strawberries, Nutella, fairy floss.
- GRANOLA** 16.5
Greek yogurt, seasonal fruits, coulis, berry compote, homemade granola.
- KNAFEH FRENCH TOAST** 18.5
Almond chocolate crumb, strawberry curd, seasonal fruits, pistachio, rose syrup.

SUBSTANTIAL

- BACON & EGG ROLL** 10.5
- GOURMET BACON & EGG ROLL** 14.5
Aioli, tomato chutney, cheddar cheese and spinach.
- EGGS YOUR WAY** 12.5
Poached/scrambled/fried eggs on single origin whole wheat sourdough, by Brasserie Bread.
- OMELETTE** 18
Bacon, parmesan & mozzarella cheese, tomato, mushroom, sourdough.
- SEAFOOD OMELETTE** 19.5
Prawns, Blue Swimmer crab, feta, cherry tomatoes, sourdough.
- BREAKFAST BRUSCHETTA v** 18.5
Avocado, spinach, medley of cherry tomatoes, feta, sourdough.
- RICOTTA HOTCAKES v** 20
Ricotta, passion fruit, mixed berry compote, maple syrup, fairy floss.
- HALOUMI STACK v** 19.5
Roasted truss tomatoes, smashed avocado, grilled haloumi, sourdough.
- EGGS BENNY** 20.5
Choice of smoked salmon or bacon, spinach, hollandaise, sourdough.
- THE BOATSHED VEGGIE BREKKIE v VG** 21
Eggs your way, sourdough, avocado, spinach, kale, field mushroom, roasted truss tomatoes.
- THE BOATSHED BIG BREAKFAST** 23
Eggs your way, sourdough, chorizo, bacon, roasted truss tomatoes, field mushroom, spinach.
- GREEN BOWL GF VG** 20
Broccolini, spinach, kale, avocado, quinoa, beetroot houmous, pistachio, edamame beans, orange dressing. Pick your protein: Smoked salmon, 2 poached eggs, haloumi - \$5 each.

Please note: some items may contain sesame seeds.

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LUNCH & DINNER

From Ilam



LIGHT

| | |
|---|-------------|
| HALOUMI | 13.5 |
| Grilled Mediterranean style haloumi. | |
| TRIO OF DIPS | 16 |
| Homemade tarama, tzatziki, houmous, pita bread. | |
| SYDNEY ROCK OYSTERS GF | 19.5 |
| 1/2 dozen fresh Sydney Rock Oysters. | |
| SCALLOPS IN 1/2 SHELL GF | 20 |
| 1/2 dozen seared Harvey Bay scallops, Mediterranean sauce. | |
| OYSTERS MORNAY | 23 |
| 1/2 dozen Sydney Rock Oysters, bechamel, mozzarella. | |
| OYSTERS KILPATRICK GF | 23 |
| 1/2 dozen Sydney Rock Oysters, bacon, Worcestershire, light chilli. | |
| BUCKET OF PRAWNS GF | 26.5 |
| Cooked Tiger Prawns, lemon & cocktail sauce. | |

SLIGHTLY HEAVIER

| | |
|---|-------------|
| CHICKPEA SALAD GF V | 18.5 |
| Charred pumpkin, chickpea, chilli, coriander and homemade beetroot tahini dressing. | |
| SALT & PEPPER CALAMARI | 18.5 |
| Sliced baby squid, tartare. (GF option available). | |
| MEDITERRANEAN BOWL V | 22 |
| Felafel, spinach, kale, roasted pumpkin, chickpeas, kalamata olives, beetroot houmous, avocado dressing. (GF option available). | |
| BBQ BABY OCTOPUS GF | 26 |
| Garlic Mediterranean marinade, lemon oregano dressing, crumbled feta. | |
| SHRIMPS ON THE BARBIE GF | 28 |
| XL Aussie tiger prawns, lemon garlic butter, mixed greens. | |

SUBSTANTIAL

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|--|-------------|
| CHEESEBURGER W/CHIPS | 18 |
| Onions, pickles, cheddar cheese, brioche bun. | |
| LAMB/CHICKEN SKEWERS | 19.5 |
| Garden salad, pita bread & homemade tzatziki. (GF option available). | |

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09-06-21

LUNCH & DINNER

From 11am



| | |
|--|--------------|
| FISH & CHIPS | 21 |
| Fillets of crispy battered or grilled Gemfish, chips, tartare sauce. (GF opt. avail) | |
| THE FISH BURGER | 22 |
| Crumbed Barramundi, slaw, pickles, cheddar cheese, wheat bun, chips. | |
| THE BOATSHED BURGER | 24 |
| 100% house made Angus beef burger, brioche bun, onion, pickles, cheddar cheese, lettuce, tomato, homemade sauce, chips. (add: bacon \$3, beef pattie \$5, vegan pattie available). | |
| EGGPLANT PARMIGIANA | 25 |
| Layers of eggplant, Napoletana sauce, bechamel, parmesan & mozzarella. | |
| LINGUINE BOLOGNESE | 25 |
| POT OF MUSSELS | 28.5 |
| Spicy napoletana sauce, toasted crostini. (GF opt. avail). | |
| LINGUINE MARINARA | 29 |
| BARRAMUNDI FILLET ^{GF} | 29 |
| Queensland barramundi, sweet potato mash, veggies. | |
| SALMON ^{GF} | 29 |
| Tasmanian salmon, rainbow chard & Australian baby corn (contains sesame seeds). | |
| FLATHEAD | 29.5 |
| Crispy battered or grilled flathead, chips & garden salad. (GF opt. avail). | |
| SIRLOIN | 29.5 |
| 250g sirloin, potato gratin, braised veggies. | |
| CREAM PRAWN LINGUINE | 30 |
| White wine and cream sauce XL Australian prawns. | |
| 1/2 RACK BBQ PORK RIBS ^{GF} | 31.5 |
| Homemade smokey BBQ sauce, chips. | |
| LOBSTER LINGUINE | 35 |
| 1/2 lobster, linguine, tomato, chilli & herbs. | |
| WHOLE GRILLED SNAPPER | 36 |
| Greek herb and lemon dressing, chips, salad. | |
| HALF/WHOLE LOBSTER | 35/55 |
| Mornay or garlic & herb butter, chips and garden salad. | |

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09-06-21

LUNCH & DINNER

From 11am



MAIN EVENT

SEAFOOD PLATTER

FOR: ONE 45 / TWO 85 / FOUR 165

Sydney Rock Oysters, tiger prawns, blue swimmer crab, salt and pepper calamari, seared scallops, BBQ baby octopus, crispy battered or grilled Gemfish and chips. (GF opt avail).

Add 1/2 lobster 25, add whole lobster 45 (mornay or garlic & herb).

SIDES

| | |
|---|----|
| GARLIC BREAD | 6 |
| CHIPS GF | 7 |
| Aioli. | |
| GARDEN SALAD GF VG | 10 |
| Mixed leaf & vegetable garden salad w/ Mediterranean dressing. | |
| GREEK SALAD GF | 12 |
| Tomato, cucumber, capsicum, Spanish onion, Kalamata olives, fetta cheese, Mediterranean dressing & olive oil. | |
| STEAMED GREENS GF VG | 12 |
| Braised broccolini, radicchio. | |

KIDS

| | |
|--|----|
| FISH & CHIPS | 15 |
| CALAMARI & CHIPS | 15 |
| CHICKEN NUGGETS & CHIPS | 15 |
| BOLOGNESE | 15 |

CAKES & PASTRIES

| | |
|--|-----|
| TARTS | 8.5 |
| Mixed berry cheesecake, oreo, lemon meringue, croquembouche tart, chocolate mousse, lemon, mars bar cheesecake, salted caramel. | |
| SLICES | 9.5 |
| Tiramisu crunch, strawberry cheesecake, vanilla slice, carrot and walnut, black forest slice, orange and almond, red velvet cream cheese, chocolate mousse (gf). | |

PASTRIES

Butter croissant, almond croissant, cherry cheesecake danish, nutella donut.

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ALCOHOL



PREMIUM BEER ON TAP

| | GLS |
|------------------------------|-----|
| Furphy..... | 9 |
| Byron Bay Pale Lager..... | 10 |
| James Squire 150 Lashes..... | 10 |
| Heineken..... | 11 |

BOTTLED BEER

| | |
|--|-----|
| James Boag's Premium Light..... | 7.5 |
| Little Creatures..... | 9 |
| James Squire Orchid Crush Apple Cider..... | 9 |

PREMIUM WINE ON TAP

| | 150ML | 750ML |
|--|-------|-------|
| Squealing Pig Sauvignon Blanc (Marlborough New Zealand)..... | 9.5 | 46 |
| St Huberts The Stag Chardonnay (Victoria)..... | 9.5 | 46 |
| T'Gallant Pinot Grigio (Victoria)..... | 9.5 | 46 |
| Victorian Rose (Victoria)..... | 9.5 | 46 |

SPARKLING

| | GLS | BTL |
|---|-----|-----|
| Morgans Bay Reserve Sparkling Chardonnay..... | 7.5 | 35 |
| Riondo Prosecco (Delle Venezie DOC, Italy)..... | 10 | 45 |
| G.H. Mumm Cordon Rouge (Reims, France)..... | | 95 |

WHITE

| | GLS | BTL |
|--|-----|-----|
| Hartog's Plate Sauvignon Blanc Semillon (WA)..... | 8 | 37 |
| Patritti Vermentino 2019 (Adelaide Hills, SA)..... | 10 | 45 |
| Vickery Riesling Watervale (Clare Valley, SA)..... | 10 | 45 |

RED/ROSE

| | GLS | BTL |
|--|-----|-----|
| Beach Days Pink Moscato (SA)..... | 7 | 30 |
| Victoria Series Shiraz (Central Victoria, VIC)..... | 8 | 37 |
| Draytons Merlot (Hunter Valley, NSW)..... | 8 | 37 |
| Whistle Post Cabernet Sauvignon (Coonawarra, SA)..... | 9 | 40 |
| Summer Poppy Pinot Noir(Marlborough, New Zealand)..... | 10 | 45 |
| Chateau Berne Romance Rose (Provence, France)..... | 10 | 45 |

ALCOHOL



SIGNATURE COCKTAILS

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|--|-----------|
| ROSE' ALL DAY SPRITZ | 16 |
| Days of Rose' (McLaren Vale, SA). | |
| GREY GOOSE LE GRAND FIZZ | 17 |
| Grey Goose vodka, St. Germain elderflower liqueur, limes, soda. | |
| LA PEARTINI | 18 |
| Grey Goose pear vodka, St. Germain elderflower liqueur, Yarra Social Sparkling Cuvée NV (Yarra Valley, VIC). | |
| TROPICAL DREAMS | 18 |
| Hendrick's Gin, St Germain elderflower liqueur, passionfruit pulp, mango, pineapple, lime. | |
| COCONUT MARGARITA | 19 |
| 1800 Coconut infused blanco tequila, triple sec, lime, desiccated coconut. | |
| SANTORINI SUNSET | 19 |
| Grey Goose vodka, watermelon juice, agave syrup, lime. | |
| QUARANTINE | 19 |
| Bombay Sapphire London Dry Gin, Dom Benedictine, passionfruit, raspberry, lime. | |

CLASSIC COCKTAILS

| | |
|-----------------------------------|-------------|
| APEROL SPRITZ | 15 |
| ESPRESSO MARTINI | 17.5 |
| WATERMELON MARGARITA | 17.5 |
| MARGARITA | 17.5 |
| PINA COLADA | 17.5 |
| BERRY MOJITO | 17.5 |
| MOJITO | 17.5 |
| PASSIONFRUIT MOJITO | 17.5 |
| LYCHEE MARTINI | 17.5 |

Please note: some cocktails may contain egg whites.

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09-06-21

DRINKS



FILTERED WATER (700ML) 4
Premium filtered still or sparkling water by Purezza.

KOMBUCHA 6.5
Jiva watermelon & mint, Jiva pomegranate, Jiva ginger.

SHAKES 9.5
Chocolate, strawberry, vanilla, caramel.

SMOOTHIES 9.5

MANGO

Organic Kensington Pride mango, banana, yogurt, milk of your choice.

BANANA

Sweet variety Cavendish banana's, yogurt, honey, milk of your choice.

MIXED BERRY

Blueberries, raspberries, strawberries, blackberries, banana, yogurt, milk of your choice.

ACAI

Organic Acai, banana, guarana, coconut water.

FRAPPES 9.5

TROPICAL

Mango, pineapple, passion fruit blended w/ crushed ice.

STRAWBERRY & MINT

Strawberry, mint blended with crushed ice.

WATERMELON

Seedless watermelon blended w/ crushed ice.

FRESHLY SQUEEZED JUICES

ORANGE 8.5

APPLE 8.5

LAPA (ORANGE, APPLE, CARROT, GINGER) 9.5

COFFEE **SML** **LRG**

By Coffee & Co Roasters 4 4.5

Extra shot 50c, soy milk 80c, almond milk 50c.

TEA 4.5

Organic teas by Ovvio: English Breakfast, Peppermint, Chamomile, Lemon & Ginger, Earl Grey, Green.